



### **Micro Weddings Menus \$70 per person plus tax**

Includes : 2 appetizers , 1 main with starch , 1 side , 1 salad. We will provide delivery , set up and high end disposable platters and utensils.

Please ask us about extra services like bartenders and servers for additional cost.

#### **Appetizer Choices:**

- Caprese skewers
- Truffled deviled eggs
- Chimichuri steak crostini
- Grilled eggplant rolls with soft cheese , walnuts , garlic and herbs
- Mini crab cakes with lemon aioli
- Mini blini with smoked salmon and crème fraiche
- Chicken liver mousse mini brioche buns
- Antipasti skewers

#### **Main Choices :**

- Peruvian roasted chicken with green goddess sauce
- Miso glazed salmon with
- Beef , chicken or pork Mediterranean style kebobs
- Smoked brisket with creamy horseradish sauce
- Cajun grilled shrimp with lemon butter sauce

#### **Starch Choices:**

- Basmati rice pilaf
- Creamy mashed potatoes or cauliflower
- Roasted baby potatoes with garlic and herbs
- Penne pasta with truffle butter and shaved parm
- Rosemary roasted sweet potatoes

Side Choices :

- Lemon butter asparagus
- Oven roasted brussels sprouts with djon , ceasar or balsamic dressing
- Fire roasted seasonal veggies with
- Roasted chipotle corn with cotija cheese and lime aioli
- Garam masala cauliflower florets
- Red wine thyme mushrooms

Salad Choices:

- Classic Cesar with in house made dressing
- Authentic Greek salad with locally made feta cheese
- Mixed greens with balsamic vinaigrette
- Roasted corn , tomato and avocado with lime cilantro dressing
- Arugula , goat cheese and beets

VOSS Sparkling or still water is included in the package

**Minimony Ceremony Menus : \$55 per person plus tax**

Includes : 2 Hors d'oeuvres , 4 appetizers / tapas of your choice and champagne toast. We will provide delivery and set up with high end disposable plates , napkins , flutes and utensils.

Hors d'oeuvres options :

- Goat cheese and fig canape
- Pesto and parm stuffed baby bellas
- Gazpacho shots
- Mini grilled cheese sandwiches
- Prosciutto wrapped asparagus spears
- Mini potato fritters with crème fraiche
- Crab salad mini toast
- Ricotta stuffed African peppers
- Goat cheese croquettes with paprika and lavender honey
- Roasted potato and cured salmon bite
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Appetizers :

- Caprese skewers
- Truffled deviled eggs

- Chimichuri steak crostini
- Grilled eggplant rolls with soft cheese , walnuts , garlic and herbs
- Mini crab cakes with lemon aioli
- Mini blini with smoked salmon and crème fraiche
- Chicken liver mousse mini brioche buns
- Antipasti skewers
- Crab deviled eggs
- Prosciutto wrapped figs with goat cheese and balsamic glaze
- Jumbo shrimp skewer
- Cocktail lamb meatballs with yogurt dipping sauce

VOSS sparkling or still water is included in the package as well