

2008 Wedding Menu
Mediterranean Experience

Greeting

Mint Ginger Lemonade

Lemon Spring Water

Display Hors D'oeuvres

Our famous goat cheese terrine with fig jam
Marinated Feta, Hummus, Sun-dried Tomato Tapenade, Olives
Baguettes, Crostini and Pita Chips

Passed Hors D'oeuvres

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

Spanokopita

spinach and feta cheese baked in phyllo cups

Spicy Lamb, Pine nut and Currant Lollipops

with tzatziki dipping sauce

Grilled Scallop on Artichoke Pancake

lemon chive aioli

Salads

(choice of 2)

Hearts of Romaine

watercress and radicchio, creamy roasted garlic and parmesan dressing

Mixed baby greens

cherry tomatoes, red onions, blue cheese, and house made croutons

dijon vinaigrette

Beets, cucumber, feta and kalamata olives

skordalia dressing

Fennel and Olive Salad

with eggs, anchovies and a spicy vinaigrette

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

**2008 Wedding Menu
Mediterranean Experience**

**Entrées
(choice of 2)**

-can be served off the grill when event is outdoors-

Grilled Corsican Salmon
**based on seasonal availability*

Bistro Style Rotisserie Chicken
with sun-dried tomato roasted garlic, kalamata olive and artichoke salsa

Roasted Herb Crusted Leg of Lamb
romesco sauce

Pepper Crusted Prime Rib of Beef
english horseradish sauce and red onion marmalade

Grilled Cider Marinated Loin of Pork
house made seasonal fruit chutney

Creamy Polenta
with seasonal vegetable ragout

**Sides
(choice of 1)**

Whipped Roasted Garlic Potatoes

Mushroom Orzo Pilaf with Savory Herbs

Gratin of Potatoes with Caramelized Onions

Michael's Calico Rice and Grain Blend

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