



InStyle

CATERERS

Sample Wedding Catering Menu

Sample Plated Menu

PASSED HORS D'OEUVRES

Tenderloin Bruschetta
Shaved Roast Beef On Toasted Sliced French Baguettes With Pesto Mayonnaise

Roasted Beets & Goat Cheese Crisps
Roasted Beets and Goat Cheese Spread on Pastry Crisps

Butter Chicken Cups
Tender Bites of Chicken in Fragrant Indian Spices with Toasted Coconut

Crispy Potato Cakes
Topped with Smoked Salmon and Lemon Chutney

Grilled Thai shrimp
Shrimp Marinated in a Thai Seasoning Blend, Served with Coconut Ginger Aioli

Spicy Thai Slaw in Crispy Wonton Cups

FIRST COURSE

Mango Crab Stack
Mango, Avocado, Red Onion, Bell Pepper, Crab Meat
Drizzled with a Lime Ginger Vinaigrette
Garnished with Snipped Chives and Rocket

ENTRÉE

Free Range Breast of Chicken with Fig and Chèvre
Fig and Chèvre Stuffed Chicken Breast, Glazed with Blood Orange Reduction

Steamed Asparagus with Lemon Zest

Roasted Yukon Gold & Korean Sweet Potatoes with White Truffle Oil

DESSERT

Wedding Cake
Coffee, Tea

Sample Wedding Buffet Menu

PASSED HORS D'OEUVRES

Roast Beef Sliders
Shaved Roast Beef Lightly Drizzled with Balsamic Dressing
On a Sweet Roll with Tomato Basil Slaw

Caponata Crostini
Roasted Eggplant on Grilled Crostini

Crawfish Beignets
Diced Crawfish with Onion, garlic, Chef Secret Blend of Herbs & Spices
Louisiana Remoulade Sauce

Chicken Salad Bouchee
Chicken with Dried Cranberries, Light Mayo in a Phyllo Cup

Classic Spring Rolls
Sweet Sriracha Sauce

BUFFET

BRAISED BEEF SHORT RIBS WITH CINNAMON ORANGE AU JUS Beef

FILLET OF RED SNAPPER
Drizzled with Coconut Ginger Cilantro Sauce, Tomato Onion Compote

CURRIED BUTTERNUT SQUASH AND CHICKPEAS
Vegetable Pilaf

INSTYLE CHICKEN
Chicken Marinated in Chef's House Blend of Spices

ROASTED GARLIC MASHED POTATOES

CARROT, SWEET PEPPER AND RED ONION SALAD, TOMATO TARAGON VINAIGRETTE

SUMMER HARVEST SALAD
Mixed Greens, Crumbled Blue Cheese, Dried Cranberries, Sugared Pecans, Sliced Red Onion
Red Wine Dijon Vinaigrette

DESSERT

Wedding Cake
Coffee, Tea

Sample Wedding Menu

Signature Cocktail Food Stations

PASSED HORS D'OEUVRES

Spicy Thai Slaw in Crispy Wonton Cups

Phyllo Shells with Fresh Chesapeake Crab
Flavored with Lemongrass and Ginger, Cilantro Mayonnaise

Garlic Thyme Lamb
On a Potato Medallion with Lemon Aioli and Micro Greens

Tenderloin Bruschetta
Shaved Roast Beef on Toasted Sliced French Baguettes With Pesto Mayonnaise

Ginger Shrimp Canapé
Shrimp with Orange Cream Mousse on Flatbread rounds

Roasted Beets & Goat Cheese Crisps
Roasted Beets With Goat Cheese Spread On Puff Pastry Crisps

Butter chicken cups
Tender Bites of Chicken in Fragrant Indian Spices with Toasted Coconut

Brown Mustard Vegetable Quiche
Crustless Quiche with Seasonal Vegetables in a Triple Cheese Custard

