

Wedding menus

This is just a small selection of our extensive wedding menus.
For more detailed menus please contact our wedding planner.

Appetizers

Antipasti tower marinated with Balsamico de Modena vinaigrette

Cherry tomatoes with mini Mozzarella di Buffalo with fresh basil and Extra Virgin olive oil dressing

Pesto-Infused Risotto cakes with sun-dried tomatoes

Endives with smoked salmon mouse

Avocado salad with smoked fish
On a bed of fine lettuces with a lemon dressing

Endives with garlic, red & green bell peppers

Chicken liver pate with berry sauce and toast

Soups

Cream broccoli with "Tempura" cauliflower

Vegetable vichoise with sweet tomatoes

Lobster bisque with vodka

Cream of asparagus with cheese & herb croutons

Double consommé with vegetable crepes

Hot appetizers

Smoked salmon soufflé

Chicken fajitas with ginger and sesame oil with wild rice

Penne with smoked salmon-dill sauce

Thai fish cakes with ginger and soya sauce

Shrimp with a refreshing lime sauce

Tuna steak in black pepper crust

Scallops and lobster with garlic and oregano

Lobster "Vanderbilt"

Lobster ragout with shrimp, mushrooms served in puff pastry

Ragout from Porcini mushrooms with Roesti

Chicken stir-fry with green beans

Sesame and soy sauce and a Timbale of wild rice

Penne with a creamy smoked salmon sauce presented on a plate of Parmesan

Northern Italian empanadas with Ricotta cheese and spinach

Brown butter and Parmesan cheese

Lobster medallions "Provence" with a vegetable ratatouille

Shrimp "Asian style" with a mango - ginger sauce

Brie in Puff Pastry with Pomegranate Relish

Corn Dusted Calamari fried crisp & served with Pesto Aioli

Sherbets

Lime-mint with rum

Grapefruit sherbet with Cointreau

Maracuyá sherbet with Vodka

Entrees

Beef tenderloin filled with fin fresh herbs and mushrooms

Salmon steak in potato crust and saffron sauce

Beef medallions, Cognac sauce and herb risotto

Lobster tail "Oriental style" with lavender rice

Beef tenderloin with a caramelized onion sauce

Beef tenderloin over baked with blue cheese and bread crumbs

Duck breast with an orange-Cognac sauce

Veal chops, Porcini mushroom sauce

Chicken breast "al Orange"

Stuffed chicken breast with Ricotta cheese and herbs

Shrimp from the Caribbean coast with lemon grass sauce

Dips

Smoked salmon

Dijon mustard and honey

Parsley

Chile chipotle

Desserts

Caramelized apples and flambéed with Calvados and cinnamon ice cream

Mini bread pudding with pears and orange sauce

Tiramisu

Key Lime Pie

Chocolate soufflé with vanilla ice cream

Black & white chocolate mousse tower with blackberry sauce