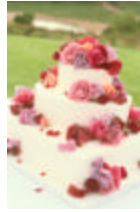


# A MOVEABLE FEAST



## 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*