



Professional Catering

Bart and Brian Wedding Celebration
Glen Ellen, California



Buffet Stations

7:00 PM

Station I

"Mother Lode of Steak & Salmon Tartar"

Onion, Hardboiled Eggs, Parsley, Capers, Horseradish, Tabasco, Worcestershire, Dijon, Lemon Zest, Remy Martin Cognac, Chives

Station II

Seasonal Fruit and Berry Cascade

Watermelon

Lime, Ginger and Honey Tonic

Shaved Fennel Salad

Organic Fennel, Round- Peeled Orange Slices, Chives, Toasted Almonds, Herbs, Caramelized Onions, Lemon/Champagne Vinaigrette

Baked Brie En Croûte

Baguettes, Grapes, Walnuts, Wild Honey

Antipasto

Mushrooms a la Greque, Olives, Baby Mozzarella, Roasted Onions, Peppers, Asparagus, Eggplant

Chinese Chicken Salad

Grilled Rosemary Chicken, Lettuce Mix, Toasted Almonds and Peanuts, Rice Noodles, Special Dressing

Pasta Pomodoro

Fresh Basil, Tomatoes, Olive Oil, White Wine, Asiago Cheese

Duck Leg Confit

Waldorf Cole Slaw

Chef Joel's combination of Celery, Cabbage, Apples, Walnuts, and Grapes

Rack of Tandoori Lamb

Tandoori Marinade, Arugula, Raspberries

Station III

9:00 PM

Chef Joel's Chocolate Chip Cookies

Shots of Ice Cold "Vitamin D" Milk

