



Wedding sit-down

Our catering menus are created specifically and uniquely for each event.

Passed appetizers

Shitake veloute sips

Crab, buerre blanc, spoons

Serrano, quince, manchego, walnut

Fois gras torchon, roasted pineapple, gastric, vanilla salt

First course

Six-minute egg, fennel cream, chicory, carrot, beet

Entrée meat

Flat iron steak, demi, brussle sprout leaves, hazelnuts, carrot flan

Entrée fish

Black cod, pork belly, cauliflower puree, mushroom nage, apple

Entrée vegetarian

Open-faced ravioli, beet pasta, root vegetables, chard, chevre

Baskets of bread and butter at each table

Dessert

Mini chocolate espresso and pumpkin spice cupcakes

Madelines

Mr. Espresso organic coffee and tea