

[Reach out](#) to our team for a complete list of offerings available for your wedding

PASSED HORS D'OEUVRES

MINI PITA *Melitzanosalata, Charred Grape Tomato*

SEARED SCALLOP *Ponzu Vinaigrette*

SHRIMP CEVICHE *Spicy Tomato, Citrus, Avocado*

ENDIVE CUP *Candied Pecan, Apple, Blue Cheese, Chive*

LOBSTER QUESADILLA *Guajillo Salsa*

ARANCINI LUCIANA *Pepperoni, Pesto Aioli*

BACON-WRAPPED DATES *Blue Cheese Creme*

CRAB CAKES *Brown Butter Remoulade*

FOUR-COURSE DINNER

STARTER

BAKED POLENTA

Goat Cheese, Roasted Tomato

SALAD

PASHALINI SALAD

Scallion, Olive, Cucumber, Red Onion, Feta, Pita, Red Wine Vinaigrette

ENTRÉES

VEGETABLE TERRINE

Layered Eggplant, Squash, Peppers, Tomato Reduction, Parmesean

DIJON-CRUSTED SALMON

Green Bean, Lentils, Herb Oil, Balsamic Reduction

CHICKEN MILANESE

Whipped Potato, Arugula, Lemon Caper Sauce

BRAISED SHORT RIB

Turnips, Potato Gratin, Mushroom Jus

MINI DESSERT ASSORTMENT

LEMON MERINGUE TARTLETS

CHEESECAKE BITES *Seasonal fruit*

RICOTTA DONUTS *Nutella Dipping Sauce*

LATE NIGHT BITE

MINI FRIED CHICKEN SANDWICHES

with french fries