



Plated Wedding Selections- a la Carte

Passed Appetizers

Poultry

Achiote Chicken Tostadas

Ginger Chicken Cakes with Wasabi Mayo and Garnished with Green Onion

Petite Prosciutto and Sage Chicken Saltimboccas

Mini Chive Pancakes Topped with a Saffron Chicken Confit

Papas Relleno/ Stuffed Potato Balls with Chicken Picadillo

Masa Crusted Chicken Skewers with a Piquillo Pepper Mojo

Chicken Satay Skewers with Peanut Sauce

Mini Chicken Fajita Roll-Ups

Lime Chicken and Pepper Jack Cheese Quesadilla Triangles served with Avocado Cream

Mini Chicken Empanadas with a Chipotle Crema

Mini Asian Chicken Bites with a Cilantro Soy Dipping Sauce

Mini Lemon Chicken and Green Olive Skewers

Petite Indian Spiced Chicken Kebabs with Cilantro Mint Chutney

Italian Marinated Chicken Bites with a Balsamic Glaze Skewered with Fresh Rosemary

Savory Crepe Rolls with Shredded Chicken, Ricotta Cheese, and Shaved Parmesan Cheese

Annatto Mayo Chicken Salad on a Croustade

BBQ Ancho Duck on a Fingerling Chip

Mini Empanadas with Port Wine Duck and Cabrales Cheese

Beef, Lamb, & Veal

Mini Lamb Kebobs with Tzatziki Sauce

Greek Ground Lamb and Oregano Meatball Skewer served with a Minted Yogurt Sauce

Boniatto Cakes topped with Cuban Ropa Vieja in a Mango BBQ Sauce

Mini Spanish Meatballs in Saffron Sauce

Roast Beef and Herbed Cheese Rollups with Chives

Mini Argentinean Beef Tenderloin Skewers Drizzled with a Chimichurri Sauce

Ancho Chili Rubbed Skirt Steak Skewers

Mini Skirt Steak Fajitas with a Green Chile Salsa

Mini Beef Tenderloin Topped Crostinis with Artichoke Tapenade

Mini Beef Tenderloin and Caramelized Red Onion Pizzettes with Horseradish Cream

Mini Empanadas with Cuban Beef Picadillo



Passed Appetizers

Bacon, Ham, & Pork

Bite-sized BLT's

Petite Croque Monsieur Triangles

Ham and Swiss Mini Quiche

Bacon, Gruyere, and Onion Tartlettes

Pork Tenderloin Skewer Glazed with Kona BBQ Sauce

Prosciutto Wrapped Asparagus Sprinkled with Grated Parmesan-Reggiano Cheese

Asian Pork Potstickers with a Ginger Soy Sauce

BBQ Shredded Pork Egg Roll w/ Sweet and Sour Dipping Sauce

Seafood

Mini-Maryland Crab Cakes with Tomato Caper Remoulade

Coconut Crusted Shrimp with Mango Dipping Sauce

Bacon Wrapped Shrimp with Rosemary and Balsamic

Pesto Crusted Scallop atop a Mini Risotto Cake

Blackened Maple Bacon Wrapped Jumbo Scallops

Achiote-Rubbed Seared Sliced Scallop Drizzled with Salsa Verde on a Tortilla Chip

Shrimp and Spanish Drunken Goat Cheese Quesadilla Triangles

Shrimp and Sesame Phyllo Sticks with Apricot Dipping Sauce

Mini Vietnamese Shrimp Garden Rolls with Spicy Peanut Sauce

Asian Glazed Shrimp and Peapod Skewers

Sesame Shrimp with Soy Ginger Glaze and Dusted with Sesame Seeds

Tequila Lime Jumbo Shrimp

Smoked Salmon and Cream Cheese Pinwheels with Dill on Crostinis

Whipped Cream Cheese Atop English Cucumber Slices Garnished with Chives and a Slice of Smoked Salmon

Black & White Sesame Seed Crusted Seared Tuna on a Wonton Chip Drizzled with Lime Wasabi

