



GLOBAL WEDDING MENUS

Far East Menu

Passed Hors d'oeuvres

Coconut Curry Vegetable Potstickers
Crispy Thai Spring Rolls with Pork, Noodles, Sweet & Sour Dip
Assorted Seafood and Vegetarian Maki, Wasabi Soy Aioli
Wonton Basket with Sesame Chicken Salad
Ginger and Garlic Marinated Beef Tenderloin Skewers, Sesame Glaze

First Course

Baby Spinach with Jicama | Strawberries | Pickled Onions | Sesame Seeds |
Orange Rice Wine Vinaigrette
Scallion Biscuits | Sesame Rolls | Ginger Scones | Butter | Pink Sea Salt

Entrée

Beef Bulgogi with Scallions | Steamed Rice | Japanese Eggplant |
Grilled Pepper and Pineapple | Soy Glaze

Dessert

Pear and Almond Tart



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Latino Inspired Buffet

Passed Hors d'oeuvres

Beef Empanaditas, Guajillo Salsa
Mini Cornbread Muffins Stuffed with Braised Pork and Queso Fresco
Hearts of Palm Ceviche, Habanero Salsa, Plantain Chips
Salmon Ceviche with Roasted Poblano-Citrus Salsa on Cucumber Cup
Chorizo, Sweet Onion, Manchego and Monterey Jack Cheese Quesadillas with Chive Cream
Peruvian Yucca Cakes with Shredded Chicken, Grilled Onions, Mango Coulis and Fried Chilis

Buffet

Salmon Veracruzana
Chicken Ragout with Cumin, Roasted Shallots, Jalapeño and Tomato
Yellow Rice with Scallions and Toasted Pepitas
Stewed Black Beans with Chipotle Mole
Crisp Iceberg Lettuce, Orange, Radish, Cucumber and Tortilla Strips,
Coriander-Jalapeño Lime Vinaigrette
Tortilla Chips, Tomato Salsa, Charred Tomatillo Salsa and Guacamole
Warm Flour and Corn Tortillas

Dessert

Mini Tres Leches Cakes, Mango Tarts, Mexican Wedding Cookies,
Ancho-Cinnamon Chocolate Fudge Brownies, Fresh Fruit Skewers



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Southeast Asia Menu

Passed Hors d'oeuvres

Fresh Vietnamese Spring Rolls with Plum Sauce
Skewers of Lemongrass Beef Wrapped in Basil
Crispy Shrimp Triangle with Lemon-Soy Dipping Sauce
Cucumber with Seared Tuna, Chili Oil, Mint Aioli

First Course

Green Papaya | Carrot and Cherry Tomato Salad | Rau Ram | Cilantro | Toasted Peanuts

Entrée

Pan Roasted French Cut Chicken Breast | Honey and Ginger | Steamed Rice Scented with Star Anise |
Spicy Stir Fried Long Beans with Carrot Flowers

Dessert

Coconut Tartlet with Mango Sorbet



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Indian Inspired Buffet Menu

Passed Hors d'oeuvres

Ginger and Green Chili Shrimp Fritters
Mini Potato Cakes, Green Mango Chutney
Skewers of Spiced Paneer, Minted Yogurt
Sweet Potato and Chickpea Samosas
Tandoori Style Chicken Skewer, Curried Yogurt Dip

First Course

Lamb Kofta Curry Meatballs with Yogurt and Mint
Coriander Chicken
Steamed Rice
Chickpea and Pumpkin Curry
Spicy Cumin and Ginger Scented Sweet Pea and Potato Bhaji
Baby Greens, Marinated Daikon Radish with Pickled Onion, Honey-Lime Vinaigrette
Assorted Naan & Flatbreads with Chutneys and Dips

Plated Dessert

Caramelized Pineapple over Coconut Tapioca with Buttermilk Ice Cream



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North African Inspired Menu

Passed Hors d'oeuvres

Moroccan Style Beef Meatballs, Spicy Tomato Sauce
Phyllo Cups, Chicken B'stilla
Harissa Grilled Shrimp, Coriander Yogurt Dip
Miniature Pizza with Lamb, Pomegranate Molasses
Pomegranate Marinated Chicken, Toasted Coconut, Rice Paper Basket

First Course

Sliced Orange, Marinated Onion, Olive and Radish Salad
Baskets of Flatbreads, Bowls of Hummus, Marinated Olives and Harissa

Entrée

Roasted Cornish Game with Sumac, Stuffed with Couscous and Apricots,
Preserved Lemon Jus
Ratatouille with Chopped Dates and Parsley

Dessert

Brûlée Passion Fruit Crème, Custard, and Mango Relish