

WEDDING BY THE SEA MENU

SALAD / APPETIZERS

- Tossed greens with grapefruits and candied walnuts, choice of dressings (honey and mustard vinaigrette, balsamic and olive oil dressing, french vinaigrette)
 - Mix cold cut platter
- Mortadella, Prosciutto, Italian Salami, Lyoner sausage
 - Cheese platter
- Gruyere, Boursin, Camembert, Cheddar
 - Tuna stuffed swan puff tower
- Tanigue Ceviche and shrimp in cocktail sauce on shooters
 - Baked mussels with garlic and dill creamed cheese

SOUP

- Mix seafood and dill cream soup
- Soft rolls, crusty wheat rolls, french bread slices
 - Farmer bread, butter

MAIN COURSE

- Chicken paillard on white wine and sun-dried tomato cream sauce
- Grilled Tuna fillets on garlic haricots with pepper and salsa verde
- Roasted brined pork loin served with parsley, lemon & garlic gremolata
 - Charred mix vegetables in olive oil and fresh basil
 - Mushrooms and potato rissoto
 - Steamed rice

CARVING

- Roasted U.S. prime rib of beef
served with baked potato, sour cream, bacon bits
and spring onions.
- Oven baked fillet of Norwegian Salmon Amandine

PASTA STATION

- Bolognese
- Puttanesca
- Alfredo

DESSERT

- Panna cotta shooters
- Black & White chocolate mousse
 - Fruit tartlettes
- Seasonal fresh fruit platters