



*Culinary Concerts, inc.*  
performance in catering™

## **Paris & Malcolm's Wedding!**

### **!! Celebrate !!**

Champagne Tower

\*6 x 6 coupe glass base, 91 in total

Tray-served Welcome Signature Drink

### **The Eolia Pub**

Mixed Drinks | Full Bar | Wines | Craft Beers

Classic Iced Tea | Sparkling Strawberry – Cucumber Lemonade

**Bar Bites:** Gruyere-Cheddar Gougeres | Grissini | Rosemary Hazelnuts

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

Seared Tuna w Tomato Confit & Gray Salt | Arancini w Sage, Fontina, & Anchovy Dip

Coconut Shrimp w Ginger-Tamarind Sauce | Duck Spring Roll w Pickled Vegetables

Deviled Quail Eggs | Black Truffle

### **Appetizer ~ Displayed**

#### **Oyster Bar**

Oysters w Mignonettes

## **Dinner Menu**

### **Amuse-bouche**

Morel Ragout | Spinach

### **Appetizer**

Pan-roasted Sea Scallop | Endive | Fava | Oil Cured Olives | Soft Herbs | Meyer Lemon Cream

### **Entrees**

*\*restaurant-style*

Grilled Sirloin Steak w Foie Gras-Caramelized Shallot Butter  
French Red Potato & Thyme Tart | Asparagus

### **Or**

Pan Roasted Gloucester Cod | Caramelized Fennel | Broccolini | Gigante Beans  
Saffron-Tomato Broth | Yukon Gold Potato – toasted Ciabatta

### **Vegetable**

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

### **Cheese**

Blue Ledge Farm VT – Ash Goat | Jasper Hill Farm VT – “Bayley Hazen” Blue  
Thistle Hill Farm VT – “Tarentaise” Comte  
....fig jam, grapes, walnuts, baguette

### **Wedding Cake**

Banana Walnut w Cream Cheese Filling and Vanilla Buttercream Frosting

### **Dessert Buffet**

Profiteroles, Concerts & Harmonies, Coffee & Tea

### **Finale Tray-served**

Strawberry Sorbet

