



Sample Wedding Menu

WWW.OMOCATERING.COM

6329 Mallory Drive | Richmond, VA 23226 | 804.285.1803

PASSED SMALL BITES

CHICKEN

Tikka Masala Skewers/Tikka Sauce/Cilantro Cream

Roasted Chipotle Chicken and Vegetable Empanada/Cilantro Crema

Thai Chicken Satay/ Spicy Peanut Sauce/ Crushed Peanut

BEEF

Braised Short Rib/Pomegranate Glaze/ Wasabi Spaetzle

Seared Tenderloin "Tartar"/Parmesan Crostini/ Capers/
Red Onion/ Worcestershire

SEAFOOD

Hong Kong Scallop/ Black Bean Deglaze/ Green
Aromatics

Shrimp Tempura/ Pickled Ginger & Black Bean Vinaigrette

VEGETABLE

Vegetable Spring Roll/House Made Sweet & Sour

Spinach & Feta Stuffed Mushrooms/ Duxelles/ Black Truffle

(choose 3)

\$12.75 per person

BUFFET

SALAD

(choose 1)

GARDEN SALAD

Spring mix, shaved carrots, shaved fennel, grape tomatoes, cucumber
OMO buttermilk dressing|creamy balsamic vinaigrette

APPLES + DATES

Baby Lettuces, Candied Walnuts, Goat Cheese, Apple Cider Vinaigrette

MENU 1

MEDITERRANEAN CHICKEN BREAST

ROSEMARY FLANK STEAK

Smashed Fingerling Potatoes

Charred Zucchini, Blistered Tomatoes, Preserved Lemon, Garlic

Preserved Lemon Parsley Sauce

\$36 per person

MENU OPTION 2

SMOKED BBQ GLAZED CHICKEN

SMOKED PULLED PORK

White Cheddar, Truffle Mac n Cheese

Smoked Collard Greens

Everything Seasoned Parker House Rolls

Blackberry BBQ Sauce

\$38 per person

(Each menu option includes one choice of salad)

HORS D'OEUVRES/ CULINARY DISPLAY

CHEESE + CHARCUTERIE

Prosciutto di Parma | Soppressato Venetta | Sweet Coppa Humboldt Fog
Petit Basque | Garrotxa | Manchego
Mahon DOP Pecorino Marinated Olives
Marinated Mushrooms | Artichoke Hearts Grissini
Focaccia | Crostini | Crackers
Seasonal Fresh + Dried Fruits | Nuts Stone-Ground Mustard
House Made Blueberry Jalapeno Preserves

HORS D'OEUVRES

(choose 3)

CHICKEN

Teriyaki Chicken Skewer/Bruleed Pineapple/ Soy Glaze

Open Face Buffalo Chicken "slider"/ Blue Cheese Mousse/ Confit Tomato/Pickled
Red Onion

PORK

Carnitas/ Mini Corn Taco/Cilantro Relish/ Queso Fresco

SEAFOOD

Roasted Fingerling Potato/ Crème Fraiche/ Caviar

VEGETABLE

Roasted Tomato "Caprese"/Burrata/ Fried Basil/ Garlic Crostini

"Tapenade" Feta Mousse/Greek Olive & Red Pepper Relish/ Garlic & Herbs

\$17.75 per person

PLATED

SALAD
(choose 1)

APPLES + DATES

Baby Lettuces, Candied Walnuts, Goat Cheese, Apple Cider Vinaigrette

LACINATO KALE CAESAR

Shaved Parmigiano Reggiano, Torn Ciabatta, Lemon Anchovy Dressing

Menu 1

HONG KONG SALMON

Wasabi Mashed Potatoes

Baby Bok Choy

Ginger, Chilis, Tabayaki

\$42 per person

Menu 2

HERB CRUSTED CHICKEN BREAST

Parsnip Mashed Potatoes

Honey Glazed Carrots|English Peas

Truffle Jus

\$34 per person

(Each menu option includes one choice of salad)

STATIONS

TAQUERIA

Choice of gluten free corn or flour tortillas.

Shredded Charcoal Chicken
Pepper + Onion rajas, Crema

Camarones de Casa
Grilled shrimp | Mango | Avocado salsa
(with chef attendant)

SLIDERS

CARNITAS

Tangy Slaw, OMO Smokehouse BBQ Sauce, Potato Roll, Pickles

PORTOBELLO MUSHROOM

Caramelized Onions, Pesto, Whipped Truffle Goat Cheese

LAND

The following entrées will be carved by our chef at the station. Each entrée will be served with assorted rolls and paired sauces.

5 Spice Roasted Fillet of Beef (+)
Wasabi Horseradish Cream | Bordelaise
Hand Carved Leg of Lamb (+)
Mint Chutney|Chimichurri
Truffle Mashed Potatoes | Caramelized Brussel Sprouts

MAC + CHEESE

Aged White Cheddar | Truffle
Cavatappi Gruyere & Pecorino
Accompanied by chives | Bacon | Red + green hot sauce

\$49 per person + additional \$5

DESSERT

LONG STEM CHOCOLATE DIPPED STRAWBERRIES

Dark Chocolate w/White Drizzle

White Chocolate w/Dark Chocolate Drizzle

\$42

ASSORTED FILLED MACARONS

includes chocolate, raspberry, salted caramel, vanilla

\$28

Lemon Bites

\$22

MINIATURE FRENCH PASTRIES

includes orange, chocolate, passion fruit, vanilla

\$42

(Priced by the dozen. Minimum 2 dozen per selection)