

Catering grade 2

WEDDING BUFFET

Stuffed endive with Roquefort cheese, topped with chopped walnuts

Roasted new potatoes with dill cream and golden caviar

Spinach dip with toasted pita triangles

Wild mushroom tartlets

Artichoke mousse puffs

Melon wrapped in prosciutto

Spanakopita (spinach and Feta in pastry)

Smoked salmon canapes topped with capers and fresh dill

Seafood dip with sliced French bread

Miniature crab cakes

Antipasti display (buffalo mozzarella, grilled eggplant, marinated mushrooms, artichokes, vine-ripened tomatoes and kalamata olives)

Smoked salmon display (sliced salmon served with chopped onion, lemon slices, capers, cucumber-dill sauce, and assorted dark breads)

Carving station (Asian flank steak and Cajun-rubbed turkey breast served with cranberry-mango chutney and assorted rolls)