



**The Main Event
Wedding Menu**



PASSED SAMPLERS –

HOT SAMPLERS

Crisp Avocado Egg Roll
3 cheese Potato Spring Rolls
Spinach and Mushroom Strudel
Thai Spring Rolls
Pan-seared Japanese Vegetarian Dim Sum
Crisp Potato Cakes
Baby truffle Mac-n-cheese samplers
Baby twice baked potatoes topped with candied Pastrami
Sweet potato fries served in bamboo cones
Homemade Vegan Samosas in baby tagines
Caramelized Onion Tartlets with Truffle Mascarpone
Miniature Brie and baby pears with Raspberry Preserves
Baby grilled brie Sandwiches with warm cream of tomato bisque
Fire roasted vegetable and feta flatbread with Balsamic drizzle and micro greens
Seasonal gourmet soup samplers served in demi tasse cups
Baby Baked Ziti samplers with micro garlic knot
BBQ Brisket Burnt Ends with Radishes & Manchego
Crispy roast duck breast with fresh pomegranate arils
Kobe beef Sliders, caramelized onions and melted Cheddar
Traditional Franks-N-Jacket, micro-Beer shots
Miniature Beef Bouchees with mushrooms and filet tip
Italian mini meatballs with truffle Mascarpone
Baby grilled Ryebe sandwiches wrapped in deli paper
Single-bite Korean Duck Tacos with Braised Cabbage Slaw & Spicy Mayo
Crispy Orange Beef on flavored skewers with Tangerine Glaze



HOT SAMPLERS CONTINUED...

Spicy boneless short ribs with bourbon glaze
Sautéed Japanese Beef Sate set on flaming pupu burners
Sautéed Japanese Chicken Sate on flaming pupu burners
Southern fried chicken and savory herb waffle skewers
Southwest Chicken Spring Rolls
Panko Crusted Grouper Filets
Asian Pan Seared Salmon Cakes with creamy miso aioli
Pan seared diver scallops served with spinach hoisin butter
Tequila Grilled Ahi Tuna with Lime Salsa
Pan-seared Pacific Cod Skewers
Japanese Shrimp Dumplings
Bayou Seafood Cakes with cilantro butter Sauce
Mojito Sea Bass with lime, rum and sugar reduction and Citrus Salsa
*Grilled Greek-style Lamb Chops

PASSED SAMPLERS CONTINUED—

NOVELTY SAMPLERS

Crispy Tuscan fries coated with fresh herbs and shaved Parmesan in bamboo cones

Mongolian Beef with scallions & mushrooms in Chinese containers with chopsticks

Miniature Philly Cheesesteaks in micro-Pretzel rolls with Cheese Drizzle

Baby Meatball Parmesan Heroes with warm marinara dip

Miniature grilled Chicken Quesadillas with Guacamole

Sesame Chicken in Chinese containers

COLD SAMPLERS

Micro one-bite Tuna Tataki Tacos

Rainbow Rolls with Wasabi, Soy and Ginger

Summer vegetable rolls wrapped in rice paper

Vegan hearts of palm ceviche with chopped avocado

Moo Shoo Duck Lettuce Wraps rolled in rice paper

Spicy Ahi Tuna on Wonton Crisp with Spicy Mayo

Tomato and mozzarella skewers pipettes

Assorted Seared Tuna Samplers with Spicy Mayo on Asian spoon

Shrimp cocktail shooters set in shot glasses with homemade cocktail sauce

Individual Costa Rican Ceviche set in baby martini glasses with Lime Garnish

Grilled garlic toast rounds with Bruschetta and Provolone topping

Avocado Toasts topped with thyme oil drizzle, micro greens and fried quail egg

OPTIONAL COLD SAMPLING BAR

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COCKTAIL HOUR ACTION STATIONS-

* JAPANESE SUSHI CHEF

Fresh sushi: Tuna, Salmon, Hamachi 'Japanese Yellowtail,' Ebi 'Shrimp,' Escolar 'White Tuna'

California rolls, Tuna rolls, Bagel rolls, Vegetable rolls, Shrimp tempura rolls

Spicy mayo, wasabi, Soy sauce, and pickled ginger

Seaweed salad

Sea salt crusted warm edamame

SOUP DUMPLING & DIM SUM BAR

Wok fried to order Chinese dumplings pan seared in a hand hammered Chinese wok

Steamed to order Chinatown soup dumplings

Sautéed to order soba and Udon noodles

Chinese hot mustard, Plum, Duck, and sweet-sour sauces, dumpling sauce

RAMEN LAB

Made-to-order noodle bowls with miso broth and coconut broth

Korean short rib with Thai noodles in miso broth

Japanese lemongrass shrimp with rice noodles in coconut broth

Toppings bar to include:

soft-boiled eggs, carrots, edamame, scallions, enoki mushrooms, wonton chips and tempura flakes

