



# Plated Menu

## PASSED HORS D'OEUVRES

Tenderloin Bruschetta

Shaved Roast Beef on Toasted Sliced French  
Baguettes with Pesto Mayonnaise

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



## 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

## ENTREE

Free Range Breast of Chicken  
with Fig and Chevre 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

