



SAMPLE "HEAVY HORS D'OEUVRES" WEDDING MENUS

Please use these menus as a guide for your imagination. We are happy to create a menu according to the season, the occasion, and most importantly, to your personal taste.

Mediterranean

Passed Hors D'Oeuvres

Shrimp Crostini
Tiny Shortbreads with Parsley Pesto and Goat Cheese

Tabled Presentation

Antipasto Presentation includes the following: Roasted Peppers, Zucchini, and Eggplant, Marinated Mozzarella and Goat Cheese, Green and Black Olives, Prosciutto Crudo and Tuscan Salame, Marinated Mushrooms and Artichoke Hearts, Tomato-Basil Bruschetta and a variety of Breads
Chicken "Saltimbocca" rolled with Prosciutto, Sage and Fontina Cheese
Poached Salmon with Aioli and Black Bread
Marinated Tortellini with Red Pepper Pesto
Ricotta Salata and Spinach Pastries
Assortment of Seasonal Fruit

Asian

Passed Hors D'Oeuvres

Jao Zi (Pork Dumplings) with Soy-Scallion Dipping Sauce
Phyllo Cups with Crab, Ginger, and Lime

Tabled Presentation

Hoisin Pork Tenderloin Sandwiches with Napa Slaw
Fresh Vegetarian Spring Rolls with Clear Asian Sauce
Grilled Skewers with Dipping Sauces such as Asian Pesto Shrimp, Chicken Satay with Peanut-Ginger Sauce, and Thai Beef with Hot and Sweet Sauce
Shiitake Mushroom and Leek Rolls with Mint Dipping Sauce
Jasmine Rice Cakes with Smoked Salmon and Wasabi
Assorted Fresh Fruit and Cheese Presentation served with Crackers

Southwestern

Passed Hors D'Oeuvres

Shrimp and Cilantro Pesto Quesadillas
Pork Empanadas

Tabled Presentation

Hot Crab, Artichoke, and Jalapeño Dip with Pita Triangles
Tequila-cured Salmon with Whole Grain Mustard Cream
Chicken Skewers with Corn and Grilled Pepper Relish
Barbecued Ribs with Peanut-Chipotle Sauce
Chips and Salsas such as Black Bean Mango, Grilled Vegetable and Tomato-Cilantro
Fresh Fruit and Assorted Cheese Presentation served with Crackers