Cheesy Masa Pancakes
Topped with Tomato, Diced Bermuda Onions, Jalapeno Salsa with Lime Zest and Juice

Grilled Thai shrimp
Shrimp Marinated in a Thai Seasoning Blend and Served with a Coconut Ginger Aioli

SOFT TACOS STATION

Beef Bulgogi, Tandoori Chicken Bites
Potatoes, Peas and Green Chilies
Mexican Styled Sautéed Prawns
Cilantro Chutney, San Diego Crème Sauce, Raita, Tequila Lime Sauce
Creamy Lakeside Slaw, Kachumbar Salad, Lettuce, Diced Tomatoes, Shredded Cheese
Sliced Red Onions, Soft Flour & Corn Tortilla Shells

BOWL FOOD STATION

Pan Seared Cod on Korean Sweet Potato Mash with Creamed Spinach

Asian Noodle Salad with Aromatic Duck Shreds

Chickpea and Vegetable Stew with Quinoa and Snipped Coriander, Dusted with Chili

Sample Wedding Menu

Signature Cocktail Food Stations

DESSERT STATION COCKTAIL CUPCAKES

White Chocolate Martini

Mini Chocolate Cupcake, White Chocolate and Crème de Cacao Buttercream Frosting
Baileys Pipette

Coffee

Mini Chocolate Cupcake, Kahlua and Coffee Buttercream, Raspberry Liqueur Pipette

Passion Fruit Rum

Mini Vanilla Cupcake, Passion Fruit Buttercream, Coconut and Passion Fruit Rum Pipette

Limoncello

Mini Vanilla Cupcake Lemon Buttercream, Lemon Curd, Limoncello Liqueur Pipette

TARTS

Mascarpone Maple

Mascarpone Cheese, Maple Syrup, Maple Balsamic Strawberries

Creamy Lemon Shortbread

Cream Cheese, Lemon Curd, Candied Lemon Slices

Creamy Lime Shortbread

Cream Cheese, Peach Curd, Lime Curd, Candied Lime Slices

White Chocolate Macadamia Nut

Macadamia Nuts, White Chocolate Morsels, Pastry Cups

SHOTS

Strawberry Shortcake

Light Vanilla Cake, Vanilla Cream, Strawberry Compote

Kahlua Chocolate

Chocolate Cake, Almond Brittle, Shaved Chocolate

Key Lime Mousse

Delightful Lime Mousse, with Vanilla Cake and Shortbread Cookie

Banana Cream

Banana Cream, Caramelized Banana, Chantilly Cream

Apple Crumble Spoon

Vanilla Poached Apple Topped with Oatmeal Ginger Crumble

Strawberry Soup

Fresh Strawberries, Pinot Noir, Cream

Sample Vegetarian Wedding Buffet Menu

PASSED HORS D'OEUVRES

Baby New Potatoes Filled with Garlic Aioli
Crispy Potato Cakes Topped with Lemon Crème Fraiche
Spinach & Artichoke Fondue in Filo Cups Topped with Shredded Parmesan Cheese
Potato Pea Samosas with Sweet Tamarind Sauce
Yucca Fritters with Spicy Mango Sauce

BUFFET

Early Summer Salad
Mesclun, Baby Kale, Romaine, Crumbled Feta Cheese,
Sugared Pecans, Dried Cranberries, Sliced Red Onions
Offered with Guava Berry Vinaigrette

Freshly Baked Artisan Breads, Earth Balance Rosettes

Cuban Black Beans and Cumin Rice

Brie and Tomato Tart
Cubes of Brie on a Tomato Crust Drizzled with Custard and Baked

Grilled Tofu Steaks
With Wild Mushroom Ragout

Zesty Quinoa And Avocado Salad
Quinoa, Avocados, Dried Apricots, Almonds, Lemon Coriander Vinaigrette

Sautéed Baby Greens with Carrots
Fresh Basil and Garlic

DESSERT

Wedding Cake
Coffee, Tea