

Spring Garden Wedding Menu

COCKTAIL STATION RECEPTION

SEASONAL SIGNATURE COCKTAIL

Cherry Blossom ☞ Prosecco with a splash of vodka, cherry puree, lime juice, spearmint

PASSED HORS D'OEUVRE

Spring Green Pea Cakes ☞ dill cured salmon, crème fraîche, salmon caviar and fresh dill sprig

Roasted Artichoke, Spinach & Ricotta Cups ☞ filled with fresh spinach, red pepper & ricotta cream

Fresh Strawberries ☞ blue cheese, arugula & chocolate balsamic

Rosemary Lamb & Vegetable Skewers ☞ aioli garni

DISPLAYED HORS D'OEUVRE

Country Charcuterie Display

A variety of gourmet cured meats & sausage, Artisan cheeses, grilled artichokes, roasted red & yellow peppers, Provençale olives, cornichons quince paste and champagne mustard ☞ displayed on an antique wooden board ☞ assorted cocktail crackers and French baguette

INTERACTIVE COCKTAIL STATIONS

Tapas Bar Abondigas ☞ tiny meatballs simmered in a fragrant garlic red wine sauce

Patatas a la Rojiana ☞ pan-fried potatoes, olive oil, garlic, chorizo, green olives, sweet onions & chevre

Pincho BBQ Pork Ribs ☞ with a sweet sherry glaze

Catalan Pan Con Tomate ☞ garlic & tomato rubbed rustic bread with Iberica cheese and fresh anchovies

Spanish Olives and Marcona Almonds

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SEAFOOD BAR

Fish Tacos ↪ pico de gallo & corn avocado salsa

Classic Clam Chowder Soup Sips

Ceviche Cups ↪ little cups of shrimp, scallops & white fish with mango & fresh citrus

Rosemary Sea Salt Potato Chips

MAC N' CHEESE BAR

Extra creamy mac n' cheese capped with a Parmesan panko crust ↪ top with crispy bacon, diced ham, pico de gallo, scallions, lobster chunks & hot sauce to enhance this favorite comfort food

SALAD COCKTAIL BAR PRESENTED IN A MARTINI GLASS

Mango Margarita ↪ Napa cabbage tossed with chopped romaine, seedless cucumbers, fresh mango and jicama tossed in a tequila honey lime dressing with toasted pepitos & minted sea salt

Lettuce au Lillet ↪ rock shrimp, pepperpress, hearts of palm, pear tomatoes & fresh orange with Cointreau & Lillet vinaigrette

SWEET FINALE

Couple's Personalized Cutting Cake ♡ surrounded by a beautiful miniature dessert selection

Strawberry Buttermilk Panna Cotta ♡ cups of creamy Italian style custard with a southern twist

Black & White Chocolate Cherry Mousse Cups ♡ tart cherry surprise

Kentucky Bourbon Pecan Pies

Key Lime Meringue Tarts

Apricot Frangipane with Almond Custard

Chocolate Salted Caramel Cupcakes

Pastel Almond Macaroons

Ricotta Cheese Cannolis ♡ coated with pistachios on a bed of chocolate chips, orange peel garnish

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