

Talk of the Town Caterers

Summer Wedding Menu

Passed flavored iced tea with lemon sorbet and mint leaves

Butlered Hors d'oeuvres

Miniature Crab Cakes with Chili-Lime Aioli, Italian Sausage Stuffed Mushrooms, Parmesan Parsley Puff Pastry Straw Wrapped with Prosciutto di Parma, Assorted Mini Quiche Squares, Clams Casino, Oriental Chicken Salad on Rye Toast Points

Buffet Hors d'oeuvres

Cantaloupe, Honeydew, strawberries, pineapple, seedless bunches of red and green grapes
Lobster salad in mini lemon pastry cups.
Gulf Shrimp displayed in a carved ice bowl with Jim's Zesty Cocktail Sauce and lemon wedges.
Chorizo sausage sautéed with peppers, black beans and fresh cilantro on grilled corn bread painted with anchovy aioli.

Served family style to the Table

Arugula and summer baby lettuces simply tossed in red wine vinaigrette
Focaccia bread
French baguette and Butter Curls

Grilled beef tenderloin with a peppercorn crust and leek demi glace
Dover sole wrapped around fresh asparagus set on lemon sauce drizzled with roasted red pepper aioli
Chicken breast rolled with Cappicola, Provolone and Spinach Stuffing, diagonally sliced and served over a roasted garlic cream sauce
Pasta ribbons of linguine twirled with julienne vegetables and a lemon parmesan dressing

Dessert

Raspberry coulis layered wedding cake garnished with chocolate covered strawberries
100% Columbian Coffee * Brewed Decaf * Teas * Condiments

\$ 55 per guest

19% Gratuity and 8% Sales Tax Additional