HAWAIIAN POKE STATION

Made-to-order poke bowls featuring fresh Ahi tuna, fresh salmon, masago and cream cheese

Brown rice, white rice, quinoa and mixed greens

Toppings bar to include asparagus, carrots, cucumber, edamame, red onion, jalapenos, avocado, mango and pineapple

Sauces include spicy mayo, sriracha, teriyaki, soy sauce, ponzu, kobachi, sweet chili

THE LATIN CONNECTION

Grilled-to-order medium-rare churrasco steak with chimichurri sauce shooters

Made to order Korean Duck tacos with Braised Cabbage Slaw

Key West Mahi Mahi tacos with Black Bean Salsa and Lime-Garlic Aioli

Made to order guacamole bar with freshly baked seasoned chips

Ceviche bar featuring several varieties of ceviche served in baby martini glasses

Tequila shots

Mexican cerveza



COCKTAIL HOUR ACTION STATIONS CONTINUED...

MODERN MEDITERRANEAN MARKET

Hummus bar with fresh chickpeas offered with inclusions of crisp celery and carrot sticks, wood-roasted corn, Mediterranean pickles, curried cauliflower and Zaatar-seasoned miniature Naans and warm pita pockets

Grilled-to-order Greek-style chicken kebobs offered with tzatziki-style dipping sauce

Grilled-to-order Israeli-style lamb kebobs offered with mint-yogurt dipping sauce

Rotisserie flame grilled Gyro, carved-to-order

Falafel balls skillet, fried-to-order

Crisp Israeli salad, Tabbouleh and Baba ghanoush

Spicy Moroccan-style vegan samosas with mint-yogurt dipping sauce

FLATBREAD GRILL

Wild mushrooms and goat cheese flatbread with a garlic cilantro aioli

Fire roasted vegetables and feta flatbread topped with Romesco sauce

Grilled chicken Caesar flatbread with Caesar aioli

Spinach and Gorgonzola flatbread with Blue cheese Aioli

Tomatoes basil and buffalo mozzarella flatbread with balsamic reduction

Grilled steak and onion flatbread with A-1 mayo

Seasonal gourmet soup bar featuring a selection of hot and cold soups served in baby martini glasses and demitasse cups

Sauces include spicy mayo, sriracha, teriyaki, soy sauce, ponzu, kobachi, sweet chili

TUSCAN BAR

Buttered penne Pasta with Authentic miniature Italian meatballs and offered with a choice of Homemade Marinara sauce or Pesto-Alfredo Cream Sauce

Tri-colored spinach and Ricotta-stuffed raviolis sautéed with garden fresh spinach and served with a pesto cream sauce and toasted pine nuts

Tender pumpkin raviolis served with honey roasted butternut squash, sautéed shitake mushrooms and a garlic cream sauce

Crisp olive oil-brushed Ciabatta crisps

Bruschetta-style tomatoes

Block parmesan and cracked black pepper

SALAD CHOP CHOP BAR

Assorted crisp greens, cut lettuces and herbs

Nut, dried and fresh berries, assorted grains and croutons

Sliced and chopped raw vegetables

Grilled chopped chicken and flash fried fish

Assorted crumbled cheeses

Assorted vinaigrettes and dressings

Baby colanders for each custom salad

Salad chefs to chop and toss custom salads fresh

"GOURMENT" GRILLED- TO-ORDER SLIDER BAR

Miniature American Kobe beef sliders offered with caramelized sweet onions and Tillamook cheddar, tomato and kale

Miniature Coney Island hot dogs with mustard and kraut

Miniature grilled Vegan sliders topped with hummus and eggplant 'bacon'

Seared medium-rare Ahi tuna sliders with Asian slaw

Miniature grilled brie sandwiches with cream of tomato bisque dip

Tuscan parmesan herb fries with sea salt served in bamboo cones

New York style soft pretzels coated with sea salt

COCKTAIL HOUR ACTION STATIONS CONTINUED...

