

Culinary Concerts, inc.

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Beth & Beau's Wedding!

Welcome & Greeting (pre-ceremony)

Blackberry-Basil Lemonade | Pure Water

!! Celebrate !!

Tray-served Sparkling Cocktail: "Sangria Blanca"

The Eolia Pub

Mixed Drinks | Signature Drinks

White Wines: Sauvignon Blanc "La Gloria" Veramonte, Chile & Pinot Grigio "Two Oceans" South Africa

Red Wines: Malbec "Enrique Foster" Argentina & Cabernet Sauvignon "Backhouse" Napa Valley

Prosecco Toast | Craft Beers

Hors D'oeuvres - Tray-served

Roasted Mushrooms w Sweet Sausage, Broccoli di Rabe & Parmesan

Prosciutto-wrapped Shrimp w Rosemary & Sambuca

Zucchini, Potato & Herb Fritter | Basil Crème Fraiche

Roasted Red Pepper Soup w Griddled Provolone Toast

Chef's Selection TBA

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Dinner Menu

Table-served Family Salad:

Heirloom Tomato Salad w Burrata, Torn Croutons, Mint, and Opal Basil

Baskets: Artisan Italian Breads | Grape Focaccia | EVO & Pink Salt Butter

Buffet:

Crispy Roast Chicken w Watercress Vinaigrette, Coriander Green Beans and Wild Rice

Pan-seared Salmon w Sweet Corn, Green Cabbage, and Bacon Vinaigrette

Grilled Summer Vegetables w Twelve Year Balsamic

Desserts

Wedding Cake

*recipe and design tba

Iced Caramel Coffee | Harney Teas | Lemon & Honey | Brewed Coffees

Late Night Finale

Vanilla & Peach Sundaes w Raspberry Sauce and Almond Crispies



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