

MENU – Spring/Summer Seated Dinner

Cocktail Hour

Passed Hors d'oeuvres

Grilled Chicken Quesadillas
Miniature Caesar Salad in Parmesan Tuille
Barbecued Tiger Shrimp with Poblano Chili Sauce
Scallop & Mango Ceviche
Beef Satay with Spicy Mango Dip
Foie Gras Club ~ biscuit with Tomato and Avocado

Cocktail Stations

Fresh Sliced Fruit with Raspberry and Coconut Dipping Sauces
Tuscany-style Grilled Vegetable and Antipasto Platter
Homemade guacamole with tortillas and a trio of flavorful salsas
Hummus with pita chips

Dinner Reception

First Course

Fresh Mozzarella Napoleon ~ layered with yellow and red tomatoes, with fresh basil and garnished with balsamic glaze.

Main Course – Choice of...

Char-grilled Tenderloin of Beef with a chimichurri sauce
Moroccan Grilled Lemon Chicken with Mango Chutney
Lime-Ginger Soy Glazed Escolar over a Napa Cilantro Slaw

Entrées accompanied with complementing starch and seasonally fresh vegetables

Dessert

Trio of Sorbet ~ Lemon, Mango, and Raspberry

Custom Designed Wedding Cake

Gourmet Coffee Service