



THE MENU

JARED & KATE

PASSED HORS D'OEUVRES

Grilled Asparagus and Truffle Custard Canapés
Lamb Meatball with Quince glaze dipping sauce
Country Ham and Chutney on Baby Biscuit
Tuna Tartare in a Micro Cone with Quail Egg Aioli and Radish Greens

PRE-SET

Lobster Gazpacho with Cucumber Sorbet served with
Crusty French Bread and Butter

SALAD

Fennel Blood Orange Salad with Edible Pansies
Grilled Focaccia with Goat Cheese Butter

CHOICE OF ENTREE

Australian Lime and Lemon Grass BBQ Prawns with
Garlic Ginger Green Beans Bundled in Duck Bacon
Sticky Rice wrapped in Banana Leaf
Or
Kentucky Short Ribs on Four Cheese Macaroni and
Cheese Torte
with Smothered Greens
Or
California Black Bean and Chipotle Cakes served over
Grilled Corn, Green Chili, Lime Sofrito and topped with
Tomatillo, Guacamole and Queso Fresco

MIDNIGHT SNACKS

Mini Meat Pies in Cones served with Ketchup
And
Mexican Hot Dogs
And Walking Three Ways

DESSERT

Wedding Cake served on Painted Cake Plates with Fresh Berries
Coffee served table side and at station with shaved Chocolate,
Whipped Cream and Caramel Sauce