Sample Catering Menus

WEDDING DESSERT BUFFET

Earl Grey Petits Fours
Lavender Petits Fours
Almond Toffee Treats
Champagne & Berry Gelees
Lemon Tea Cakes
Chocolate Fleur de Sel Tartlets
Matcha Green Tea Cookie Sandwiches
Meringues & Apricots
3-Tiered Blum's Coffee Crunch Cake

AFTERNOON TEA

House Blended Tea
Crème Fraiche Scones with assorted house-made Preserves
Breakfast Radish & Lemon Confit Sandwiches
Curried Chicken Sandwiches
Prosciutto & Fresh Ricotta Crostini with Fig Jam
Rose Petal Petits Fours
Lemon Curd Tartlets
Assorted Truffles & Caramels

COCKTAIL PARTY

Farmers' Market Crudite Platter with Green Goddess Dressing
Pee Wee Potatoes with Caviar & Crème Fraiche
Baby Shitake, Apple, and Bleu d'Auvergne on Puff Pastry
Smoked Sturgeon Salad on Crostini
Prosciutto, La Tur, and Seasonal Fruit on Crostini
Chocolate & Fleur de Sel Tartlets
Confections & Fresh Fruits

PICNIC BASKET

Cheese, Charcuterie, and Crackers
Market Lettuces with Crème Fraiche Vinaigrette
Poached Chicken Sandwich
with Wild Arugula, Pickled Chives and Aioli on Baguette
Durango Cookies
Fruit Hand Pies
Seasonal Fruit