CHEF'S CARVING BOARD (2)

*Whole rack of Greek-style Lamb
Chops carved to order

Bone-in Bourbon Short Ribs

18-hour slow-roasted brisket

Miso Salmon Filet

Whole Key Lime-Grilled Mahi

Salmon Kulbiac

Teriyaki Grilled steak with Thai
glaze

Honey glazed corned beef with
deli mustard

Chinese roast veal with ginger
marinade

Churrasco steak grilled to order
with chimichurri sauce shooters

Whole Vermont roast turkey with
bread stuffing

Deli Style Pastrami with
traditional mustard

Mini mashed potato bar with
assorted toppings served in martini
glasses

Mashed Cauliflower

Caramelized Brussels Sprouts

Assorted miniature ryes and
carving breads

THE ORIENT EXPRESS (2)

Beef and broccoli

Ginger beef with peppers

Mongolian beef with scallions and
mushrooms

Honey garlic chicken

General Tso's chicken

Sesame chicken with carrots and
snow peas

Chicken lo Mien

Beef, chicken and vegetable Dim Sum

Vegetarian fried rice

Chinese containers, Chopsticks,
Fortune cookies, assorted dips &
Chinese noodles

BOWL FRESH STATION

Bases – Brown rice, Cauliflower
mash, Quinoa, Mixed Greens

Garden items – Tender broccolini,
Wild mushrooms, Roasted sweet
potato wedges

Mains – Citrus-roasted chicken,
Teriyaki steak, Grilled salmon

Toppers – Avocado hummus, Feta
cheese, Tropical salsa, Crispy kale

Sauce it up – Sriracha aioli, Dijon
balsamic, Yuzu plum, Lime garlic
aioli

TUSCAN DREAM BAR

Sliced-to-order individual burrata, grilled
ciabatta toast points, roasted vine-ripe
tomatoes, assorted flavor-infused olive oils
and vinegars

Sauteed-to-order tender butternut squash
revioli topped with sage butter, honey
roasted butternut squash and roasted cremini
mushrooms

Grilled-to-order pear and truffle breadflats
topped with poached baby pears, shaved
Prosciutto, goat cheese, baby arugula and
truffle oil drizzle

Hand sliced-to-order Parma ham set in
carving stand offered with fresh melon balls
presented in an oversized martini glass with
arugula, shaved parmesan & fresh olives

Crisp Sonoma salad with mixed greens,
green apples, gorgonzola cheese, candied
pecans, red and yellow teardrop tomatoes
and a citrus vinaigrette

INDIAN CURRY BAR

Miniature grilled Zaatar-seasoned
Naan bread

Lentil soup shooters served in demi
tasse cups

Jumbo tagines displayed with assorted
Indian curry dishes to include:
Chettinado shrimp (coconut & curry
milk), Makahani cod (buttery tomato
curry), Tikka Masala chicken (tomato,
onion and cashew cream sauce), and
Palak vegetables (creamy spinach
curry and spices)

Lemon basmati rice, fried basmati rice

Miniature tagine sampling dishes



COCKTAIL HOUR ACTION STATIONS CONTINUED...

FUNTIME OPTIONS

Snow Cone machine featuring six different flavors of the icy favorite

New York pretzel station served from a lit merchandising machine with varieties to include: salted, unsalted, cinnamon, sugar and cheese stuffed pretzels

Gourmet Popcorn popped fresh served in striped boxes and a full assortment of flavors and toppings

Cotton candy spun to order with assorted flavors

WINGS AND MORE

Grilled and fried chicken wings

Made-to-order Chicken & Waffles

Crispy popcorn chicken

Tavern style miniature wood mixing bowls for saucing

Crispy curly fries served in bamboo cones with ketchup and malt vinegar

Packaged hand wipes will be available!

YAKITORI GRILL

Teriyaki Steak skewers

Teriyaki Chicken skewers

Teriyaki Veal skewers

Panko crusted grouper

Pan seared Chilean sea bass

Coconut jasmine rice

Thai noodle bowls

Warm sake

Oriental dipping sauces

THE FRENCH CREPE CONNECTION

Delicate crepes hand made to order

Grilled chicken

Ratatouille

Wild mushrooms

Spinach Florentine

Grilled seafood

Mushroom and béchamel sauce

Pecan toasted wild rice

THE STEAK HOUSE

Thinly sliced Beef tenderloin sautéed to order served with a peppercorn sauce over sautéed spinach

Thinly sliced beef tenderloin sautéed to order served with a brandy cream reduction served over sautéed wild mushrooms

