



"Taste of Northern California"

**Summer Wedding Dinner
Sample Menu**

*Edible tablescape of Artisan cheese and fruit
Assorted house-made crackers and breads*

*Mixed Baby Greens with Dried Cranberries and Gorgonzola
With a Berry-Balsamic Vinaigrette
(served plated at the table)*

*Entrée Choice of Olive Oil Poached Alaskan Wild Coho Salmon
Or
Chicken Breasts Stuffed with Brie and Caramelized Onions or
Or
Grilled Marinated Flank Steak with Romesco Sauce
Or
Sicilian Rice Stuffed Gypsy Peppers (vegan)
(served plates with all three sides at the table)*

Roasted Artichokes with Meyer Lemon Aioli

Sautéed Green Beans with Lemon Olive Oil and Fennel Seed

Whole Roasted Carrots with Moroccan Spices

Wedding Cake (client to arrange)