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AT YOUR SERVICE
FINE FOOD & CATERING

Weddings

Diamond Package

Hors d'œuvres

Select 4 passed and 2 stationary hors d'oeuvres

Passed

- Crostini of Tomato, Garlic and Serrano Ham
- Triple Cream Cheese with Pear and Walnut on Crostini
- Comté and Parmigiano Cheese Puff
- Mini Dungeness Crab Cake with Avocado Salsa
- Poached Lobster Mango Skewers with Sweet Vanilla Chili Dressing
- Duck Confit, Pear Chutney and Caramelized Endive
- Mini Beef Tournedos with Salsa Verde
- Tartlet of Artichoke Mousse, Hazelnut and Goat Cheese

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
- Olives and Tapenade Station with Crostini

Salad *Select one salad*

- Baby Arugula and Roasted Potatoes with Serrano Ham, Parmigiano & Toasted Pine Nuts, Extra Virgin Olive Oil and Fig Balsamic Emulsion
- Spring Mix Salad with Radish, Carrots, Celery, Cucumber, Melon and Apple Lavender Honey Vinaigrette

Appetizer *Select one appetizer*

- Terrine of Tomato, Fresh Mozzarella and Basil
- Couscous Salad with Tomato, Cucumber, Lemon and Fresh Mint
- Orzo Pasta Salad with Pear Tomato, Kalamata Olives, Shiitake, Red Pepper Feta Cheese
- Prawns, Avocado and Grapefruit Cocktail

Entrée *Select one entrée*

- Sautéed Artic Charr with Chives and Pine Nuts Couscous, Glazed Green Asparagus, Port Wine Reduction
- Seared Loup de Mer with Young Carrots, Glazed Green Asparagus, Yam Purée, Sauce Vierge
- Crispy Duck Leg Confit, Wilted Spinach, Roasted Baby New Potatoes, Port Wine Reduction
- Seared and Roasted Beef Tenderloin, Wild Mushroom Casserole, Yukon Gold Potato Purée, Glazed Haricots Vert, Daube Reduction
- Duo of Petit Beef Tenderloin and Artic Charr Oven Roasted Baby New Potatoes, Sautéed Summer Squash, Wild Mushroom Reduction

Comes with

- Bread & Butter ... Spa Water or Iced Tea ... Dessert ... Complimentary Cake-Cutting

Starting at \$120.00 per person