



SUMMER WEDDING MENU

Passed Hors d'oeuvres

Fresh and Smoked Salmon, Sesame Tuile Cone, Ginger Cream, Wasabi Caviar
Date Stuffed with Chorizo, Wrapped in Bacon, Red Pepper Dip
Brûléed Mission Figs, Blue Cheese, Pistachio
Watermelon, Mint, Feta Salad, Balsamic Syrup
Fresh Vietnamese Style Spring Roll with Sour Plum

First Course

Grilled Peach, Fresh Watermelon and Heirloom Market Tomato Salad
Burrata Cheese | Pink Peppercorns | Balsamic Syrup | Pistachios | Baby Arugula, Chives, Basil |
White Balsamic Vinaigrette
Artisan Rolls and Focaccia | Roasted Garlic White Bean Purée | Marinated Olives

Entrée

Seared French Cut Chicken Breast | Herb Gnudi | Summer Vegetable Ratatouille | White Wine Jus
Ginger Soy Glazed Hanger Steak | Asian Green Beans | Herbed Wild Basmati Rice Pilaf
Pan Roasted Barramundi | Artichoke Confit | Sweet Pea Risotto Cakes | Glazed Baby Carrots |
Pearl Onions and Herb Oil

Vegetarian Entrée

San Bai Su Marinated Tofu | Rice Noodles | Lemongrass-Ginger Sauce |
Long Beans and Carrot Flowers | Micro Cilantro

Dessert

Berry Shortcake | Macerated Berries | Whipped Cream | Vanilla Bean Biscuit | Fresh Mint