Mexican Maki Rolls with Tuna, Jalapeno, Cilantro, Avocado and Lime

California Rolls with Fresh Cooked Crab, Avocado and Cucumber

Veggie Maki Rolls with Spinach, Carrots and Daikon Radish



Passed Appetizers

Vegetarian

Quinoa Fritters with Garlic Aioli

Thai Vegetable Spring Rolls with Hot and Sour and Spicy Mustard Sauces

Mini Corn Cakes Topped with a Sour Cream Salsa

Indian Potato and Onion Samosas

Brie and Cranberry Puff Pastry Purses

Wild Mushroom and Gorgonzola Phyllo Purses

Butternut Squash and Sweet Onion Quesadilla Triangles with Goat Cheese and a Tri-Pepper Salsa

Goat Cheese Cake Crusted with Corn Meal on a Marinara-Spread Crostini with an Arugula Leaf Garnish

Mushroom and Green Olive Empanadas

Phyllo Spanakopita Triangles Filled with Spinach and Feta Cheese

Wisconsin Aged Cheddar Cheese and Vegetable Quesadilla Triangles with Fresh Tomato Cilantro Salsa

Apple and Caramelized Onion and Gorgonzola Pizzettes

Fingerling Potato Cups Filled with Crème Fraiche and Diced Vegetable Salad

Stationary Appetizers

Trio of Mediterranean Dips Served with Pita Triangles and Fresh Vegetables

Eggplant & Red Pepper, Cucumber Yogurt and Hummus

Spanish Charcuterie Board

Sliced Jamon Serrano, Manchego Cheese, Marinated Olives, Roasted Red Peppers, and Sliced Baguette Bread

Italian Board

Sliced Prosciutto, Salami, Parmesan Cheese, Marinated Olives, Roasted Red Peppers, and Sliced Baguette Bread

Assorted Domestic and Imported Cheese and Dried Fruit

Served with Artisan Crackers and Candied Nuts

Grilled & Roasted Vegetable Display with Red Pepper Aioli

Grilled and Roasted Assorted Seasonal Vegetables, Served Room Temperature

Seasonal Fruit Platter

Includes the best of the market selection to include watermelon, berries, cantaloupe, and melon

Vegetable Crudités

Assorted Raw Seasonal Vegetables with Red Pepper Aioli and Caramelized Onion Dips



Salads

Black Peppercorn Caesar Salad

with grated parmesan and grana padano cheeses, diced tomatoes, and focaccia croutons

Spanish Arugula Salad

arugula, red delicious apple slices, shaved Manchego, shallots, & caramelized walnuts in a fig balsamic walnut oil vinaigrette

Festive Latin Chopped Salad

red chili & cumin shredded chicken with romaine, crispy tortillas, cucumber, cilantro, red onions, diced tomatoes, diced avocado, and chipotle almonds with a citrus vinaigrette

Pear and Roasted Walnut Salad

mixed baby greens, sliced pears, roasted walnuts, crumbled goat or gorgonzola cheese in a raspberry vinaigrette

Mediterranean Spinach Salad

Baby spinach, white mushrooms, and carrots served with a Gorgonzola crouton in a warm prosciutto vinaigrette

Salad of Baby Greens

with tomatoes, cucumbers, shredded carrots in a champagne vinaigrette

Belgian Endive, Watercress, Boston Bibb and Radicchio Salad

with a warm boursin cheese topped crostini, honeyed pecans in a raspberry vinaigrette

Deconstructed Antipasto Salad

arugula, roasted red peppers, bocconcini, prosciutto, and cured black olives drizzled with a red wine vinaigrette

Costa Rican Hearts of Palm Salad

with bibb lettuce and carrots in a creamy Dijon mustard dressing

Soups

Champagne and Honeydew

Spanish Gazpacho

Bright Mint & Spring Pea

Velvety Carrot & Ginger

Wild Mushroom Soup with Basil Oil

Squash Soup with Corn Relish Garnish

Mushroom & Duck Consommé

Black Bean Soup with Salsa & Lime Crème



Entrées

Poultry

Stuffed Chicken Breast

free range breast stuffed with tarragon accented rice in Madeira wine and mushroom reduction with fingerling potatoes and diced vegetables

