

# Wedding Menu

## *Raw bar*

Oysters east & West Coast Oysters, Little Neck Clams & Shrimp Cocktail  
served with all the Classic Sauces

## *Passed Hors D'Oeuvres*

Santa Fe Shrimp Brochettes served with a Blue Cheese Dipping Sauce

Smoked Chicken Quesadillas

Tortilla Crisps topped with a Seared Peppered Sashimi Tuna,  
Cucumber and Wasabi Mayonnaise

Salmon Tartar topped with Caviar on Toast Points

Roasted Corn Cakes topped with a Cilantro Cream and Mango Salsa

Spinach and Artichoke Gratine' in Phyllo Dough Baskets

## *Buffet*

Grilled Marinated Swordfish topped with a Sundried Tomato Rosemary Relish

Marinated Tenderloin of Beef served with a Horseradish Cream Sauce

Saffron Onion & Tomato Goat Cheese Tart

Grilled Vegetable Platter

French Bean Salad with a Whole Grain Mustard Vinaigrette

Salad of Fresh Tomato & Mozzarella with a Basil Vinaigrette

Tri Colored Salad with Herbed Vinaigrette

Basket of Assorted Breads

## *Dessert*

Wedding Cake

Fresh Berries

French Roast Coffee & Assorted Teas