Pecan toasted wild rice

Creamy Truffle Polenta

Cognac tasting bar served in baby cognac glasses

VEGETARIAN GRILLING BAR

Grilled to order jumbo wild mushrooms

Grilled to order jumbo carrots

Grilled to order zucchini and yellow squash

Grilled to order red, yellow and green peppers

Grilled to order purple onions

Mediterranean Cous Cous

Assorted dipping sauces

MOO SHOO AND ASIAN WRAPS

Steamed to order soft pancakes filled with Veal or chicken Moo Shoo

Chinese wraps filled with Sesame Chicken

Chinese wraps filled with crispy Orange Beef

Korean bar-b-q boneless short rib lettuce wraps hand made to order

Hoisin and Plum Sauces

DINNER RECEPTION

APPETIZERS

Tri colored spinach & ricotta stuffed ravioli served on pesto infused mashed potato-rimmed plate with pink vodka sauce & chopped fresh basil

Breaded eggplant & tomato stack with fresh buffalo mozzarella, basil & warm marinara sauce

New Orleans seafood cakes served with fresh lemon and lime garlic aioli

Crispy duck spring rolls drizzled with warm Thai sauce served on a bed of twirled daikon radish and carrot

Tomato & mozzarella tower featuring Red and Yellow beefsteak tomatoes, fresh buffalo mozzarella, toasted pine nuts and balsamic marinade

Caramelized onion & goat cheese brioche tartlets with cucumber relish and dijonaise sauce

Individual Dim Sum samplers in miniature bamboo steamer basket and assorted dipping sauces

Spicy Tuna tartar martinis with chopped tomato, avocado, and cucumber layers served with a wasabi mayo and seaweed salad

Grilled vegetable napoleon on pan seared polenta cake with roasted pepper coulis

Tahitian fresh fruit martinis with a tableside offering of homemade banana dressing

Duo of crepes, garden fresh spinach and wild mushrooms individually rolled, served with a ying yang of sauces and pecan toasted wild rice

Soup and salad combination of cream of carrot soup with champagne and dill and crisp Sonoma salad with mixed greens, candied pecans, craisins and feta cheese tossed with a sweet vinaigrette

SALAD

Iceberg wedge with marinated sweet Red onions, candied pecans, beefsteak tomatoes and a Maytag Blue cheese dressing

Classic Caesar salad in authentic wooden bowls and offered with crisp bruschetta

Crisp watercress and Belgium endive with a Dijon basil vinaigrette

Finely chopped confetti salad with Bibb, iceberg, romaine, radicchio, tomato, chickpeas, carrots, cucumber, and red onion tossed with balsamic vinaigrette

Sonoma salad with mixed greens, candied pecans, craisins, feta cheese and a sweet vinaigrette

Napkin ring Caesar salad with baby romaine heart encased in a crouton ring and topped with Caesar dressing and served with bruschetta bread

Oriental salad with Red leaf lettuce, Chinese cabbage, mandarin orange sections, toasted sesame seeds, fried rice noodles and a sesame ginger dressing

Seared tuna Nicoise salad with warm roasted potato wedges, fresh guacamole, haricot verts, hard boiled eggs, mixed greens, fresh herbs and a mustard vinaigrette



MAIN ENTRÉE

POULTRY

Grilled chicken Napoleon layered with grilled eggplant served with garlic cream sauce

Breast of chicken Madeira sautéed with Madeira wine and topped with grilled asparagus and melted paper-thin imported Provolone

Chicken roulade rolled with wild mushroom risotto served with Marsala wine sauce

Breast of chicken Sorrento sautéed with artichoke hearts, capers, chopped tomatoes, wild mushrooms, and served with white wine & butter sauce

Chicken roulade rolled with sautéed spinach, sun-dried tomatoes and pine nuts served with lemon-butter sauce

Breast of chicken Francaise sautéed with white wine, lemon, butter & fresh basil

Grilled crispy chicken L'orange with citrus zest

Breast of chicken Marsala sautéed in olive oil, Marsala wine & shitake mushrooms

Roasted chicken paillard layered with fresh avocado & chopped tomatoes

FRESH FISH*

Miso grilled salmon filet with wasabi mayo and fried wonton noodles

Vidalia onion crusted snapper

Fennel crusted grilled grouper topped with cilantro butter

Key lime grilled Mahi-Mahi topped with grilled mango

Macadamia nut crusted Tilapia filet with a citrus burre blanc

Pan seared sake marinated Chilean Sea Bass with coconut curry sauce

STEAK*

Signature 9oz grilled filet mignon with teriyaki seasoning and rosemary skewer

Châteaux Briand carved to order served with a shitake mushroom sauce

Roast Blue ribbon prime ribs of beef au jus served with a creamy horseradish sauce

