



THE MENU

CHIP & GIGI

PASSED HORS D'OEUVRES

Parmesan Truffle Risotto Cake with Crème Fraiche and Balsamic Caviar
Tuna Tartare on Guacamole Toast
Cheeseburger Wontons with Three Pepper Ketchup
St. Andre and Crab Grilled Cheese
Belgian Endive piped with Gorgonzola and Grilled Pears

PRE-SET SALADS

Mediterranean Salad
(Layers of Diced Tomatoes, Avocado and Hearts of
Palm on a bed of Chopped Romaine wrapped
in Zucchini Band)
topped with Caesar Balsamic Dressing
and Parmesan Curls
accompanied by Grilled Focaccia and Butter

BUFFET OF DECADENCE

Carved Prime Rib of Beef and Whole Roast Turkey
served with Horseradish Sauce and Dijonaise
Twice Baked Potatoes
Assorted Summer Grilled Vegetables
Large Crusty Breads and Butter

BUFFET OF DELICATE

Chilled Salmon Tajine with
Charmula Beurre Blanc Sauce
Seven Vegetable Couscous with
Sun-dried Tomato Vinaigrette
Fresh Fruit Salad with Mint and Cassis
Chopped Caprese and Grilled Herbed Nan

MEXICAN STATION

Shredded Chicken Mole on White Cheddar Green Chili
Macaroni Cheese with
Kitchen Fried Tortilla

FRENCH STATION

Red Wine and Braised Short Ribs on Aligot Potatoes
with
Grilled Asparagus Garnish

SPANISH STATION

Paella with Chorizo, Chicken, Shrimp and Mussel
garnish served with Grilled Baguette and Aioli
Grilled Vegetable Paella

FARM TO TABLE

Pork Osso Buco on a bed of Basil Creamed Corn with
an intense Demi-Glace and a
Confetti of Succotash

Wedding Cake on Painted Cake Plates with Fresh
Berries served to guests

DESSERT STATION

Assorted Milkshakes in Vintage Coke glasses

White and Dark Chocolate Mousse in Martini Glasses
with Assorted Toppings to include: Chopped Nuts,
Chocolate Jimmies, Toffee Chips, Raspberry Sauce and
Caramel Sauce

Shot Glass Desserts

Crème Brule Bar

Coffee Station with shaved Chocolate, Whipped Cream
and Caramel Sauce
Decaf Coffee and Tea