



Micro Wedding Sample Menu

HORS D'OEUVRES



BRAISED SHORT RIB POLENTA BITE

Red pepper relish, balsamic reduction, parmesan marsacpone polenta

GOAT CHEESE PESTO TARTLET

A mixture of goat cheese, pesto and herbs in a light, flaky tartlet with a sun-dried tomato garnish

BUTTERNUT SQUASH ARANCINI

Creamy risotto ball, roasted butternut squash, herbs

DUCK & GOUDA WONTON PURSE

Served in a hoisin sauce



SET ON THE TABLE

POACHED PEAR SALAD

Mixed greens, port wine poached pears, candied walnuts, Danish blue cheese dressed with sour apple pomegranate vinaigrette - available plated or family style

BREAD BASKET

- Parkerhouse Rolls
- Focaccia
- Brioche
- Artisan Italian Bread

PLATED ENTREES

FILET MIGNON

Tender filet in a mushroom demi glace, crispy onion strings

SLOW ROASTED PORCHETTA

With crispy herbed fingerling potatoes & squash gratin

AMERICAN RED SNAPPER

Sicilian eggplant agrodolce, sliced heirloom tomato, confit cherry tomato, herbed wild rice

DESSERT

TOP YOUR OWN DONUT STATION

Start with a plain cake donut, then frost and top it from our topping bar of:

- Vanilla frosting
- Chocolate frosting
- Strawberry frosting
- Chopped nuts
- Oreos
- Chocolate chips
- M & M's
- Shredded coconut
- Pretzels
- Sprinkles



ADDITIONAL INFORMATION

These are merely our suggestions. As a custom caterer, there is not much we can't do! Reach out to our planners today to receive a custom quote!

