



Summer Wedding

Passed Hors d'Oeuvres

Mango Crab Stack

Crab Salad with Cilantro & Red Peppers
On a Mango Disc with Wasabi Aioli & Crispy Wafer

Glazed Duck Breast

Sweet Tomato Marmalade on Toasted Brioche

Melted Brie Bite

Glazed Apricot & Nigella Seeds



First Course

Summer Salad

Summer Greens with Cantaloupe Ravioli Filled with Goat Cheese
Shaved Honeydew Melon, Watermelon Rounds & Fresh Mint with Sherry Vinaigrette

House-made Artisanal Bread



Entrée

Seared Fillet Mignon

Haricot Verts, Summer Squash & Fingerling Potatoes
With Port-Cherry Glaze

Pan Seared Branzino

Served on a bed of Black Forbidden Rice
Radish & Mint Yogurt Sauce



Dessert Buffet

Tropical Fruit Salad

Mango Sorbet & Coconut Tuile

Passion Fruit Cake

Hazelnut, Passion Fruit Curd & White Chocolate

Poached Nectarines

Fresh Blackberries & Vanilla Chantilly Cream