



A Special Wedding Reception

Pacific Palisades, California

~ 250 Guests ~

Tray Passed Hors d'Oeuvres Ideas

{Client to select 5-7 from the following:}

*Latticed Yukon Gold Potato Crisps
with Irish Smoked Salmon & Scallion Cream*

Grilled Prawns on Skewers brushed with Fresh Herbs

*Veal Glazed Peppercorn Seared Filet Medallions
Skewered with Caramelized Pearl Onions*

*Albacore & Avocado Tartar on Sticky Rice Cakes
with Wasabi Caviar & Nori Confetti*

*Handmade Szechwan Chicken Dumplings
with Roasted Ginger & Soy Broth
served in a Porcelain Soup Spoon*

*Assorted Cut Sushi Rolls
California, Vegetarian, Spicy Tuna
served with Ginger, Wasabi and Soy Sauce*

*Spicy Vegetarian Indian Samosas
with Tamarind Chutney and Mint Sambal*

Crispy Coconut Shrimp with Cajun Remoulade Dip

*Seared Yellow Fin Tuna on a Wonton Crisp
with Scallions and Ponzu*



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Tray Passed Hors d'Oeuvres Ideas

{continued}

Turkey Empanadas with Sweet Chipotle Dip

Petite Grilled Cheese Sandwiches

served along side Creamy Tomato Soup in Shot Glasses

Moroccan, Thai or Lemon Grass Chicken Skewers

offered with

Cucumber-Yogurt Raitta, Spicy Peanut Sauce or Red Curry Dip

Assorted Bruschettas:

Vine-Ripened Tomato with Fresh Basil and Garlic

& White Bean with Kalamata Olive

Assorted Quesdillas:

Chicken with Wild Mushroom, Four Cheese

Vietnamese Chicken-Avocado Spring Rolls

offered with Ginger-Plum Sauce

Petite Latkes

with Homemade Crème Frache & Salmon Roe Caviar

Roquefort Tartlet

with Caramelized Onions & Roasted Hazelnuts

Grilled Angus Tri-tip Steak with Maytag Blue Cheese

served on a Garlic Crostini



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Buffet Selections

*Salad of Endive and Mixed Field Greens
with Gala Apples, Spiced Walnuts & Gorgonzola
in a Light Raspberry Vinaigrette*

Seasonal Grilled Farmer's Market Vegetables

Artisan Breads & Rolls with Creamery Butter

Carving Station

*Roasted Diesel Turkey Breast
with a Rosemary Orange Garlic Crust & Natural Pan Juices*

*Hand Carved New York Steak
with Au Jus & Creamy Horseradish*

Mashed Potato Martini Bar

*Creamy Mashed Yukon Gold Potatoes,
served in a Martini Glass with your choice of:
Crumbled Bleu Cheese, Shredded Vermont Cheddar, Sautéed Mushrooms
Sour Cream & Chives, Crispy Bacon and Caramelized Onions*

Dessert

Customized Wedding Cake ~ selected by client

French Roast Regular & Decaf Coffees