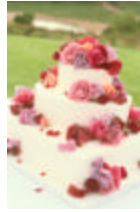


A MOVEABLE FEAST



SEA SIDE WEDDING RECEPTION

PASSED HORS D'OEUVRES SELECTION

Tempura Shrimp.....w/maple mustard dipping sauce
Salmons Sunbursts...with caraway pate choix
Belgium Endive Petals..w/fresh lobster mango salad
Chevre Soufflé.....w/candied globe grapes & fresh tarragon
Asparagus Bundles Wrapped in Prosciutto...with tarragon honey dipping sauce

SALAD COURSE

Pre set on tables

Field Greens
w/ blueberries, red onions, chevre, toasted almonds & edible orchids

PLATED DINNER

SURF & TURF

*Bistro Filet Medallions with béarnaise sauce
Fresh Lobster Tail sautéed in shallots & garlic butter
Whipped Potatoes with fresh herb infusion
Crisp Pencil Asparagus*

Or

VEGETARIAN

*Provencal Ratatouille Filo Star with chevre
Cous Cous with zante currents & toasted almonds
Crisp Pencil Asparagus
Garlic Ciabatta Toasts*

THE BREAD BASKET

Assortment of Olive, Ciabatta & Roasted Garlic Bread Sticks

WEDDING CAKE & COFFEE SERVICE

*Custom Wedding Cake
Flavor & Style TBD*

*Coffee By Design Specialty Roasts
Decaf & Regular Coffee*

Tazo Tea Selections