



*Tented Wedding
in a
Formal Garden*

White Wine, Red Wine, Pelligrino
Fresh Squeezed Lemonade

BUTLERED HORS D'OEUVRES

Prosciutto, Pear Ricotta Roulades
Spiced Crab Meat, Tahini and Sesame Seeds, Lavash Triangle
Avocado, Ancho Jam, Corn & Roasted Red Pepper Salsa on Bruschetta
Snow Peas with Bourin "Peas", Pea Shoot Garnish
Norwegian Smoked Salmon, Chive Creme Fraiche, Black Bread Canape
Cheddar and Granny Smith Apple Empanadas: Client to Provide Recipe
Brie and Saffron Tartlets
Corn and Chive Fritters

SEATED DINNER

On the tables

Shared Tapas Plates
Premium Olives with Lemon Zest, Extra Virgin Olive Oil, and Thyme
Hearts of Palm Salad, House Roasted Red Peppers
White Bean Salad with Sage

Melites Bread Wedges and Petite Crusty French Dinner Rolls
Sweet Cream Butter Triangles

FIRST COURSE

Orange Scented Sea Bass Medallion, Caramelized Fennel

SALAD COURSE

Organic Young Field Greens and Lettuces, Yellow and Red Pear Tomatoes,
Goat Cheese Gem, Walnuts, Balsamic Mustard Thyme Vinaigrette

Triangle Lavash Crisps

ENTREE

Herbes de Provence Grilled Niman Ranch Filet Mignon, Maderia Cream, Truffle Butter
Roasted Fingerling Potatoes, Caramelized Shallots, Sea Salt, Fines Herbes
Haricot Verts Red Pepper Baby Carrot Bundles, Tied with Leeks

FEATURED DESSERT

Wedding Cake

DISPLAYED DESSERTS

Assorted Peak Season Berries and Lavender Scented Creme Fraiche
Bananas Foster with Vanilla Bean Ice Cream
Miniature Creme Brulee