

# Cobblestone Catering

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## Summer Wedding Menu

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### — BUTLERED HORS D'OEUVRES & BEVERAGES —

Champagne

Watermelon Mojito

Sparkling Water

Potato & Pea Samosa  
Cilantro Chutney

Lobster Purse  
Mango, Mint, Crème Fraiche

Seared Yellowfin Tuna  
Wasabi, Tamari, Lentil Poppadom

Crispy Shrimp "Lollipops"  
Lemongrass Dipping Sauce

Watermelon & Goat Cheese  
Balsamic Reduction, Basil

Vegetarian Summer Rolls  
Soba, Pickled Vegetables, Mint,  
Cilantro, Sweet Chili Sauce

Mini Tournado of Beef  
Horseradish, Homemade Potato Crisp,  
Smoked Salt

Venezuelan Plantanos  
Mojo, Cojita Cheese,  
Peruvian Gold Pepper Sauce

Braised Lamb Gratin  
Polenta, Thyme & Parmigiano Reggiano

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BAR SNACKS

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Baby Vegetable Crudités  
Red Pepper Harissa, Tofu Green Goddess &  
Chive Dipping Sauces

Truffled White Cheddar Popcorn

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SEATED DINNER

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-AMUSE-

Roasted Tomato Gazpacho  
Basil Oil, Olive Crouton

-FIRST COURSE-

Organic Golden Beet Carpaccio  
Chèvre Ravioli, Micro Greens, Hazelnut Vinaigrette

-MAIN COURSE-

Seared Sea Bass  
Braised Spring Onions, Tokyo Turnips,  
Fava Beans, Asparagus Sauce

or

Mushroom Crusted Tenderloin of Beef  
Smoked Fingerling Potatoes,  
Corn & Wild Leek Hash, Burgundy Sauce

or

Toasted Organic Farro  
Mini Bok Choy, Haricots Verts,  
Roasted Cipollini Onions, Asparagus Sauce

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## DESSERT

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Mixed Berry Pavlova  
Blackberries, Raspberries,  
Lemon Curd Cream, Tarragon Syrup

Ice Cream Sundae Bar  
Vanilla, Chocolate, Chocolate Chip & Coffee Ice Creams

M&Ms, Crumbled Oreos, Brownies,  
Diced Kiwi, Fresh Whipped Cream, Sprinkles,  
Strawberry Sauce, Chocolate Sauce, Caramel Sauce

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## AFTER HOURS

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BBQ Brisket Sliders  
Chipotle Caramelized Onions, Brioche Buns

Philly Cheese Steaks  
Cheese Whiz, Pretzel Rolls

Pigs n' Blanket  
Honey Mustard Sauce

Parmesan French Fries  
White Truffle Butter, Crispy Rosemary