Chicken Criollo

free-range chicken breast, marinated in cilantro, garlic and cumin served with Spanish saffron rice and black bean and corn relish

Chicken Marsala

sautéed skinless free-range chicken breasts in a Marsala Wine Sauce with roasted red potatoes and broccoli di rabi

Grilled Asian Chicken Breast

marinated in soy sauce, ginger, garlic, palm sugar, & sesame oil served with steamed Asian vegetables and Jasmine rice

Stuffed Italian Chicken

free range chicken breast stuffed with asiago cheese, prosciutto, & spinach served with a pesto butter sauce over a bed of spinach and garlic mashed potatoes

Coq Au Vin

Braised chicken breast in a red wine & pearl onion sauce served with whipped potatoes and baby carrots

Chicken Provencal

Chicken breast sautéed in white wine & diced tomato sauce with Herbs d'Provence with roasted fingerling potatoes & green beans almondine

Saltimbocca alla Romana

chicken scaloppini with prosciutto and sage in a white wine sauce served over a bed of sautéed spinach and homemade linguini

Pollo Cinta Azul

Spanish version of the Cordon Bleu classic featuring Serrano ham & Manchego cheese with a mustard cream sauce, seasonal vegetables, and saffron rice

Mediterranean Chicken

skin-on Airline breast stuffed with mushroom & sundried tomato pate with a rosemary au jus over steamed couscous and diced seasonal vegetables

Chicken Mille-Feuille

layers of chicken, puff pastry, and a mixture of broccoli florets, mushrooms, sautéed spinach, & diced tomatoes in a truffle oil butter sauce served with steamed asparagus and scalloped potatoes

Arroz con Pollo

traditional Cuban rice dish with chicken, peppers, and onions in a garlic saffron broth served over a roasted root vegetable mash

Latin Grilled Turkey Breast

Seasoned with annatto and cumin and served with sweet pepper, corn, & avocado relish and smoked wild rice medley

Mediterranean Roasted Turkey Breast

stuffed with spinach, wild rice, and asiago cheese with a natural jus served aside grilled baby artichokes and steamed couscous

Slow-Cooked Breast of Duck

served over a pear and fresh thyme confit with a vegetable-studded wild rice and haricot vert



Entrées

Beef, Lamb, & Veal

Beef Wellington

Beef tenderloin topped with wild mushrooms and baked in a puff pastry served with a shallot red wine reduction and autumn baby vegetables

Filet Mignon

Seared filet of beef tenderloin with a cabernet wine mushroom sauce served with elegant whipped garlic potatoes, honeyed baby carrots and haricot vert bundles

Grilled Beef Tenderloin

Grilled beef tenderloin served with a cabernet wine reduction, Anna potatoes and sautéed baby vegetables

Chimichurri Tenderloin

grilled beef tenderloin marinated in and crusted with an Argentinean cilantro "pesto" served with a fried yuca "gnocchi" and a grilled chayote & jicama slaw

Boursin Stuffed Tenderloin

grilled beef tenderloin medallion stuffed with a garlic, herbed cheese with a thyme jus over vegetable-studded Mediterranean large pearl couscous

Prime Rib

roasted boneless prime rib of beef with horseradish crème and au jus sauces served with cheese and chive mashed potatoes, crisp steamed sugar snap peas, baby carrots, and pearl onions

Steak Frites

marinated skirt steak served with fried shoestring potatoes accompanied by roasted asparagus

Argentinean Skirt Steak con Dos Salsas

grilled and served with Chimichurri and fresh tomato onion cilantro salsas and roasted Peruvian purple fingerling potatoes

Saltimbocca alla Romana

Veal scaloppini with prosciutto and sage in a white wine sauce served over a bed of sautéed spinach and herbed polenta

