



ALWAYS A PLEASURE

PRICE High End
SERVICE Seated Dinner for 161

TYPE Wedding
LOCATION Bay 7



MENU

PASSED HORS D'OEUVRES

Shrimp Salad in Puff Pastry
Vegetarian Samosas served with Cilantro Chutney
Homemade "Sliders" on Freshly-baked Poppy Seed Buns

FIRST COURSE

Arugula salad with pears, pine nuts, ricotta salata and a citrus vinaigrette

SECOND COURSE

Roast Beef Tenderloin and Seared Scallops served on Risotto with seasonal vegetables: zucchini, yellow squash, red peppers, thyme with sautéed Whole Asparagus Spears and a sautéed mushroom ragout sauce

Vegetarian option for main course
Risotto with seasonal vegetables: Zucchini, yellow squash, red peppers, thyme with Sautéed Whole Asparagus Spears and a sautéed mushroom ragout sauce

PASSED DESSERT

Wedding Cakes by Cinda's Creative Cakes

