

elements kitchen

Ceremony

Part I—Before the Ceremony as guests arrive

Passed Hors d'oeuvres

Parmesan shortbread with roasted red pepper, porcini mushrooms and chive aioli
Celeriac remoulade and apple preserve canapés
Crab filled cucumber cups with dill and crème fraîche

BEVERAGES

Red and White Wine
Sparkling Water

Part I—Immediately following Ceremony-the party begins!

Passed Hors d'oeuvres

Grilled Vietnamese beef skewers with chili and lemongrass
Cuban picadillo empanadas with guacamole
Ponzu and wasabi marinated shrimp
Tofu, shitake and coriander spring rolls with lemon soy dipping sauce

Stationary Hors d'oeuvres

Assorted imported cheeses, charcuterie, marinated olives, Marcona almonds, fresh fruit and dried fruit
served with assorted crackers, flat breads, baguette and crostini

BEVERAGES

Open Bar

Buffet Supper

Salad of mixed greens, shaved fennel and blood orange confit with toasted almonds and
white balsamic vinaigrette
NY Strip roulade with mushroom and white truffle duxelles and red wine port sauce

Lemon and thyme marinated chicken thighs with artichoke hearts, sun dried tomatoes, fresh peas and
Dijon cream sauce

Spinach and ricotta stuffed portabello mushrooms

Sautéed haricot vert with red onion, shallots and julienne carrots

Farro and black rice with pea shoots and lemon zest

Dessert Buffet

Lemon polenta cake with lemon cream

Semi-flourless chocolate cake with caramel sauce and espresso whip cream

Chocolate truffles

Candied ginger shortbread

Almond Biscotti

Chocolate dipped assorted dried fruit

COFFEE SERVICE