



Imagine The Possibilities...

## Sample Menus

# Wedding Catering Sample Menus

## Hors D Oeuvre Reception

### Wine Pairing Small Plates Menu

Seared Honey Chèvre Medallions Dusted in Candied Pecans, served on a bed of Field Greens and Match Stick Pears, tossed in Honey Vinaigrette

Truffle Coated Tenderloin of Beef, Asiago Cheese and Yukon Gold Potato Raft, Pinot Noir Demi Glaze and Finished with Micro Greens tossed with Lemon and Estate Bottled Olive Oil

Butternut Squash Gnocchi Martini - Browned in Sage Butter and Chive Crème Fraiche Garnished with Arugula and Black Walnut Pesto

Diver Sea Scallop, Peppered and Seared, served on a Bed of Parsnip and Sweet Potato Pure, Finished with Lobster, Chive and Caper Burre Blanc topped with Lemon Tossed Micro Greens

Seasonal Imported Mushroom Varieties Simmered in Madeira Wine and Chicken Stock Reduction with Braised Leek and Sweet Pea Risotto, Cured Tomatoes and Tarragon

Confit of Duck with Dried Cherry and Grand Marnier Demi Glaze, Lemon Micro Greens with Toasted Pistachios in Garlic an Herb Tuille

**\$36.95 per person**

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