

Culinary Concerts, inc.

performance in cateringSM

Henri & Brenna's Wedding!

Welcome Refreshments (pre-ceremony)

Bishop's Apple Cider | Pure Waters

!! Celebrate !!

Tray-served Poire William Sparkler w Seckel Pear

The Eolia Pub

Mixed Drinks | Signature Drinks w Vodka and Whiskey Bases

White Wines (2): Sauvignon Blanc "La Gloria" Veramonte Chile | Pinot Grigio "Two Oceans" South Africa

Red Wines (2): Malbec "Enrique Foster" Argentina | Cabernet Sauvignon "Backhouse" Napa Valley

Craft Beers: TBA

Scratch Drinks: Minted Honeydew Melon Limeade | Raspberry-Basil Iced Tea w Cane Syrup

*syrup on the side

Soft Drinks, Juices, Mixers, Garnishes

*

Prosecco Toast

Bar Bites:

Black Truffle Salt Popcorn | Sage-dusted Sweet Potato Chips | Rosemary Pecans

Culinary Concerts, inc.

performance in cateringSM

Hors D'oeuvres – Table-served

Italian-style Charcuterie: Three Cheeses (Pecorino, Caciocavallo, & Gorgonzola) w Salami, Soppressata, Abruzzo, Figs & Fig Preserves, Apples, Grapes, Melon, & Breads

Hors D'oeuvres – Table-served

Oyster, Clam, & Shrimp Bar

Grilled Littleneck Clams | Garlic Herb Butter | Pico di Gallo
*grilled on a vintage grill

Clams on the Half-shell | Hot Sauces

Oysters (2) Cape Cod Wellfleets (wild) & WiAnno (cultivated)

Classic Shrimp Cocktail
*25 lb u 15 wild-caught, white Gulf or S.A. shrimp

Hors D'oeuvres – Tray-served

Roasted Mushrooms w Broccoli di Rabe & Parmesan

Seared Sea Scallop | Bacon & Black Bean Aioli

Zucchini, Potato & Herb Fritter | Basil Crème Fraiche

Roasted Red Pepper Soup w Griddled Provolone Toast

Butternut Squash Samosa | Ginger – Tamarind Sauce

Culinary Concerts, inc.

performance in cateringSM

Dinner Menu (plated)

Chef's Amuse-bouche: Fire-roasted Eggplant Babaghanouj w Capers & Olive Bread
(pre-set)

Appetizer ~ Salad

Treviso, Parsley, Shallot, & Gorgonzola w Walnuts, EVO, Lemon and Saba
OR

Arugula, Kabocha Squash, Bacon, Manchego, and Pecans

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

Mains

Grilled US Choice Beef Filet | Rosemary Marsala Pan Sauce | Shell Bean Risotto | Wilted Greens

Or

Grilled Wild Halibut or Striper | White Wine-Scallion Sauce | Shell Bean Risotto | Wilted Greens

Veg Main

Green "Bouillabaisse": Gigante Beans, Green Vegetables, Saffron-Tomato Broth & Yukon Gold Potato – toasted Ciabatta

Desserts

Wedding Cake

*recipe and simple design tba

House-made Cookie Coins: Ginger | Chocolate | Lemon

Jamaican High Mountain Coffees | Harney Teas | Lemon & Honey

Late Night Finale

Miniature Apple Sundaes | Cider-Caramel Vanilla Bean Gelato



Culinary Concerts, inc.
performance in cateringSM