



Carrie and Yishai
A Wedding Celebration
Sunday, June 29, 2008



*Garden Buffet
with a
Costa Rican Beach Theme*

The Menu

Salad Station

An Artfully Displayed Assortment of Fresh Fruit and Vegetables

Organic Rainbow Beet Salad with Oranges and Arugula

Roasted Garlic Hummus

Jerusalem Salad

Served with Corn and Flour Tortillas, Grilled Flatbreads and Pita



Homemade Lime and Sea Salt Tortilla Chips with a trio of salsas

Tropical Fruit Salsa * Pico de Gallo * Black Bean and Grilled Corn

Coconut Shrimp on Lemon Grass Skewer with Mango Chutney

Grilled Swordfish Skewer with Tomatillo Garlic Sauce

Honey Chipotle Skirt Steak Skewer with Cool and Creamy Avocado Dip

Arroz Con Pollo

Side Dishes

Cumin-Scented Black Beans

Cilantro Rice

Picadillo de Papas



Georgia and John
A Summer Wedding Celebration
Saturday, August 9, 2008



Appetizers in the Orchard

Immediately following the ceremony, the orchard will be set with appetizers (buffet-style) and cocktails plus servers will be passing appetizers to the guests

Buffet Table ...

A Trio of “dips and spreads” all served with mountains of toasted baguette, crackers, flatbreads and pitas

Garlic-rubbed bruschetta with grilled eggplant and peppers

Cool and sassy “shots” of santa fe gazpacho

Tapenade with grilled french baguette toasts

Plus ... Antipasto Display – marinated, grilled vegetables, artichoke hearts, olives, fresh vegetables

Plus ... Baskets of fried bites of goodness ... zucchini, broccoli, cauliflower, green beans, mushrooms with dipping sauces

Appetizers ...

Rosemary roasted button mushrooms with balsamic glaze

Bite size vegetarian eggrolls with sweet and sour dipping sauce

Spanakopita ... homemade filo triangles filled with luscious spinach, red pepper flake, parsley filling

Potato and Jalapeno Galettes

Dinner under the Stars

Guests will come into the tent for a family-style vegan dinner which focuses on "local goes global" – using locally and regionally produced food stuffs with a global flavor palette

Menu

Greek

A lovely and colorful entrée salad with chopped cucumbers, tomatoes, red onions, kalamata olives, fresh oregano, basil and toasted pinenuts on a bed of cous cous with grilled pita chips and wedges of fresh feta cheese

Latin

From the Spanish ... Patatas Bravas (potatoes in smoky paprika and tomato sauce)
From the Mexican ... Grilled Tomatillos with Rice and Cilantro Cumin Black Beans with Jicama Salad

Italian

Tender penne pasta, grilled vegetables tossed with fresh pesto

French

Bouillabaisse with halibut, cod, shrimp and mussels flavored with garlic, bay leaf, fennel and saffron and married with leeks, onions, tomatoes, celery and potatoes with bread for broth dipping

Midwest

Farmer's Market Platter – beef steak tomatoes, grilled Vidalia onions, asparagus, roasted beets, zucchini and yellow squash with red pepper coulis drizzle on a bed of freshly steamed Midwest green beans



A Chinese Celebration

The Wedding of Mai-Lin and Huan



Cocktails and Appetizers ...

Lettuce Wraps (with chicken and vegetarian)
Cranberry Crabmeat Rangoon
Pot Stickers with Shrimp and Cilantro
Salt and Pepper Spare Ribs

Guests are invited to dinner ...

