

# WINTER WEDDING

## BUTLERED HORS D'OEUVRES

### **Forbidden Rice Blini**

*Atlantic Salmon Caviar and Sweet Shaved Red Onion, Resting on a Delicate Pan-Fried Rice Blini  
A Dollop of Crème Fraiche and Fresh Snipped Chives*

### **Spiced Lobster Sate**

*Fresh Maine Lobster in Thousand Spice Balinese Marinade, Skewered on Lemongrass Stalks Accompanied with Fresh Lemon and Green Chili Dipping Sauce*

### **Winter Harvest Apple Phyllo Cup with Smoked Gouda**

*Sautéed Johnnyseed Apples, Sweet Vidalia Onion, Applewood-Smoked Bacon and Smoked Gouda*

## A TASTING OF OYSTERS

### **Premium Oysters**

#### **Blue Point, Malpeque and Cooks Cove Oysters**

*Cocktail Sauce, Mignonette Sauce, Champagne Vinaigrette, Ginger Lime Relish  
Tabasco, Horseradish, Lemon Wedges and Oyster Crackers*

## SEATED SERVED DINNER

### **Soup Duo**

#### **Roasted Butternut Squash with Leeks**

*A Delicate and Smooth Blend of  
Autumn Garden Butternut Squash and Leeks  
With a Dollop of Crème Fraiche*

#### **Exotic Three Mushroom**

*Oyster, Cremini and Shiitake Mushrooms  
Finished with Dry Sack Sherry and Accompanied with Fresh Herb Crostini*

#### **Roasted Filet of Beef Florentine**

*Rubbed with Garlic and Rosemary*

#### **Roasted Shallot Mashed Potatoes**

#### **Sautéed Spinach with Pine Nuts**

#### **Fresh Rosemary Focaccia and Semolina French Bread**

### **Individual Wedding Cakes**

#### **Raspberry Filled Layers of Delicate White Sponge Cake**

*Alternating Layers of Fresh Raspberries and Blueberries with Raspberry Scented Buttercream  
Raspberry Coulis*

### **Chocolate Truffles**

### **Brewed Peets French Roast Coffee**

### **Mighty Leaf Teas**

*Half and Half, Sugar, Sweet and Low, Splenda and Fresh Lemon Wedges*

**This menu was designed to inform and inspire you.  
The Classic Catering People is happy to create custom menus that are a reflection of your good taste.**



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