Jerk Lamb Chops

tender baby lamb chops marinated in the traditional Jamaican rub with a sweet and sour tamarind glaze served with Maytag blue scalloped potatoes and frijoles verdes

Bacon, Ham, & Pork

Pork Tenderloin

Marinated with fresh herbs and whole grain mustard served with a port wine sauce over mashed sweet potatoes and green beans almondine

Apricot Stuffed Pork Loin

with fresh apple and ginger chutney served over a bed of steamed spinach and roasted red potatoes

Grilled Pork Tenderloin

served with a Peach Tequila Salsa and Cuban black beans & rice



Entrées

Seafood

Honey Soy Salmon

Salmon fillet grilled with a honey soy glaze served with Roasted Garlic Mashed Potatoes, steamed French green beans and baby carrots

Spinach Stuffed Flounder Roll

With a white wine, shallot, and lemon sauce served with saffron whipped potatoes and steamed asparagus with a lemon dill sauce

Sofrito

Grilled salmon with mixture of tomatoes, onions, garlic, and peppers served with sugar snap peas and saffron rice

Filet of Halibut

served over an artichoke and parsnip puree with sundried tomato couscous and haricot vert bundles

Salmon en Papillote

salmon baked in parchment with spinach and shiitake mushrooms in a Pinot Noir butter broth with a side of Dauphine potatoes and steamed baby vegetables

Yuca-Crusted Tuna

seared Ahi Tuna steak, crusted with shredded yuca root, drizzled with a gingered tropical fruit coulis, and a jicama & chayote slaw

Snapper Veracruzana

grilled Red Snapper fillet served with a sauce of stewed tomatoes, onions, and green olives, & a saffron rice timbale

Vegetarian

Tortellini Rose

cheese tortellini tossed in a Rose sauce with peas, sundried tomatoes, and mushrooms

Corn & Cheese Arepa

Topped with sour cream, fresh salsa, and cornmeal crusted tofu

Baked Lasagna

Filled with roasted asparagus and pesto and served with a side of steamed patty pan squash

Vegan Vegetable Stacks

Grilled vegetables layered with ricotta and Gruyere cheeses served with rosemary roasted potatoes

Stuffed Peppers

Green bell peppers stuffed with quinoa risotto accompanied by a sweet potato mash and steamed asparagus with a creamy lemon dill sauce



Combination Entrées

Flank Steak and Mahi Mahi

Thinly sliced flank steak with a peppercorn mushroom sauce
Pistachio-crusted Mahi Mahi with citrus beurre blanc
Served with rice pilaf and diced seasonal vegetables

Chicken Madeira and Halibut Provencal

juicy skinless, boneless, free-range chicken breast in a Madeira wine sauce
filet of Halibut served over a bed of sautéed tomatoes, onions, and fresh herbs
served with roasted fingerling potatoes and sautéed asparagus tips

Grilled Beef Tenderloin and Honey Soy Salmon

Grilled beef served with a cabernet wine reduction
Salmon fillet grilled with a honey soy glaze
Roasted Garlic Mashed Potatoes, steamed French green beans and baby carrots

Grilled Skirt Steak & Shrimp Linguini Veracruz

ancho-marinated skirt steak served with corn, roasted red pepper, and black bean salsa
sautéed shrimp and linguini in a creamy poblano cilantro sauce with grated Manchego cheese

Tamarind Glazed Lamb Chops and Pistachio-Crusted Halibut

grilled baby lamb chops marinated in and glazed with a tamarind sauce
halibut filet served with a lemon beurre blanc
saffron rice timbale, steamed asparagus

Poached Chicken and Salmon Rolls

healthy poached chicken & salmon filled with carrots, spinach, and Parmesan cheese
served with a timbale of saffron rice and seasonal vegetables

Carne Asada & Yuca-Crusted Tuna

ancho-marinated skirt steak served with corn, roasted red pepper, and black bean salsa
seared Ahi Tuna steak, crusted with shredded yuca root, drizzled with a gingered tropical fruit coulis
Served with jicama & chayote slaw and garlic whipped potatoes