



*Culinary Concerts, inc.*  
performance in catering™

## **Jill & Stephen's Wedding!**

### **Hors D'oeuvres ~ Tray-served**

Lobster Dim Sum w Sweet Chili Lime Sauce

Pulled Pork w Corn Fritter and Pickled Red Onions

Tuna Taco w Napa Slaw & Pico di Gallo

Black Mission Fig w Gorgonzola, Walnuts, & Prosciutto

Coconut-fried Shrimp w Mango Sauce

Wagyu Beef Burgers | Truffle Salt Pommes Frites

Jerk Chicken Spring Roll | Ginger-Tamarind Sauce

### **Appetizers ~ Displayed**

#### **Cook-to-order Pasta**

Penne Two-ways: Sauce Amatriciana & Zucchini, Basil, & Ricotta Sauce

### **Appetizers ~ Displayed**

#### **Cheese & Charcuterie**

Abruzzo, Soppressata, Salami

Imported Pecorino & Provolone

Fruit, Fig Jam, Olive Tapenade, Crusty Breads

## **DINNER**

### **Chef's Amuse-bouche**

### **Salad**

Baby Red and Green Romaine, Arugula, and Frisee Hand Bundle | Green Herb – Honey Dressing | Natural Bristle Pastry Brush

Artisanal Italian Breads | Roasted Garlic Butter | Olive Oil

### **Entrees ~ Pre-polled**

Pan-roasted Branzino Filet | Fava Bean, Tomato, and Olive Ragout

OR

Tuscan Spice-grilled Skirt Steak | Garlic-creamed Spinach & Kale | Baby Potatoes

### **Vegetable Entree**

Green Bouillabaisse | Gigante Beans | Saffron-Tomato Broth | Yukon Gold Potato – toasted Ciabatta

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## **DESSERTS**

Italian Napoleon Wedding Cake

Local Strawberries w Zabaglione & Chocolate Sauces

Pignoli Cookies | Monogrammed Black & White Cookies

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