



CHEF EVI CATERING - WEDDING MENU OPTIONS

Hors D'oeuvre Options:

Veggie Sliders Black Bean Patty with Dijon Aioli and Green Onion Garnish
Cheeseburger Sliders
Teriyaki Chicken Skewers
Turkey Meatballs
Buffalo Devilled Eggs with Celery Garnish - Vegetarian
White Cheddar Cranberry Dip over Crustini
Bacon Wrapped Scallops with Brown Sugar Glaze
Thai Spring Rolls w/ Sweet Chili Sauce – Vegan/Gluten Free
Parmesan Stuffed Mushrooms
Caprese Skewers
Pork/Chicken/Beef dumplings w/ Ponzu
Bacon Mustard Greens over Crisp Polenta
Handmade Goat Cheese/Portobello Ravioli in Sage Butter Sauce
Mini Street Tacos

Entrée Options:

Soy Maple Glazed Salmon
Herb Crusted Lamb Chops
Turmeric Roasted Chicken
Pork Roast w/ Carrots and Onions
Sea Bass in Creamy Dijon Sauce
Truffle Risotto Stuffed Portobello - Vegetarian
Chicken Cordon Bleu
Salisbury Steak / Mushroom Onion Gravy
Beef Roast w/ Gravy
Carne Asada Tacos w/ Creamy Cilantro/Lime/Avocado Sauce
Vegetarian BBQ Jackfruit/Pulled Pork Tacos w/ Creamy Slaw
Creamy Seafood Lasagna with Lobster/Scallop/Shrimp/Cremeni Mushrooms
BBQ Pork Sliders
Vegan Pork Sliders (w/ Jackfruit)

Side Options:

Herb Roasted Brussel Sprouts - Vegan
Baked Mac and Cheese with Truffle Oil - Vegetarian
White Cheddar Mashed Potatoes - Vegetarian
Bacon Mustard and Collard Greens
Sesame-Soy Green beans - Vegan
Lemon Pepper Roasted Broccoli - Vegan
Chipotle Scalloped Yams
Truffle Risotto

Salad Options:

Spring Salad w/ Roasted Walnuts, Berries and a Truffle Balsamic Vinaigrette
Warm Spinach Salad w/ Shallots, Crumbled Gorgonzola and Ginger Vinaigrette
Warm Brussels Sprout Salad w/ Almonds, Cranberries and Champagne Dressing
Kale Caesar Salad – Vegan
Italian Pasta Salad – Vegetarian (protein optional)