

Summer Plated

☞ *Cocktail Hour* ☛

Sangria and Open Bar

Raw Bar of Oysters, Clams, Jumbo Shrimp Cocktail with a Trio of Sauces

Red and Yellow Tomato Tarts with Fontina

Pepper-seared Tuna

Duck Spring Rolls

Sugarcane-skewered Sweet & Sour Chicken

Mini Gorgonzola Popovers

Pan-seared Scallops on Potato Crisps

Mini Molasses Cocktail Ribs

Skewered Korean Beef

Appetizer

Maine Lobster Strudel

Salad

Thirteen Leaf Mixed Baby Greens with Roasted Peppers, Tomato,
Goat Cheese, Pine Nuts & Balsamic Vinaigrette

Entree

Pan-seared Black Angus Filet of Beef with a Medley of Roasted Mushrooms,

Rosemary Roasted Fingerling Potatoes & Grilled Asparagus

Fresh Blue Claw Crab & Shrimp Bow Tie Pasta

Served with a Slice of Peasant Bread

Panko & Roasted Garlic-crust Chicken with Pearl Cous Cous and

Moroccan-spiced Baby Carrots

Rustic Rolls Werved with Herb Butter and Olive Paste

Tahitian Vanilla Wedding Cake

Colombian Arabica Bean Coffee and

Selection of Fine Tea

Raspberry Chocolate Truffles and After-dinner Mints