

## Wedding Hors d'oeuvres

### **Ahi Poke Cone**

With Sesame Ginger Sauce

### **Red Wine Poached Pear**

Over Boursin Bleu Cheese atop a Crostini

### **Blackened Pork Tenderloin**

In a Tortilla Cup with Tomatillo, Avocado Corn Salad

### **Feta Cheese Stuffed Artichoke Fritter**

Served with a Citrus Remoulade

### **Roasted Mushroom Caps**

Stuffed with Brie and Gorgonzola Cheeses

### **Watermelon Ahi**

Seared Ahi and Ginger served in a Mini Watermelon Cup

### **Grilled Chicken Baja Cones**

With Roasted Anaheim Chilies, Tomato and Sweet Onion topped with Cumin Aioli

### **Shooters**

Citron Vodka with Honeydew Melon or Watermelon, Grand Marnier Papaya or Cantaloupe

## Wedding Salads

### **Cinnamon Red Wine Poached Pear Salad**

Arugula, Stilton Bleu Cheese, Caramelized Cipolline Onions, Walnuts, Dried Cranberries, Yellow Pear Tomatoes and Heirloom Cherry Tomatoes, garnished with a Parmesan Cracker and served with Tarragon Balsamic Vinaigrette

### **Bouquet of Field Greens**

Nestled in a Cucumber Ring, complimented by Pistachio Chevre herbal Cheese, served with Dijon Honey Mustard Dressing

### **Savoury's Retro Salad**

Iceberg Wedge garnished with Bleu Cheese, Sliced Tomato and Roasted Red Peppers, served with a Chunky Bleu Cheese Vinaigrette

### **Grape and Cheese Fritter**

With Green Beans, Yellow Beans, Fava Beans, Yellow and Red Pear Tomatoes, served with Citrus Tarragon Vinaigrette

### **Chopped Vegetable Martini Salad**

Cucumber, Tomato, Red Onion, Butternut Squash, Celery, Carrots, Jicama, Red and White Grapes, Dried Cranberries, Feta Cheese and Israeli Couscous, tossed in Tarragon Balsamic Vinaigrette and served upside down in a Martini glass, garnished with Red and Yellow Pear Tomatoes, Chopped Chives and Confetti Flowers

### **Hearts of Romaine Salad**

Hearts of Romaine Bundle tied with a Leek, topped with Chopped French Green Beans, Diced Celery, Onion, Broccoli, Israeli Couscous and Dried Cranberries, garnished with Shards of Parmesan Cheese and Crispy Parsnips

## Wedding Entrees

### **Beef Tenderloin Fresco**

Noisette of Beef Tenderloin, pan seared and layered with Portobello Mushrooms, Sun Dried Tomatoes, Caramelized Onions, Olives and Balsamic Seeped Figs, dressed with Pinot Port Reduction and accompanied by a Redskin Garlic Mash stuffed Artichoke and a Medley of Vegetables

### **Madagascar Filet Mignon**

Herb Marinated and Wood Grilled Center Cut Beef Tenderloin dressed with Madagascar Brandy Peppercorn Sauce, served over Ana Potato and complemented by a Cassoulet of Vegetables

### **Free Range Filet Mignon and Lobster Ravioli**

Garlic and Herb Rubbed Mesquite Grilled Tenderloin over Garlic Mashed Potatoes, topped with a Cassoulet of Onions and Sautéed Mushrooms, finished in a Demi Port Red Wine reduction, served with Lobster Ravioli in a Crab Bisque Ragu and a Baby Vegetable Bundle

### **Asian Infused Braised Beef**

Mongolian BBQ Short Ribs of Beef served over Wok Charred Vegetables and Wasabi Garlic Mashed Potatoes, finished in an Oyster Sherry Garlic Ginger Sauce

### **New Age Chicken Cordon Bleu**

Phyllo Crust enveloping layers of Rosemary Grilled Chicken, Portobello Mushrooms, Black Forest Ham and Provolone Cheese, topped with Demi Port Reduction, accompanied by a wedge of Apple Wood Smoked Cheddar Macaroni Cake, Carrots and Green Beans

### **Short Ribs of Beef Wellington**

Layered with Spinach, Feta Cheese and Wild Mushroom Duxelles with a Pinot Port Reduction, accompanied by a Thai Ginger Shrimp and Crab Cake garnished with Crispy Rice Noodles, Parmesan Potato Roulade and Winter Vegetables

## Vegetarian Options

### **Braised Soybean Champignon**

Herb and Garlic Infused Soybean Medallion with Bleu Cheese Gratin, braised in a Pinot port Burgundy Reduction, served over Ana and Garlic Mashed Potatoes, Caramelized Onions and Mushrooms, accompanied by a Vegetable Bundle

### **Grilled Vegetable Tower**

Layers of Grilled Vegetables atop a Portobello Mushroom wrapped in Phyllo Dough and surrounded by Three Cheese Ravioli with Pomodoro Sauce

### **Portobello Mushroom Steak**

Grilled Portobello Mushroom served over Grilled Asparagus garnished with Cipolline Onions, Baby Carrots, Green Beans and Roma Tomatoes, topped with Shards of Parmesan Cheese and drizzled with Warm Balsamic Vinaigrette