

PLATED WEDDING MENU OPTIONS

Salad Starter

Spinach with shredded carrot, toasted walnuts, dried cranberries and feta cheese, served in a Champagne vinaigrette

Arugula, cantaloupe melon and prosciutto salad with toasted pine nuts and a honey balsamic dressing

Beet Napoleon salad – roasted beets layered with goat cheese mousse over arugula and a balsamic reduction drizzle

Entrée

CHICKEN

Chicken breast stuffed with sundried tomatoes, spinach and caramelized onions, with parsnip purée and grilled asparagus

Hand-pulled roast chicken and Angel Hair pasta with artichoke hearts, Kalamata olives and oven roasted cherry tomatoes in a light garlic butter and parmesan dressing

Oven roasted herbed chicken breast, fanned over potato purée with a light chicken broth gravy, accompanied by roasted brussels sprouts with bacon

FISH

Grilled salmon dry rubbed with fresh herbs and served over a light tomato cream and black pepper penne pasta

Lemon poached salmon over blanched carrots and celery in a lemon broth

Blackened tilapia over sweet potato and ginger purée with blanched green beans

Oven roasted lemon and herb encrusted Sole over roasted Greek vegetable medley

BEEF

Beef short ribs braised with red wine and shallots, served over parsnip purée with a whiskey demi-glaze sauce

Petite Fillet Mignon over a brown rice and spinach cake, micro greens and a black pepper demi-glaze sauce

Beef Wellington with mushroom duxelles and puff pastry served over creamed spinach

Dessert

Homemade crème brûlée with fresh vanilla bean and topped with seasonal berries

Homemade triple chocolate brownie served with caramel sauce and raspberry coulis

Fresh fruit parfait with rose water whipped cream with fresh mint

Traditional cheesecake served with pistachios and raspberry coulis