



A Romantic Wedding Buffet Dinner with American and Asian Accents

Hors d'Oeuvres

Big Easy Oyster and Vodka Shooters
Crispy Chicken Firecracker Rolls with Lime Sauce
Maki-canapés with Alaskan Salmon, Shoyu and Wasabi Glaze
Marinated Mozzarella, Sun-Dried Tomato and Olive Mini-Skewers

Appetizer

A Composed Serving of:

Demitasse of Late Summer Roasted Garlic and Tomato Gazpacho
Tuna Tartare, Avocado and Plantain Chip on a Crispy Nest

At the Buffet Table

Tender Spinach Leaves, Golden Beet, Celeriac and Apple Salad with Creamy Feta Dressing
Grilled Sea Scallops with Barley Risotto, Roasted Vegetable Puree and Sun Dried Tomato Sauce
Grilled Breasts of Free-Range Chicken with Pear Compote
Creamy Polenta with Fresh Corn, Black Beans, Red Pepper Butter, and Corn Salsa
Asparagus Bundles with Toasted Sesame Aioli
Rustic Breads

Carving Station

Pepper-Herb Crusted Roasted Tenderloin of Beef with Bordelaise