



Culinary Concerts, inc.
performance in catering™

“Monique & John’s Wedding & Reception”

*A SUNSET CEREMONY TO FOLLOW MEET AND GREET

*stand-up ceremony to take place outdoors – weather permitting

Welcome and Greeting of Guests

Champagne & Sparkling Water & Plum Wine Martini

*above tray-passed during the guests arrival

Bar Bites: Crispy Lotus Root Chips, Lacquered Nuts, Five Spice Wontons

MENU

Hors D’oeuvres Tray-served

Sweet Potato Dim Sum / Tamari-grilled Shiitakes with Roasted Eggplant

Steamed Scallop with Tangerine Glaze

Avocado Crispy Egg Roll

Chicken Satay / Salmon Mousse Maki Roll with Tobiko

Tuna-Daikon Wrap with Radish Sprouts & Soy-Ginger Sauce

Dinner Menu

Amuse – Bouche

Lemon-grass Cured Salmon on Handmade Sesame Wafers

Cucumber Round with Vegetables

Quail Egg with Tobiko

Purple Potato Chip with Chive Cream Cheese

Woodland Mushroom Soup with Gold Leaf

Appetizer

Soba Noodles with Tempura Shrimp, Shiso Peppers, Shiitakes, Coconut, Dashi
and Red Miso

Cubes: Grissini, Tiny Biscuits and Sesame Rolls

Intermezzo

Plum Wine Sorbet

*plum wine-cranberry recipe served in white lotus bowls

Entree

Crispy Long Island Duck Breast and Ginger Scented Leg Confit, Baby Bok Choy,
Glazed Carrots, Honey-Soy Reduction

Kids Menu

Sesame Pecan-crusted Chicken Fingers & Home made Macaroni and Cheese

After Dinner

Warm Hand Towels
*caterer's compliment

Dessert Served

Wedding Cake
(pagoda cake by Sterling Cakes)

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Concerts & Harmonies
*fancy small sweets

Green Tea & Coffee