



## Tony & Tian's Wedding Asian Fusion Cuisine

### 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

Photography by Andria Lo

