



Edmund & Lorraine's Wedding California Cuisine

Stationary/Passed Hors d'oeuvres

- Bite Size Pirozhki filled with caramelized onions and potatoes served with sour cream;
- Duck Quesadillas filled with Brie Cheese and Scallions topped with avocado and mango salsa;
- Black Mission Figs with Blue Cheese & Prosciutto drizzled with balsamic vinegar reduction;
- Crab and Mango Salad on endive leaves topped with chives

Adult Dinner Buffet

- Artisan Bread Baskets with Sweet Butter placed on each table
- Sonoma Greens Salad with Grilled Peaches candied pecans, blue cheese in balsamic vinaigrette;
- Miso-broiled Black Cod with cucumber relish;
- Tri-Tip Roast with Garlic, Sea Salt, Cracked Pepper & Rosemary with creamy horseradish & chimichuri sauces;
- Sautéed Baby Broccoli with garlic chips & lemon zest;
- Rice Pilaf with Fresh Herbs;
- Assorted Seasonal Fruit to be served with dessert

Kids Meal

- Macaroni & Cheese with Breaded Chicken Tenders,
- Sauteed Carrots & Peas with ketchup

Photography by Sierra Fish, Go Fish Photo

