

MENUS

Wedding



Served your way.



Wedding

Menu 1

Hors d'Oeuvres

Small farm artisan cheese plate
Artisanal charcuterie board
Fennel and orange marinated mixed olives
Grilled asparagus spears, goat cheese, prosciutto
Grilled flatbread, white bean purée, preserved lemons

Dinner

Grilled whole chicken, lavender and garlic
Rosemary crusted boneless leg of lamb sliced,
with lamb au jus
Roasted eggplant stacks, roasted red pepper,
herbed chèvre

Heirloom tomato burrata salad
Seasonal grilled vegetables, basil pesto
Herb roasted fingerling potato

Fresh baked olive ciabatta, sesame, sourdough,
Olivia olive oil

Tiramisu cake, espresso, mascarpone cream
Budino, salted caramel, candied rosemary

Menu 2

Station 1 – Hors d'Oeuvres

Pork dumpling, miso, scallion broth
Eggplant parmesan crisp, fresh burrata, fire roasted
tomato
Grilled lamb slider, sweet tomato jam

Station 2 – American Fare

Roasted tri-tip, red wine demi glace, mini yorkshire
pudding
Butternut squash and kale cannelloni, fresh tomato sauce
House smoked whole salmon, aioli and lemon

Garlic and herb roasted fingerling potato
Chilled asparagus, preserved lemon vinaigrette
Butter leaf salad, pickled beets, goat cheese

Station 3 – Middle Eastern Street Food

Couscous, chickpea, onion, harissa
Spiced roasted leg of lamb
Smoked paprika chicken tagine

Roasted market vegetables

Muhammara

Spiced carrot purée
Creamy fava bean dip
Tzatziki
Grilled flatbread

Station 4 – Dessert

Chocolate coated dried fruit
Bittersweet chocolate pots de crème
Double chocolate brownie
S'more cheesecake

Menu 3

Squash blossom quesadilla, avocado crème fraiche

Charred eggplant and green lentil remoulade
White bean and wild mushroom cassoulet

Roasted gold and crimson beets
Garlic roasted brussel sprouts
Grilled radicchio, radish, lemon herb vinaigrette

Grilled citrus angel food cake, blackberry glaze

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