



*Professional Catering*

**WEDDING IN THE WOODS**

Half Moon Bay, California



**Hors d'oeuvres**

1:45 PM

Foccocia

*Olive Oil, Sun Dried Tomato Pesto, Asiago Cheese, Spinach and Caramelized Onions*

House Tea Smoked Salmon

*Cucumber Dill Sauce*

**Buffet**

3:30 PM

Grilled Tri Tip & Chicken

*Marinated and grilled over hardwood charcoal*

Shaved Fennel Salad

*Fennel, Orange Slices, Chives, Toasted Almonds, Herbs, Caramelized Onions,  
Lemon/Champagne Vinaigrette*

Pasta Salad

*Orecchiette Pasta, White Corn, Chili Flakes, Caramelized Onions, Vinaigrette*

Asparagus Platter

*Grilled Asparagus, Olive Oil, Deep Fried Leeks*

Couscous Salad

*Couscous, Miripoix, Dried Fruit, Pine Nuts, Raisons, Mint, Cinnamon, Allspice,  
Cumin, Chili Powder*

Anti Pasto Platter

*Olives, roasted peppers, roasted garlic, artichokes, salami, roasted beets, roasted  
Yukon Gold potatoes, caramelized onions, bread sticks, sautéed mushrooms,  
mozzarella*

Crudités

*Hummus, Crustini, Carrots, Jicama, Celery, Cherry Tomatoes, Peppers, Broccoli,  
Cauliflower, Radish*

Fruit and Cheese on Marble

*Melons, Grapes, Kiwi, Cherries, Figs, Pineapple, Strawberries  
Assorted soft and hard cheeses*

Assorted Artisan Breads and Bread Sticks

