

the Daily Dish

A RESTAURANT & CATERING COMPANY

HORS D'OEUVRES

Butternut and Granny Smith Soup Shooters

Grape Gazpacho Shooters w. champagne and mint

Risotto Cakes with Pecorino Cheese and Red Pepper Coulis

House Cured Gravlox on Potato Latkes with Capers, Red Onion and Dill

HORS D'OEUVRES TO BE DISPLAYED

Antipasti Display

Wedge of Parmesan Reggiano, Assorted Dry Salamis, Prosciutto, Crispy Pancetta, Marinated Bocconcini, Smoked Gouda, Roasted White and Yellow Beets, Artichoke Hearts, Roasted Baby Carrots, Jalapeno Stuffed Olives and Greek Olive Medley

Accompanied by

Olive Tapanade and Roasted Eggplant Dip Crostini and Focaccia

ON THE BUFFET

Beef Wellington

covered w. pâté and mushroom duxelles and wrapped in puff pastry

Pan Seared Roasted Salmon

on wilted greens drizzled with a tomato coulis

roasted habenero, mango and garlic sauce on the side

Saffron Rice

with ginger, garlic and onion

Eggplant Parmesan with Roasted Red and Yellow Tomato Sauce

served over fresh spinach linguine

Roasted Beet and Greens topped with Chevre, Red Onion and Orange Segments

with a citrus vinaigrette

Homeamde Focaccia and Assorted Breads

DESSERT

Assorted Wedding Cupcakes

Truffles

BEVERAGES

Full Bar w. Champagne, Wine, Top Shelf Liquor, After Dinner Drinks, Soda, Mixers, Juices