



Wedding Menu - Buffet Dinner

Passed Appetizers

Mini Beef Wellington

a delicious beef filet bite enrobed in pastry
and baked until golden brown

Brie, Dried Fruit and Pecan

a piece of brie cheese with chopped dried apricots, pears and peaches,
all topped with a pecan half and wrapped in a thin crepe like dough

Mushroom Profiteroles

one of our most popular appetizers – savory mushroom duxelles
baked inside a light, “unsweetened” crème puff

Large Pacific Prawns

served chilled with our special Grey Goose Bloody Mary cocktail sauce

Buffet Dinner

Classic Greek Salad

crispy romaine, mild red onion, tomatoes, English cucumber, Kalamata olives
and feta cheese tossed with fresh oregano vinaigrette

Variation on a Caesar

hearts of romaine tossed with shaved Parmesan cheese, house made croutons
and a fresh Meyer lemon olive oil vinaigrette

Baby Red, White Rose, Yukon Gold and Purple Peruvian Potatoes

oven roasted and served hot

Mediterranean Couscous

with Sun Dried Tomatoes, Olives, Fresh Baby Spinach and Mint

Whole Poached Salmon

dramatically cloaked in paper-thin cucumber “scales”
served cold with our wonderful mustard dill sauce



Pan Seared Boneless Skinless Free-Range Chicken Breast

topped with a Mediterranean mixture of olive oil, sun-dried tomatoes, fresh sweet 100 tomatoes, thyme and capers

Grilled Vegetable Platter

a taste tempting assortment of the season's freshest vegetables, lightly seasoned with extra virgin olive oil and our "secret" seasonings... all perfectly grilled and served at room temperature. Vegetables include zucchini, red and yellow bell peppers, eggplant, roma tomatoes, carrots, asparagus, red onion and whole roasted heads of garlic. Beautifully garnished with fresh herbs.

Assorted Breads

Fresh Rolls, Ciabatta, Focaccia, Sweet Baguette, Whole Grain Slices, Buttermilk Biscuits and more . . . all served with imported European Butter ramekins. Bread and butter replenished throughout the dinner.

**Freshly brewed Rich Connoisseur Gourmet Coffee Station
served from beautiful Hammered Silver Samovars**

Traditional and Herbal Teas will also be available along with fresh lemon wedges



sugar, lo-cal sweeteners, real dairy half & half



Dessert

Wedding Cake provided by client

The Perfect Taste Catering staff will assist with cake ceremony and then cut and serve cake to guests at no additional charge