Scaloppini of veal served francaise style with a white wine, lemon and butter sauce

Famous 14oz all center cut veal chop stuffed with porcini mushrooms and boursin cheese and grilled to perfection

Grilled New Zealand Baby lamb rack served with a pomegranate port demi-glace

Bone in Grilled individual Rib Steaks marinated and grilled to order

VEGAN

Roasted root vegetable medley, shiitake mushrooms and caramelized Brussels sprouts on top of lemongrass quinoa and a carrot ginger puree. Topped with seasonal garnishes



DESSERT

INDIVIDUAL DESSERT

Wild fruit and berry salad served in an almond basket topped with tableside offering of banana dressing

Warm chocolate chip soufflé topped with a vanilla bean ice cream

Warm open apple tart with candied walnuts, homemade streusel, warm caramel and vanilla ice cream

Tempura cheesecake with a flambé show of Bananas Foster

Chocolate Mousse crepe filled with chocolate mousse, strawberries, dipped in Black and White Chocolate presented on a Black and White painted plate and garnished with a mini black and white cookie

Homemade Chocolate lava cake with liquid chocolate center and vanilla ice cream

Warm Chocolate soufflé served with Grand Mariner sauce and chocolate dipped orange garnish

PASSED SAMPLER DESSERTS

“Artisan’s famous” oven-fresh Oreo-stuffed Sour Cream Chocolate Chip Cookies with ice-cold milk shots

Home-baked Apple Streusel served in Mason Jars topped with Bourbon ice cream

Lucky Charm Panna Cotta served in mason jars, topped with Special K Streusel

Oreo, Strawberry, and Original Cheesecake “Shooters”

Miniature cinnamon bun bread pudding with Godiva chocolate sauce shooters

Freshly warmed gourmet Baby Doughnuts served atop Hot Chocolate mugs

Funnel cake fries served in bamboo cones with assorted dipping sauces

Miniature homemade warm apple cobblers served with vanilla ice cream

Individual hand-filled Cannolis with chocolate chip mascarpone

Banana-Nutella Tart topped with Bourbon-Maple Ice Cream

Miniature gourmet cake pops skewered and set in wheatgrass

Frosty palate-cleansing sorbet servings in individual lucite cones

New Orleans beignets with assorted dipping sauces

Homemade Brownie Tartlets with bourbon bean ice cream

Oven fresh chocolate chip cookies with ice cold milk shots

Tahitian fresh fruit and berry martinis with coconut sorbet

Miniature crème Brule samplers served with fresh raspberries

Miniature gourmet cupcakes skewered and set in wheatgrass

Miniature peanut butter smores with vanilla ice cream

Micro English Trifles in miniature glass vessels

Baby ice cream sandwiches with sundae bar dips

Homemade Key Lime tartlets





DESSERT STATIONS

ICE CREAM PARLOR

Includes Sundae & Milkshake bar

Choose 3 ice cream flavors for sundaes and milkshakes

Ice Creams Flavors: vanilla, chocolate, chocolate fudge brownie, mint chocolate chip, cappuccino chip, cookies & cream, cookie dough, cake batter, chocolate chip, pistachio

Toppings Bar: Waffle cone bowls, rainbow sprinkles, chocolate sprinkles, whipped cream, cherries, mini M&Ms, mini gummi bears, mini marshmallows, crushed graham crackers, crushed Oreos, white chocolate chips, dark chocolate chips

EUROPEAN BAKE SHOP

CAKE POP DISPLAY, CLASSIC FRENCH MACARONS,
GOURMET CUPCAKE

custom themed cake pops created to match your event theme.

Dipping and decorating bar with melted flavored frosting and assorted decorates for Blank cupcakes

THE ULTIMATE CAMPEFIRE

Torched-to-order jumbo marshmallow S'mores
& Chocolate fondue bar

with strawberries, bananas, sponge cake,
marshmallows, pretzels, Oreos, pineapple and graham
crackers

CARNIVAL TREATS

FUNNEL CAKE STICKS & DOUGHNUT
DIPPING WALL

Served in cones with powdered sugar and cinnamon

Assorted dipping decorations for doughnuts

ULTIMATE SUGAR RUSH

WILLY WONKA CANDY CART & SPUN TO ORDER
COTTON CANDY

with assorted cotton candy flavors

and 30 types of candy, bags

come with an attendant

DEEP FREEZE

NOVELTY ICE CREAM POPS

ASSORTED MOCHI ICE CREAM

MADE-TO-ORDER NITROGEN ICE CREAM STATION