

# Wedding MENU THREE

## *Fresh Bread*

French and Whole Wheat Artisan Rolls

## *Baby Lettuce Salad*

Feta, Grape Tomatoes, Cucumbers and Candied Walnuts with Balsamic Vinaigrette

## *Caesar Salad*

Oven Dried Asiago, Roast Garlic Dressing, Crisp Romaine, Focaccia Croutons

## *Grilled Mushroom and Goat Cheese Salad*

A Selection of Grilled Artisan Mushrooms with Balsamic Vinaigrette and Roasted Peppers

## *Orzo Salad*

Roasted Garlic, Peppers, Onions, Olive Oil and Reduced Balsamic

## *West Coast Seafood Mirror*

A Trio of Roast, Smoked and Candied Sockeye Salmon, Pacific Baby Shrimp and Poached Prawns

## *Roast Baby Potatoes*

Red and Yellow Potatoes with Pearl Onions, Butter and Fresh Herbs

## *Basmati Rice*

Steamed Rice infused with Kaffir Lime and Lemon Grass

## *Seasonal Vegetables*

A variety of Honey Glazed Roasted or Sautéed Vegetables with Tomatoes and Onions

## *Roast Chicken Breast*

Sautéed Leeks and Pearl Onions

## *Roast Beef*

Paprika and Thyme Dry Rub, served with Pan Au Jus and Horseradish

## *Dessert Buffet*

Display of Seasonal Fresh Fruit, Chocolate Fountain  
European Cheese Board, Assorted Cakes and Flans

