
COBBLESTONE

CATERING & FINE FOODS

SUMMER WEDDING MENU

BUTLERED HORS D'OEUVRES & BEVERAGES

Champagne
Watermelon Mojito
Sparkling Water

Potato & Pea Samosa
Cilantro Chutney

Lobster Purse
Mango, Mint, Crème Fraiche

Seared Yellowfin Tuna
Wasabi, Tamari, Lentil Poppadom

Crispy Shrimp "Lollipops"
Lemongrass Dipping Sauce

Watermelon & Goat Cheese
Balsamic Reduction, Basil

Vegetarian Summer Rolls
*Soba, Pickled Vegetables, Mint, Cilantro,
Sweet Chili Sauce*

Mini Tournado of Beef
*Horseradish, Homemade Potato Crisp,
Smoked Salt*

Venezuelan Plantanos
*Mojo, Cojita Cheese, Peruvian Gold
Pepper Sauce*

Braised Lamb Gratin
Polenta, Thyme & Parmigiano Reggiano

BAR SNACKS

Baby Vegetable Crudités
Red Pepper Harissa, Tofu Green Goddess & Chive Dipping Sauces

Truffled White Cheddar Popcorn

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SEATED DINNER

- AMUSE -

Roasted Tomato Gazpacho
Basil Oil, Olive Crouton

- FIRST COURSE -

Organic Golden Beet Carpaccio
Chèvre Ravioli, Micro Greens, Hazelnut Vinaigrette

- MAIN COURSE -

Seared Sea Bass

Braised Spring Onions, Tokyo Turnips, Fava Beans, Asparagus Sauce

or

Mushroom Crusted Tenderloin of Beef

Smoked Fingerling Potatoes, Corn & Wild Leek Hash, Burgundy Sauce

or

Toasted Organic Farro

Mini Bok Choy, Haricots Verts, Roasted Cipollini Onions, Asparagus Sauce

DESSERT

Mixed Berry Pavlova

Blackberries, Raspberries, Lemon Curd Cream, Tarragon Syrup

Ice Cream Sundae Bar

Vanilla, Chocolate, Chocolate Chip & Coffee Ice Creams

M&Ms, Crumbled Oreos, Brownies, Diced Kiwi, Fresh Whipped Cream, Sprinkles

Strawberry Sauce, Chocolate Sauce, Caramel Sauce

AFTER HOURS BBQ

Brisket Sliders

Chipotle Caramelized Onions, Brioche Buns

Pigs n' Blanket

Honey Mustard Sauce

Philly Cheese Steaks

Cheese Whiz, Pretzel Rolls

Parmesan French Fries

White Truffle Butter, Crispy Rosemary