

# A MOVEABLE FEAST

## WEDDING COCKTAIL RECEPTION



### PASSED HORS D'OEUVRES SELECTION

Seared Sushi Tuna & Diakon Canapé...*wasabi crème fraîche*  
Lobster Bisque Cordials... *fresh tarragon sprigs*  
Blood Orange & Cashew Cranberry Chicken... *atop Belgium Endive*  
Chicken & Leek Dumplings...*w/miso ponzu dipping sauce*  
Filet Crostini...*with horseradish aioli & caramelized red onions*  
Petite Bleu Cheese Burgers.... *with truffle catsup*  
Curried Sweet Potato Wonton Flowers...*with crème fraîche & chive spike*  
Chevre Soufflé...*with herbed crust & pickled tarragon grapes*

### APPETIZER PASTA STATION

*Attended & cooked to order*

#### Butternut Tortellini

*Sautéed to order with caramelized apples & maple stilton butter*

### CARVING STATION

#### Angus Rib Eye Roast

*Horseradish crème  
Freshly Sliced baguettes*

### DIM SUM DISPLAY

#### Sea Scallop Hargrow

*with fuzzy mint & orange marmalade*

#### Shrimp Tempura

*suki yaki ginger sauce*

#### Vegetarian California Rolls

*pickled ginger, wasabi, soy sauce*

### BUTLERED DESSERTS

#### 150 Italian Panna Cotta

*6-gourmet varieties passed in petite cordial glass*