



A · Y · S
AT YOUR SERVICE
FINE FOOD & CATERING

Weddings

Sapphire Package

Hors d'œuvres

Select 3 passed and 1 stationary hors d'oeuvres

Passed

- Ahi Tuna Tartar with Lemon Sesame Dressing, Crispy Potato
- Brie and Date with Pimentos
- Prawns Brochette Marinated in Escabèche
- Wild Mushroom, Caramelized Onion and Goat Cheese Tart
- Atlantic Salmon Gravlax with Fresh Dill and English Cucumber
- Mini Tomato and Basil Quiches

Stationary

- Seasonal Farmers Market Vegetable Crudités with Dips
- Selection of Refined Cheeses and Fruits with Assorted Breads and Crackers
- Homemade Hummus Station with Pita Chips

Salad *Select one salad*

- Seasonal Green Salad with Roasted Beets, Pear Condiment, Goat Cheese Ricotta, Aged Balsamic Reduction
- California Endive Salad with White Peach, Emmental Cheese Raisin, Walnut & Hazelnut Orange Vinaigrette

Appetizer *Select one appetizer*

- Pasta Salad with Cherry Tomato, Olives, Arugula and Lemon Olive Oil Emulsion
- Summer Squash and Young Carrots Terrine with Roasted Red Pepper Coulis
- Cherry Tomato and Fresh Mozzarella, Basil Sauce and Prosciutto

Entrée *Select one entrée*

- Duo of Santa Maria Grilled Tri-tips with Red Onion Cilantro Salsa and Grilled Atlantic Salmon with Mango Papaya Chutney, Herbs Polenta Cake, Sautéed Seasonal Vegetable
- Airline Free Range Chicken Breast, Mousseline of Ginger Carrots, Sugar Peas Yukon Gold Potatoes Purée, Mushroom Marsala Reduction
- Braised Beef Bourguignon, Yukon Gold Potato Gratin, Glazed Haricots Vert with Shallots and Garlic

Comes with

- Bread & Butter
- Non-Alcoholic Beverages
- Dessert or Wedding Cake

\$95.00 per person, all-inclusive
