

~Sample Wedding ~

Date: Saturday June 23, 2019 Estimated Number of Guests: 126 People

Menu

Passed Hors D'oeuvres

Thai Curry Rock Shrimp Lettuce Wrap
Mini Crab Cakes with Chipotle Remoulade
Mini Cheeseburger Sliders with Cornichons and Caramelized Onions served with
Lager Pilsner
Fish and Chips
Vegetable Spring Rolls with Peanut Dipping Sauce
Gingered Tuna Tartar on Wonton Chips
New England Lobster Rolls
Peppered Filet Mignon Toasts with Horseradish Butter and Crispy Shallots

(Liquor not included in Food Cost)

Taco Station

Peking BBQ Duck Tacos Spiced Crusted Tuna with Asian Coleslaw Pork Al Pastor

Sushi Station with Sushi Chef

Yellow Tuna Nigiri Salmon Nigiri Spicy Tuna Roll California Roll



Plated Dinner

First Course

Little Gem Lettuce Salad with English Peas, Sliced Watermelon Radishes, Asparagus, Cucumber and Grapefruit Vinaigrette

Entrée Choice

Herb Grilled Chicken Breast with Mashed Sea Salt Potatoes, Wild Mushrooms and Lemon Butter

Or

Roasted Sea Bass with Summer Mélange Vert and Crispy String Potatoes and Sauce Vierge

Dessert

Funfetti Wedding Cake

Mini Blueberry Hand Pies
Mini Apple Hand Pies
Mini Lemon Meringue Pies
Passed Mini Ice Cream Cones
Regular and Decaffeinated Coffee

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