



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

## Weddings

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### Sapphire Package

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#### 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
- Spa Water or Iced Tea
- Complimentary Cake-Cutting

Starting at \$95.00 per person

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