

Ed & Debbie's Wedding

Stationary Hors D'Oeuvres

Under the Stars

A Local Farmers Cheese Table

Assortment of Hard and Soft Cheese Hand Picked by our Executive Chef with Fresh &
Dried Fruits, Mixed Nuts

Strawberry Chutney over Peppered Goat Cheese Spread

Baked Brie in Puff Pastry with Toasted Sliced Almonds and Sun Dried Cranberries

Served with Home Baked Breads, Crackers and Flatbread

Grape Tomato and Feta Cheese Skewers Drizzled with Rosemary Scented Olive Oil

Prosciutto Wrapped Asparagus Bites

Assorted Stuffed Olives Display

Passed Hors D'Oeuvres

Smoked Salmon Topped Miniature Potato Latke with Crème Fraiche

Cantonese Grilled Baby Lollipop Lamb Chop

Miniature Beef Wellington

Fresh Corn Fritters Topped with a Dollop of Charred Tomato Salsa

Shrimp and Scallop Cakes with Gingered Soy Sauce

Tomato Gazpacho Shooters with Edible Bread Spoon

Plated Salad

Mixed Baby Greens with Grilled Watermelon, Purple Onion Slices and Cubed Feta Cheese

With Herbed Vinaigrette

Freshly Baked Wheat Rolls and Butter

Entrée

Petite Filet Mignon with Pan Seared Diver Sea Scallops in Tarragon White Wine Sauce

Accompanied By

Medley of Black Rice, Wild Rice & Grains

Grilled Asparagus

Dessert

*Rich Dark Chocolate Cup Filled with Fresh Berry Coulis and Garnished with
Chocolate Triangle & White Chocolate Cigar*