

WEDDING CULINARY CREATIONS

APPETIZERS & SOUPS

\$9.00

Saffron corn chowder
Cream of Asparagus
Potato and Leek Pottage
Ministroni Millinaise
Chicken and Corn Tortilla Soup

Fresh Tomato and Mozzarella, prosciutto
Sausage stuffed Mushrooms
Buttermilk Chicken Bites
Goat cheese and Tomato Pastry Tart
Beef Tenderloin Tips Vol au Vent

\$12.00

Oyster Vermouth Cream
Pernoid Lobster Bisque
Sherried Onion Soup with 5 Cheeses
Wild Mushroom Bisque, Truffle Oil
Belguan Endive Bisque, Duck Confit

Jumbo Shrimp, cocktail sauce
Mini Maryland Style Crab Cakes
Bacon wrapped Scallops
Prosciutto wrapped Shrimp
Oysters Bienville (sherried shrimp filling)

\$15.00

Boulibase (Seafood Stew, Saffron Aioli)

Crab Stuffed Lobster Tail, Mushrooms
Pecan Lamb Chops, Spicy Tomato Relish
Smoked Salmon wrapped Sea Scallops

SALADS

\$10.00

Caesar Salad
Crisp romaine lettuce, garlic
croutons, Caesar dressing, shaved
parmesan reggiano

The Peaks Summer Salad
Mesclun mix, tarragon dressing,
orange segments, cucumbers, granny
smith apples

Beet Salad
Red and Golden beets, gorgonzola,
orange segments, lemon sage
dressing, micro greens

Spinach and Arugula
Seasonal field grown local arugula,
baby spinach, almond pesto
vinaigrette, balsamic reduction,
melted roma tomatoes

\$12.00

Baby Wedge Salad
Baby iceberg, crumbled gorgonzola,
bacon, tomatoes, red onion, blue
cheese dressing, balsamic reduction

Crispy Shrimp
Romaine lettuce, lemon poppy seed
dressing, grape tomatoes, crispy fried shrimp
croutons

MAIN COURSES

\$20.00

Boursin Stuffed Chicken, Peppercorn Demi
Scotch Bonnet Pork Chops
Herb Crusted Pork Loin with Pears
Cajun Tilapia, Red Pepper Coulis
Pasta Primavera, Garlic Cream
Currie Seared Salmon, Tomato Relish
Parmesan Crusted Chicken, lemon sauce
Spinach Stuffed Flank Steak
Vegetable Strudel, tomato Coulis
Flat Iron Steak, Sherried Mushrooms

\$25.00

Bleu Cheese Crusted Mahi Mahi
Shrimp and Pasta in Garlic Cream
Chicken Saltimbocca, Lemon Butter
Porchini Crusted Halibut
Lemon Scented Scallops

\$30.00

Shrimp with Saffron Crab Hollandaise
Filet of Beef, Truffle Demi glace
Venison Loin, Red Currant Sauce
Rib Eye Steak Caramelized Onions
Maryland Crab Cakes, Mustard Sauce

Market Price

Lobster Tails
Rack of Lamb
Wild Game
All entrees come with vegetable and starch, rolls
butter

WEDDING CULINARY CREATIONS

VEGETABLES

Roasted Vegetables
Garlic Spinach
Broccoli and Cauliflower
Hergot Vert
Grilled Asparagus, seasonal
Sugar Snaps
Spaghetti Squash, seasonal
Sauteed Squash
Ratatouille

STARCHES

Mashed Potatoes
Sweet Potato Velvet
Roasted Garlic Mashed Red Bliss Potatoes
Pepper & Parmesan Fried Potatoes
Red Flannel Hash (Beets and Potatoes)
Risotto (Parmesan Cheese, Saffron, Herb, Roasted Vegetable)
Five Cheese Potato Roulade
Sweet Potato Hash
Spanish Rice Pilaf

DESSERTS

\$9.00

Assorted cookies

Chocolate chip, double chocolate, oatmeal raisin,
brownies, sugar

Pineapple Pistachio Mousse

Chocolate Sauce

Chocolate Mousse

Chocolate lace, Raspberry coulis

Crème Caramel

Chocolate Molten Cake

Lemon Butter Tart

\$12.00

Chocolate Pate

White Chocolate Sauce, Candied Pecans, Sweet Cream

Apple Galette

Chocolate Toffee Ganache Tart

Cream Puffs Swans

Sponge Cake, Raspberry Preserves, Vanilla-Bourbon
Cream

Brandied Blueberry Crepes

\$15.00

Grand Dessert Platters

Pecan Diamonds, Chocolate dipped Strawberries,
German Chocolate Truffles, California Fruit Tarts,
Lemon Squares