

Seated Dinner Reception

*Upon Guest Arrival:
Champagne, Sparkling Water & Gruyere Gougeres*

One Hour Butlered Hors d'Oeuvres

Seared Tuna

Wasabi, Tamari, Lentil Poppadom

Chorizo Ravioli

Spanish Chorizo, Crisp Wonton, Chive Crème

Mini Filet of Beef

Horseradish, Potato Crisp, Smoked Salt

Crispy Shrimp Lollipops

Lemongrass Dipping Sauce

Mini Truffle Grilled Cheese

Gruyere, Truffle Butter, Brioche

Three Course Seated Dinner

Endive and Radicchio with Roaring Forties Blue Cheese

Roasted Pears, Candied Pecans, Pear Vinaigrette

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Rack of Lamb with Merguez Spice

Pearl Onion, Navy Beans, Dried Tomato, Natural Jus

Horseradish Crusted Salmon

Bubble and Squeak, Blistered Tomato, Chive

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Apple Tart Tatin with Vanilla Ice Cream

Cinnamon and Salted Praline

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Wedding Cake

American Coffee & Tea Service