



The Wedding Day

*Cocktail Hour*

Bulgogi Mac n Kim-cheese

Fig and Pine Nut Compote Crostini with Feta

Ahi Poke on Crispy Wonton

Charcuterie Display of Humboldt Fog, Marinated Asiago, Stilton Blue Cheese,  
Spanish Chorizo, Salami, Duck Pate & Accompaniments

*Plated Salad*

Arugula, Feta, Pistachios, Grapefruit, Balsamic Vinaigrette

*Plated Entrée Options*

Caribbean Jerk Salmon, Coconut-Vanilla Bean Beurre Blanc, Smoked Sweet Potato Puree, Zucchini & Sweet Peppers

Chimichurri Flat Iron Steak with Roasted Fingerling Potatoes & Haricot Vert with Caramelized Shallots & Black Currents