



Culinary Concerts, inc.
performance in catering™

Suzanne & Noah's Celebration !

Guest Welcome & Greeting

Ouzo Lemonade | Wines | Craft Beers

Strawberry-Mint Iced Tea | Pellegrino | Cucumber Water

Appetizers ~ Displayed

"Meze"

Chicken Souvlakia & Lamb-Beef Meatballs | Tzatziki | Pita

Pickled Golden Baby Beets w Spring Beans (fava, haricots verts, shell peas) | Shaved Fennel | Smoked Almonds | Greek Yogurt

Eggplant Toasts | Marinated Peppers & Lemon | Gluten-free Bread

Whipped Bacalhau w Crispy Polenta

Spinach | Arugula | Feta Phyllo Rolls

Dolmas w Mint, Dill, Currants, Pignolis, & Rice

Cantaloupe & Feta Spikes

Hummus (3 flavors) | Eggplant Caponata | Red & White Endives | Heirloom Carrots & Radish | Bulghur & Red Lentil Crackers | Poppy & Garlic Grissini

Dinner Menu

Appetizers

..Pre-set, "His and Hers

Taramasalata w Salmon Caviar | Chives | EVO | House-made Pita

&

Fava Bean Puree | Capers | Arugula | House-made Pita

Salad ~ Family

Bitter Greens | Orange Filets | Green Olives | Graviera | Shaved Fennel | Red Onion | Orange-Coriander Vinaigrette

Supper ~ Family

Entrees

Grass-fed, Naturally-raised, Wood and Herb-grilled Lamb Top Sirloins | Gigante Beans | Garlic Broth | Fried Rosemary

Pan-seared Boneless Filet or Whole-roasted Branzino | Lemon-roasted Fingerling Potatoes | Olive | Tomatoes **OR** Green Olives | Cauliflower | Golden Raisins

Honeyed Tomato Jam | Spinach & Dill Yogurt | Caper Mayonnaise

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Brown Rice & Barley | Herbs | Pistachios | Chilies | Arugula

Market Grilled Vegetables & Halloumi

Desserts ~ Table

Wedding Cake

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