WEDDING MENUS

Since 1985 we have provided delicious meals, courteous and attentive service, and an unforgettably positive experience for you and your guests. Our goal is total satisfaction for our clients. We strive to make your "Dream Day" a reality.

In the following pages you will find tried-and-true menus that have served brides, grooms, families and friends with overwhelming success. These menus are not "set in stone" but rather a guide to a successful meal. Customized menus and adjustments can easily be made to fulfill your taste and budget.

Through color matching, your ideas and vision, paired with our experience, you will see what your tables will look like long before your guests will be commenting, "What a beautiful reception this is!" We strive at this art form with every wedding reception we cater.

We strive to make your day stress-free. This is a day to enjoy, relax and celebrate! Rayna's Gourmet catering will exceed your expectations and ensure that your special day is one that you and your guest will enjoy and remember for a life time!

We look forward to serving you, your guests, family and friends on one of the most important days of your life. On behalf of our chefs, serving staff, and event captains, we thank you for considering Rayna's Gourmet Catering and would like to congratulate you on your upcoming wedding.

WEDDING COCKTAIL MENU

Chilled Prawns

with Three Sauces

Baked Brie

with Apricot Glaze and Slivered Almonds

Fresh Fruit Skewers

with Whipped Berry Yogurt Dip

Fresh Bruschetta on Sliced Baguette

Vegetable Spring Rolls

served with Chili Soy Dip

Roasted Vegetable Platter

Meatballs with Creamy Dill and White wine sauce

California Avocado Torte

served with Garlic Crostini

Italian Turnovers

Smoked Salmon Canapés

Dolmades

Chicken Skewers with satay sauce

Quiche

Honey Baked Ham and Red Wine and Garlic Tri-Tip

with Brown Mustard and Horseradish

Fresh Breads and Whipped Butter

\$29.50 per person, plus gratuity and sales tax