

**2008 Wedding Menu
California Experience**

Greeting

Mint Ginger Lemonade
Cucumber Spring Water

Display Hors D'oeuvres

Artisan California Cheeses with Fresh and Dried Fruits & Nuts
The Seasons Finest Vegetables with Calico Pepper Dip, Green Onion and
Lemon-Tahini dips
Carr's Water Crackers and Sliced Baguettes

Tray Passed Hors D'oeuvres

-for more choices see our complete hors d'oeuvre list-

Dried Apricots

filled with goat cheese and pistachios

Grilled Cilantro and Lime Marinated Prawns
served on colorful corn chips with avocado salsa

Portabella and Pancetta Mini Grilled Cheese
with fontina

Grilled Spicy Prawn on Green Onion Grits
with remoulade sauce

Salads

(choice of 2)

Mixed Baby Greens

with walnut crusted goat cheese, rustic crostini and a sherry vinaigrette

Watercress and Endive Salad

with blue cheese, apples, walnuts and apple cider vinaigrette

Roasted Vegetable Salad

with shaved asiago, extra virgin olive oil and black pepper

Garbanzo Beans with Tomato, Basil & Mint

New Potato and Parsley Salad

with lardon and dijon vinaigrette

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Entrées
(choice of 2)

Pecan Crusted Breast of Chicken
with a tangerine beurre blanc and white bean mango salsa

Grilled Pork Loin
with white corn and caramelized onion, fontina and marjoram

Roasted Filet of Halibut
on lemon and spinach nage
**based on seasonal availability*

Roasted and Sliced New York Strip Loin
caramelized mushrooms and onions, with blue cheese crumbles

Sides
(choice of 1)

Roasted Fingerling Potatoes
with fennel seed, rosemary & sea salt

Wild Rice Blend
with toasted almonds

Herbed Couscous

All Menus Include

Fresh Seasonal Vegetables Sautéed in Herb Butter
Michael's Assorted Bread Basket
Illy Café and Good Earth Tea Station

All china, flatware, water stemware, buffet tables & linens and cake cutting service included

M I C H A E L ' S
C A T E R I N G