



Culinary Concerts, inc.  
performance in catering™

## **Anna & Andrew's Wedding**

### **Hors D'oeuvres Tray-served**

Butternut Squash, Sage, & Fontina Risotto Fritters  
...sun-dried tomato dip

Endives with Figs, Goat Cheese, & Caramelized Walnuts

Fried Dough Pissaladiere  
...thyme, olive, parmesan

Vietnamese Chicken Meatballs in Lettuce Wraps

Corn Cakes with BBQ Pulled Pork & Pickled Red Onion

Watermelon Cubes with Maytag Blue Cheese  
...micro arugula, aged balsamic

### **Hors D'oeuvres Displayed**

#### **Seafood Bar**

*(in our 16' perwinkle blue skiff whitewashed with "Anna & Andrew")*

#### **\*Iced Jumbo Shrimp**

...red horseradish and cilantro-almond dipping sauces  
\*30 lbs / u-12 sized, premium quality / white shrimp / approx 360 pcs.

Clams & Oysters on Shells  
...mignonette, chili sauces

Ahi Tuna Cube in Daikon Ribbon  
...soy, ginger

Classic Crab Cakes with Roasted Poblano Tartar Sauce

Salmon Tempura Nori Rolls  
...melted leeks, rice wine vinegar

Pan-seared Diver Scallop  
...corn & black bean "salad"

## **Dinner**

### **Entrée Grill & Salad Buffet**

Real Deal Barbecued \*Chicken with Two Pickles: Sweet & Sour Squash Pickles & Watermelon  
\*all-natural chicken suggested in lieu of poussins for a more authentic bbq – picnic flair

\*

Swordfish Skewers “Verde”

...two center cut chunks threaded with seasonal peppers and a marinade of chilies, lime, cilantro, garlic

Avocado Relish & Mango-Black Bean Salsa

\*

Garlicky Grilled Steak with Herbs

...whole-grilled beef filet with olive oil, marjoram, rosemary, thyme, and kosher salt

Spicy Peach & Tomato Jam & Roasted Garlic-Horseradish Sauce

\*

Mixed Greens with Pears, Shaved Fennel, Walnuts

...blue cheese and chevre, sherry vinaigrette on the side

### **Community Sides**

*(placed on each table in rented side dishes)*

Rosemary & Sea Salt Roasted Baby, Gold, and Blue “Creamer” Potatoes

Napa Cabbage, French Green Bean, and Watercress “Slaw”

...buttermilk-mayo dressing

Two Cherries!: Heirloom Tomatoes and Mozzarellas

...basil oil, hot pepper, wild parsley

White Bean Salad with Grilled Squash, Zucchini, and Roasted Red Pepper Dressing

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Baskets of Country-style Breads & Rolls / Orange Blossom Honey Butter

### **Desserts Tray-served**

Cinnamon Churros with Chocolate Dunking Sauce

Tartufos

Suggest: Fancy, Homemade Ice Cream Sandwiches & Sorbet Cones

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Iced Caramel Coffee, Coffee & Tea