Dinner concept: Exploring China through the varied flavor dynamics – sweet, salty, spicy, sour – small plates of “big tastes” all artfully presented

Spring Sweet Corn Soup with Frizzled Leeks

Sweet-n-Sour Salad “Napoleons” – layers of grilled asparagus, Chinese eggplant, long beans, daikon radish, bok choy, pea pods drizzled with Asian sweet-n-sour vinaigrette

Black Bean Scallops with Chinese Broccoli

Chinese Five Spice Lacquered Duck Breast with Scallion Pancake

Mango BBQ Glazed Salmon with Crispy Noodle Cake

Surf-n-Turf – Lobster and Beef with Spinach, Black Pepper and Garlic

Desserts: A trio of Coconut Custard, Banana Spring Rolls with Chocolate Sauce and Chinese Steamed Sponge Cake with Ginger Ice Cream



An Afternoon Wedding Celebration
Congratulations Jenny and Marc

Fresh Fruit and Cheese Display

*with array of domestic and international cheeses
and fresh fruit and toasted baguette crackers*

Traditional Caesar Salad

with homemade garlic focaccia croutons

Smoked Side of Salmon Display

with capers, cream cheese, red onions, lemon wedges, petite bagels

Quiche Primavera

Slices of quiche with summer vegetables in a flaky butter crust

Chicken ala Rustica

Pounded chicken breasts lightly pan-sautéed with lemon butter cream sauce

Broccoli and Cauliflower Gratin

Roasted New Potatoes

with sea salt, rosemary and cracked black pepper

Basket of mini croissants, pastries, muffins and rolls



Wedding Reception of Geneva and Brian

APPETIZERS

Bruschetta di Roma ... mini garlic toasts topped with chopped roma tomatoes, fresh buffalo mozzarella, basil leaves, red onions and pine nuts

Chili and lime rubbed chicken skewers with avocado lime dip
assorted tortilla chips with tropical fruit salsa

A trio of Asian salad rolls ... fresh spring rolls with glass noodles, cilantro, julienne carrot and cucumber, mint leaves and red peppers (crab, vegetarian, chicken) with Thai chili and traditional peanut dipping sauces

International Fruit and Cheese Display with crackers, flatbreads and crostini

DINNER BUFFET

Napa Valley Salad

Sugar-seared pears, candied nuts, blue cheese, shaved fennel, granny smith apples, preserved apricots, red cabbage, hearts of palm and cranberries atop a bed of baby greens with champagne shallot dressing

Grilled Vegetable Platter

Assorted, grilled spring vegetables with a trio of vinaigrettes
Roasted Red Pepper
Basil and Asiago Pesto
Kalamata Olive Tapenade

Smoked Gouda Mashed Potatoes

27 Layer "free form" Roasted Eggplant Tart with Oregano Ricotta Salata

Herb-Roasted Mediterranean Grilled Chicken Breasts with sun-dried tomato relish

Triple Citrus Salmon with Grilled Scallions



The Wedding Reception of
Kathy and Zach

Saturday, August 12

Appetizer Buffet

Sticks and Dips

Skewers

Wasabi Grilled Shrimp with Soy-Sesame Sauce (Asian)
Chili Lime-Rubbed Chicken with Avocado Lime Dip (Latin)
Baby Mozzarella, Basil and Cherry Tomatoes (Italian)
Thai Beef Satay with Peanut Sauce (Thai)
Cheese and Fruit Ka-Bobs with raspberry yogurt dipping sauce

Dips and Spreads

Artichoke and Spinach Dip with endive leaves
Roquefort Dip with toasted baguette
Roasted Red Pepper Hummus with toasted pita chips
Black Bean & Corn Pico de Gallo with red tortilla strips

Dinner Buffet
A Trio of Tastes

Barbecue Station

Herb and Garlic Rubbed Tri-Tip (beef) (sliced at station)
Barbecued Ham Baked in Dark Beer and Brown Sugar (sliced at station) OR Citrus Glazed Pork
Tenderloin
Glazed Cedar Plank Salmon
Gourmet Sausages with caramelized grilled Vidalia onions

Cold Salad Station

Tuscan Bread Salad
Asian Glass Noodle Salad
Orzo Salad with Corn, Tomatoes, Feta
Vegetable Slaw

Hot Station

Mixed Vegetable Grill with Roasted Garlic Marinade
Roasted Baby Potatoes with Chives and Parmesan on Rosemary Skewer
Island Rice with Cumin and Coconut
Roasted Wild Mushrooms

Dessert
Red, Red, Red ... The Color of Passion

Individual Red Velvet Cup Cakes with Cream Cheese Frosting, Shaved White Chocolate
Mexican Wedding Cookie
Meringue Cloud with Fresh Raspberries

