



Wedding Menu 2

Tish

Fresh from the Oven Platters

Assorted cookies, French pastries, rugelach and brownies

Sliced Fruit Platters

Cubed Cheese Platter with Berries and Grapes

Basic Non-Alcoholic Bar, Bottled Water, Ice and Plastic Shot Glasses

Cocktail Hour

Passed Hors D'oeuvres

Marsala Mushroom Purse

Sundried Tomato & Basil Pesto Bruschetta

Cocktail Corn Cups topped with Guacamole

**Black & White Sesame Crusted Tuna on Wonton Chip
with Wasabi Cream**

**Toasted Baguette with Brie, Caramelized Onions
and Granny Smith Apples**
with drizzle of orange blossom honey on top

Tropical Display

An assortment of Locally-Sourced Fresh Garden Vegetables including:

*Broccoli florets, tricolor peppers, carrots, Italian zucchini, yellow squash,
cauliflower florets, and black olives. Served with roasted garlic-white bean and
roasted red pepper dipping sauces.*

**Mirrored display of Seasonal Melons, Pineapple,
Seasonal Berries, and Grapes (no peaches!!!)**

Hummus, Babaganoush, Spanish Eggplant
Presented with toasted pita points

Tofu Summer Rolls

Marinated tofu, mango, red pepper, Thai basil and shitake mushrooms wrapped in a rice paper wrapper. Presented with hoisin on the side.

Stuffed Grape Leaves

Presented with tehina on the side and lemon garnish

Mini Pizza Display

Tomato and cheese

Roasted vegetable, no cheese

White with spinach and mushroom

Taco Station

Spicy Chickpea and Roasted Peppers Mix

Veggie Fajitas

Sautéed tomatoes, onions, roasted peppers accented with fresh herbs

Refried beans, seasoned black beans

Guacamole (heavy amount!), sour cream, corn & jalapeño salsa, regular salsa

*Shredded lettuce, diced tomatoes, diced red onions, sautéed wild mushrooms
shredded cheddar cheese, shredded pareve soy-based cheese*

Gallo Pinto Rice

Flour Tortillas, Corn Tortillas and Tortilla Chips

Bar

Coke, Diet Coke, Sprite, Ginger Ale, Flavored Seltzers,

Pellegrino, Cocktail mixers

(Alcoholic beverages not included)

Ceremony

Food provided for the Bride and Groom in the Yichud Room

Reception

2 Pound Ceremonial Challah

Pre Set For Each Guest

Brioche roll on bread & butter plate

Water goblet with lemon slice

Universal wine glass

Table numbers

Signature
CATERERS



First Course

Heirloom Tomato Gazpacho

Second Course

Mediterranean Sea Bass

*Fresh sea bass grilled and simply prepared with fresh oregano, rosemary and parsley
Garnished with a grilled lemon slice and basil oil drizzle*

Black & White Wild Rice Pilaf

*Mesculin mixed lettuce, roasted portabella mushrooms,
roasted red beets, caramelized onions, basil, feta crumbles
with balsamic vinaigrette on the side*

Vegetarian Option

Ratatouille & Grilled Tofu Stuffed Baby Eggplant

Topped with a Cabernet marinara sauce

Roasted Vegetable Quinoa

*Mesculin mixed lettuce, roasted portabella mushrooms,
roasted red beets, caramelized onions, basil, feta crumbles
with balsamic vinaigrette on the side*

Bar

**Coke, Diet Coke, Sprite, Ginger Ale, Flavored Seltzers,
Cocktail Mixers**

(Alcoholic beverages not included)

Dessert

Individual Mixed Berry Cobbler

Accented with mint and thyme, and served warm

Family Style Fruit Plate

Coffee & Tea Passed Tableside

Creamers and sweeteners

As Guests are Dancing into the Evening...

Passed Mini Desserts!

Mini eclairs

Mini chocolate diamonds

Mini chocolate mousse cups

Chocolate lace cookies

Signature
CATERERS