



Culinary Concerts, inc.
performance in catering™

Christina & Jonathan's Wedding!

Bar Bites: Rosemary Pecans | Sweet Potato Chips w Chili-Lime Salt

Hors D'oeuvres ~ Tray-served

Shiitake & Two Cheese Beignet | Basil Creme Fraiche

Parsnip Puree Soup Shooter & Curry – Ginger Oil

Grilled Balsamic & Port – glazed Fig | Prosciutto | Gorgonzola

Seared Sea Scallop Sate | Black Bean & Bacon Aioli

Appetizer ~ Displayed

Bruschettas: Caramelized Onion & Gorgonzola | Heirloom Tomato & Burrata Mozzarella
| Roasted Peppers, Capers, & White Anchovy

House-made Thyme - Garlic Crackers | Grissini | Focaccia

Assorted Grapes (Concords) | Artisan Ciabatta | & Sage Pugliese

Hard Cheeses: Toma Piemontese (cow) & Pecorino (sheep)

Dalamatia Fig & Dried Cherry Spreads

Sunday Afternoon Supper

Salads ~ His & Hers

Red Lettuces | Red Pears | Red Grapes | Walnuts | Champagne Vinaigrette

Green Lettuces | Green Grapes | Dill | Pistachios | Champagne Vinaigrette

French Bread | Pink Salt Butter

Supper ~ Family Style Platters

Entrees

Grilled Flat Iron Steak | Roasted Marble Potatoes | Black Truffle Butter | Tuscan Spinach
| Roasted Garlic | Charred Lemons

Pan-seared Block Island Stripers or Wild Halibut | Caramelized Fennel | Tomato | Capers
| Basil | Broth

House-made Butternut Squash Gnocchi | Crispy-fried Sage | Pancetta Crisps | Parmesan

Saute of Green Beans | Zucchini | Broccoli di Rabe

Dessert Table

Wedding Cake

Jamaican High Mountain Coffees | Harney & Son Teas | Iced Coffee

Finale

apple sundaes in small red delicious apples | cider – caramel sauce | vanilla bean gelato
| whipped cream

Ice Cream Sandwich: Sea Salted & Chocolate Chunk Caramel Gelato | Chocolate Cookie

