



Culinary Concerts, inc.  
performance in catering™

**Yonitte & Jay's Wedding!**  
***\*gluten and dairy free menu***

**Bridal Suite**

Watermelon Chunks | Skewers & Chunky Guacamole | Chips

Ice Water | Lightly-sweetened Lemon-Limeade

**Guests Pre-ceremony Refreshments**

Watermelon Chunks | Skewers

Ice Water | Classic Iced Tea with Lemon | Lightly-sweetened Lemon-Limeade

**!!Celebrate!!**

\*Complimentary Tray-served Sparkling Flutes

\*recipes tba; caterer's choice

**The Eolia Pub**

*\*one bar in the breakfast room with two servers to begin, and one to stay on through the evening*

Back House Napa Wines | Bud Beers | Prosecco Toast

Fresh Orange, Raspberry-Pomegranate, & Carrot Juices | Pellegrino & Soft Drinks

Classic Iced Tea with Lemon | Lightly-sweetened Lemon-Limeade

**Bar Bites:** Chunky Guacamole & Basil-Olive Hummus w Local Fresh Vegetables (2-3 types)

Wasabi Almonds & Rosemary Pecans

Crispy Root Chip Construction: Taro, Bonaito, Sweet Potato, Red Beet, & Yucca

## **Dinner Buffet**

### Grill on Site:

Kosher & USDA Choice Beef Sirloin-k-Babs | Grilled Polenta | Mustard Seed Dry Rub | Parsley Pesto Chimichurri

Kosher Rosemary-Lemon Baste All-natural Chicken Thighs & Legs (bone-in) with Lemon, Capers, & Olives | Fresh Fig Tapenade

\*

Poached Organic Chicken Eggs | Creamy Kale & Spinach Nests | Cashew Cream

Summer Salad: Young Arugula | Avocado | Local Corn | Haricots Verts | Fresh Herbs | Radish | Balsamic - Agave Vinaigrette

Roasted Wild Mushroom & Asparagus Risotto

Warm Quinoa | Black Beans | Jicama | Heirloom Carrots

## **Wedding Cake**

\*flourless chocolate cake | fresh berries

## **Dessert Table**

Raspberry & Coconut Sorbets | Berries

Fresh Minted Fruit on Sugar Cane | Vanilla Mascarpone

Jamaican High Mountain Coffees | Harney & Son Teas | Iced Coffee | Dairy Cream & Milk | Almond Milk | Honey