



ENTERTAINING COMPANY

Up Market Catering

MULTI-COURSE SMALL PLATE WEDDING SAMPLE MENU

Seated, Plated, Formal Wedding

WAITER-PASSED HORS D'OEUVRES

Caprese Salad Skewers with chiffonade of basil and pesto vinaigrette

Shrimp Ceviche in crispy tortilla cup with guacamole

Deviled Quail Eggs with caviar

Dried Apricots stuffed with brandied roquefort and walnuts

Pear and Brie Quesadilla mango chutney

SMALL PLATE DINNER

Lacquered Duck Breast on a tomato couscous salad with balsamic marinated baby beets and micro greens

Smoked Salmon and caper sour cream with crisp potato

Seared Sea Bass fennel, lemon spinach, gorgonzola polenta cakes, roasted red pepper sauce with micro green garnish

Smoked Fanned Chicken Medallions roasted pumpkin goat cheese soufflé drizzled with a fall berry port chutney and sprinkled with caramelized pumpkin seed brittle

Beef Tenderloin with pinot noir reduction garlic whipped potatoes and asparagus spears

Rack of Lamb with Dijon garlic breadcrumbs, peppercorn sauce, truffle potato dauphinoise and parmesan reggiano, stem-on baby carrot

Vegetable Dumpling on Chinese spoon

DESSERT SERVICE

Coconut Lumpia with passionfruit and guava sauce

COFFEE SERVICE