



CHEF'S GARDEN
Catering & Events

EVERY DETAIL. EVERY TIME.

MENU OPTION ONE

HORS D' OEUVRES

TO BE PASSED

Butternut Squash Puree
(Served in a Shot Glass)

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Prime Beef Sirloin Roulade with Roasted Peppers
Asiago Cheese and Sweet Onions

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Curry Chicken Satay with a Sweet Chili Dipping Sauce

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Fried Green Tomato with an Eggplant, Fresh Mozzarella,
And Red Pepper Chutney

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Hawaiian Blue Fin Tuna Tartar with Cilantro, Lime
And Miso Vinaigrette served on a Crispy Wonton

DINNER

To Start

Spinach, Spiced Walnuts and Sherry Served with Honey Vinaigrette

Entrée

Duo of Herb Crusted Local Grey Grouper with Peekytoe Crab Stuffing and a Citrus Thyme
Beurre Blanc and Maple Glazed Grilled Pork Tenderloin with Bacon and Onion Chutney Served
with Classic Lemon Risotto with Shaved Reggiano and Autumn Greens

Sweet Endings

Assorted Desserts, to include: Petite Canolis, Vanilla Chai Cupcakes, Mini Blondies and Brownies
and Chocolate Dipped Rice Cups with Chocolate Mousse and a Fruit Skewer

TO BE PASSED

(To be served after the cake cutting, but prior to guest departure)

Traditional Southern Chicken Biscuits

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Mini Cheeseburgers with Pickle, Onion and Ketchup



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MENU OPTION TWO

TO BE PASSED

Crispy Bruschetta with Diced Tomatoes, Garlic, Red Onions, Basil,
and Extra Virgin Olive Oil

Coriander Dusted Beef Sirloin Satay with a Fire Roasted Red Pepper Coulis

DINNER

To Start

Tossed Greens with European Cucumbers and
Cherry Tomatoes and Balsamic Vinaigrette

Entrée

A Duo of Free Range Chicken Roulade Stuffed With Wild Rice
and a Sherry Cream Emulsion and Slow Braised Short Rib
with pearl onions, Served with Poached Baby Carrots and Jumbo Asparagus

Sweet Endings

Coffee Service or a Coffee Station to Accompany Wedding Cake



CHEF'S GARDEN
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MENU OPTION THREE

HORS D' OEUVRES

Fruit and Cheese Display

Fresh Seasonal Fruit, Crispy Vegetables, Assorted Domestic Cheese, and Fresh Made Spreads, to include: Spinach and Artichoke, Sesame, and Vermont Cheddar, served with Gourmet Crackers and Flat Bread

TO BE PASSED

Petite Spinach and Swiss Cheese Quiche Tarts served in Flaky Puff Pastry

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Crispy Bruschetta with Diced Tomatoes, Garlic, Red Onions,
Basil and Extra Virgin Olive Oil

DINNER

To Start

Tossed Greens with European Cucumbers and
Cherry Tomatoes and a Balsamic Vinaigrette

Entrée

Traditional Chicken Scaloppini with House Made Potato Gnocchi
and a Sherry Cream Emulsion, Served with Baby Green Beans and Vine Ripe Tomatoes
with Extra Virgin Olive Oil and Reggiano Parmesan

Sweet Endings

Coffee Service or a Coffee Station to Accompany Wedding Cake