Plated Wedding Menu
PASSED HORS D’ŒUVRES

FIG & PEAR BRIOCHÉ CANAPÉ
A sweet cream cheese base topped with a pear and fig compote, garnished with chopped cranberries and candied walnuts, served on a brioche toast round

GRILLED SCALLOP CRISP
A grilled scallop, marinated in a sea salt, black pepper, garlic & olive oil, presented on a bed of guacamole with a roasted corn garnish, served on a crisp wonton triangle

CRAB STUFFED MUSHROOMS
Mushrooms filled with a deviled crab and Romano stuffing

SWEET WATERMELON CUBES
A cube of sweet watermelon, topped with crumbled Valbreso feta cheese and mint chiffonade, dusted with crushed candied walnuts and balsamic pearls

PORTOBELLO MUSHROOM GNOCCHI SPOON
Portobello stuffed gnocchi in a pesto cream sauce, drizzled with fresh pesto, garnished with shaved parmesan and microgreens, served on clear plastic miso spoon

SALAD

ROASTED BEET SALAD
Mixed greens, spinach, sliced beets, mandarin oranges, candied walnuts and Humboldt fog goat cheese in a citrus vinaigrette dressing with a balsamic reduction

BREAD BASKET
Assortment of fresh baked dinner rolls served with whipped herb butter
PLATED CHOICE OF ENTRÉE

**GRILLED TUNA**
A peppercorn crusted tuna steak served with a wasabi crème fraîche, plated with truffle potato puree and grilled asparagus

**FILET MIGNON**
A tender filet served with crushed marble potatoes, leeks and red win sauce

**PAN SEARED CAULIFLOWER STEAK (VEGAN & GLUTEN FREE)**
Pan seared cauliflower steak, served with shaved carrots, shaved beets, and onion marmalade, drizzled with aged balsamic reduction

DESSERTS AND LATE NIGHT SNACKS

**GOURMET COFFEE STATION**
French roast regular & decaffeinated coffee with gourmet flavored coffee syrups, sugar, sweeteners and creamer

**PETITE DESSERTS STATION**
An assortment of miniature dessert bars, cannoli, fruit tartlets and brownie bites

**LATE NIGHT SNACK STATION**
Miniature Italian beef sandwiches, miniature Italian sausage sandwiches, and miniature Chicago-style hot dogs with all the trimmings