



Culinary Concerts, inc.
performance in cateringSM

Sara & Marshall's Wedding!

Menu

Drinks

Tray-served Boulevardiers

&

Full Bar – Kitchen

Stationary Appetizers

Yucca Root Chips w Peruvian Pepper Salsas

Charcuterie & Cheeses

Oyster Bar

Spiced and Salted Hazelnuts

Tray-served Appetizers

Deviled Eggs w Aji Amarillo

Moroccan-spiced Lamb Chops w Salsa Crema

Conchitas a la Parmesana

Curried Cauliflower Soup

Zucchini-Potato-Herb Fritter

Dinner “Bowls”

...6” bowls for all mains except mussels served in 8” bowls

Salad Trays

Hand Salads w Brush-on Raspberry Vinaigrette

...baby red and green romaine w frisee and trevisano

Moules Frites w Aioli

“El Arroz y Can Pato” Peruvian-style Duck w Rice & Salsa Criolla

Beef Short Rib in Barolo Wine Sauce w Garlic Mashed Potatoes

Gigante Beans w Caramelized Fennel Puree & Broccoli di Rabe | Saffron-Tomato Broth

Baskets of Artisan French & Concord Grape – Rosemary Focaccia

Dessert

Macarons | Sundae Bar

Flourless Chocolate Cake w Raspberry-Black Pepper Sauce

Rich Hot Chocolate w House-made Marshmallows

Coffee | Tea

Late – Night:

Mini Sandwiches w Charcuterie & Cheeses, Beef Rib, & Pulled Duck