

The joyful union of this fun-loving couple transpired in the presence of 250+ friends and family members. Bold décor with eye-catching, city inspired centerpieces exuded an air of sophistication. In addition, the couple opted for a more modern approach to their menu, incorporating a multitude of innovative and interactive food stations showcasing their favorite foods.

PASSED HORS D'OEUVRE

ELOTE CUPS V

With Mexican corn salad set in a tortilla cup, garnished with crumbled feta cheese, Mexican crema and cilantro.

BBQ CHICKEN & JALAPEÑO JACK CHEESE DUMPLINGS

With crisped onions and BBQ sauce.

CHILE RELLENO QUINOA BITES V

Served with homemade salsa.

MARINATED AND GRILLED ASPARAGUS GF

Wrapped in prosciutto with whole grain mustard and grated parmesan.

BLACKENED CHILEAN SEA BASS GF

Atop a sweet potato chip with Cajun tartar sauce.

MINI DUCK CHIPOTLE BURGERS

Grilled and served open-face on grilled cumin bread, with fresh avocado mousse, chipotle mayonnaise, shredded frisée, cherry tomato and a cilantro leaf. Prepared by a uniformed chef.

DINNER STATIONS

CAPRESE STATION V | GF

Multi colored heirloom tomatoes, fresh Mozzarella di Bufala, and fresh basil leaves. Uniformed chef to assist.

With guest's choice of toppings:

Aged balsamic salt, black Hawaiian sea salt, Australian natural coarse salt, organic greek extra virgin olive oil, first pressed Italian extra virgin olive oil, balsamic, saba vinegar reduction, freshly cracked black pepper.



DINNER STATIONS

CARVING STATION

Char-grilled vermouth and fresh herb marinated tenderloin of beef served with horseradish chive sauce and warm, rich port wine reduction. Herb encrusted boneless breast of turkey served with tarragon aioli and roast garlic wild mushroom sauce. Prepared by uniformed chefs.

MASHED POTATO BAR V | N

Sweet mashed potatoes and roasted garlic red skin mashed potatoes accompanied by chopped scallions, crushed candied pecans, brown sugar and flavored sour cream.

ASIAN STATION

Iceberg lettuce cups filled with szechwan beef in our honey orange sauce, accompanied by broccoslaw and rice stick noodles. Black and white sesame encrusted chicken satay served with Thai peanut dipping sauce. Chicken potstickers served with garlic soy dipping sauce. Server to assist.

Assortment of maki rolls:

Guaca Maki Rolls

Shrimp, crabstick, asparagus, cilantro, spicy mayo and tempura crunch inside, topped with Japanese guacamole, potato crunch and green and red tobikko.

Volcano Maki Rolls

Spicy shrimp and scallop mix, scallion, cucumber and spicy mayo topped with torched spicy imitation crab.

Ocean Garden Maki Rolls

Unagi tempura with spicy mayo topped with bibb lettuce, seared scallop, mango, spinach tempura crumbs, red tobikko and sweet Thai soy sauce.

MAC & CHEESE STATION

Prepared by uniformed chefs.

With guest's choice of pasta:

Cavatappi or bowtie.

With guest's choice of cheese sauce:

Beer and cheddar, smoked gouda, or manchego.

With guest's choice to add:

Sun-dried tomato, chicken, bacon, scallion, tomato, roasted red and yellow peppers, chorizo, mushrooms, panko, and spinach.

DESSERT

WEDDING CAKE

With fruit coulis, fresh whipped cream and a sprig of fresh mint.

S'MORES STATION

Large marshmallows on wooden skewers roasted tableside by guests, combined with graham crackers and Hershey's bars.