

## PALEO WEDDING MENU

[WITH INGREDIENTS DETAILED]

### Grilled beef skewers

[BEEF, SALT]

### Creamy horseradish herb dressing

[EGG, OLIVE OIL, LEMON, SALT, BLACK PEPPER, CHIVES, MINT, PARSLEY, ALL-NATURAL PREPARED HORSE RADISH, GARLIC]

### Braised pork shoulder cooked in vegetable stock over blanched cabbage

[PORK SHOULDER, AVOCADO OIL, CARROTS, CELERY, ONION, SALT, NAPA CABBAGE]

### Rhubarb-ginger sauce

[RHUBARB, APPLE JUICE, GINGER, RAISINS]

### Cauliflower rice

[CAULIFLOWER, COCONUT OIL, SALT]

### Mashed sweet potato

[SWEET POTATO, COCONUT MILK, LARD, SALT]

### Roasted root vegetables

[PARSNIPS, CARROTS, FENNEL, LEEKS, WHITE ONION, LARD, SALT]

### Moroccan carrot salad

[LEMON, AVOCADO OIL, APPLE CIDER VINEGAR, GINGER, RED PEPPERS, SUMAC, CARROT, ALMONDS, CILANTRO, MINT, RAISINS, SALT]

### Mix green salad with balsamic dressing

[MIXED GREEN SALAD LEAVES, CHOPPED RADISH, SHREDDED CARROT]

### Mango papaya salsa

[RED ONION, GREEN ONION, CILANTRO, SALT, MANGO, PAPAYA, AVOCADO OIL]

### Spicy red cabbage slaw

[RED CABBAGE, SALT, CARROTS, APPLE CIDER VINEGAR, CILANTRO, GINGER, AVOCADO OIL, RED PEPPER FLAKES]

### Cilantro pesto

[CILANTRO, OLIVE OIL, SHALLOTS, PINE NUTS, SALT]