



*Expect something beautiful*  
*Since 2007*

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## SAMPLE WEDDING MENUS

Asian Fusion  
Tropical-Style  
California / Fusion  
Traditional American

### ASIAN FUSION

#### **Passed Hors d'oeuvres**

Goat Cheese Wontons  
with sun-dried tomatoes and chives

Fresh Shrimp & Mango Skewers  
with sweet vanilla chili dressing

Lemongrass Chicken Satay  
served with spicy peanut sauce

#### **Stationary Hors d'oeuvres**

Selection of Local and Imported Cheeses  
with seasonal fresh fruit, accompanied with crostini and crackers

#### **Family Style Dinner**

Artisan Bread Baskets with Sweet Butter  
placed on each table

Cherry Tomato Salad  
with soft tofu, shiso & sherry soy vinaigrette

Miso-broiled Black Cod  
with cucumber relish

Slow Braised Short Ribs  
in light soy sauce & hoisin, pear juice, mirin, sesame oil, with garlic, carrots and onions

Ginger & Leek Fried Rice

Roasted Summer Sweet Corn  
with miso butter, bacon & caramelized onions

**Pre-Ceremony Beverages**

Cucumber Strawberry Lemon Water  
Lavender Mint Green Tea

**TROPICAL-STYLE**

**Stationery & Passed Hors d'oeuvres**

Kalua Pork Quesadillas  
with smoked mozzarella cheese & avocado salsa

Fresh Vegetable Spring Rolls  
with mango & nam pla dipping sauce

Maui Onion Dip  
with an assortment of crackers and taro chips

**Adult Lunch Buffet**

Field Greens Salad  
with fresh mango, toasted macadamia nuts, goat cheese in citrus vinaigrette

Garlic and Herb Crusted MahiMahi  
with soy sauce served on the side

Macadamia Nut Crusted Chicken Breast  
with black bean mango salsa

Japanese White Rice

Grilled Vegetable Gratin

Kids Plated Dinner

Macaroni and Cheese

Breaded Chicken Tenders  
with ranch and ketchup

Sautéed Carrots & Peas

**Dessert**

Assorted Cupcakes  
provided by client

**CALIFORNIA / FUSION**

**Passed Hors d'oeuvres**

Coconut Shrimp  
with apricot ginger dipping sauce

Thai Chicken Peanut Cakes  
with sweet chili sauce

Porcini Risotto Cakes  
with truffled mascarpone

**Stationary Hors d'oeuvres**

Selection of Local and Imported Cheeses  
with seasonal fresh fruit, accompanied with crostini and crackers

**Buffet Lunch**

Artisan Breads  
with sweet butter

Sonoma Mixed Greens Salad  
with sliced pears, caramelized pecans, aged parmesan cheese with balsamic vinaigrette

Grilled Rosemary Chicken  
sun-dried tomato, lemon, & sage jus

Baked Halibut  
with walnut breadcrumb crust with meyer lemon-dill sauce

Saffron Israeli Couscous  
with fresh herbs, pine nuts, currants in lemon vinaigrette

Seasonal Roasted Vegetables

## CALIFORNIA / FUSION

### MENU I

#### **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 & 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 & chimichurri 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 and Cheese with Breaded Chicken Tenders,  
Sautéed Carrots & Peas with ketchup

## **MENU II**

### **Stationary Hors d'oeuvres**

Vegetable Crudités Platter  
with cherry tomatoes, carrots, celery, radishes, broccoli, green beans, bell peppers & cucumbers  
accompanied with blue cheese, ranch & caramelized onion dipping sauces

Pirozhki  
filled with caramelized onions & potatoes, served with sour cream & hot adjika sauce

A Trio of Tea Sandwiches  
prosciutto & port-fig butter, tarragon chicken salad, lemon crab salad

Kids Hors d'oeuvres

Grilled Cheese Sandwiches

### **Adult Dinner Buffet**

Assorted Artisan Breads  
with sweet butter

Sonoma Greens with Candied Pecans, Blue Cheese & Sliced Pears  
in balsamic vinaigrette

Tri-Tip Roast with Garlic, Sea Salt, Cracked Pepper & Rosemary  
served with creamy horseradish & chimichurri sauces on the side

Seasonal Raviolis  
butternut squash, sweet onion red chard & porcini mushroom  
with extra virgin olive oil and parmesan reggiano cheese

Roasted Varietal Potatoes  
with fresh herbs and garlic

Sautéed Blue Lake Green Beans  
with walnuts and chevre

### **Kids Plated Dinner**

Macaroni & Cheese

Breaded Chicken Tender Strips  
with ketchup and ranch dipping sauces

Peas & Carrots

### **Late Night Snack**

Assorted Cookies & Sweets