

Wedding Seated Dinner



Tray Passed Hors d'Oeuvres

Choice of 8

Oysters, cilantro mignonette
Lobster-mango skewers, sweet vanilla chili sauce
Baked potato chip, green pea puree, seared scallop
Fried goat cheese, caramelized onions, honey, on a spoon
Coriander, ginger shrimp, sweet chili sauce or grilled shrimp, papaya mustard

Additional Selections

Rajas quesadilla
Ancho chili braised beef shortribs
Chipotle beef tacos, caramelized onions
BBQ duck, wild mushroom quesadilla, spicy mango salsa
Grilled asparagus, goat cheese quesadilla, tomato jam, cilantro crema
Smoked salmon, dill, white cheddar quesadilla, salmon caviar
Spinach, caramelized onion, fresh cheese taco, arbol chili salsa
Sweet potato, tomatillo, goat cheese quesadilla, chipotle sour cream
Seafood, tomato, radish, habanero salad taco, roasted fresh chili salsa
Squash blossom, ricotta, roasted corn quesadilla, sweet-hot yellow pepper sauce

Seated Dinner

AMUSE BOUCHE

Spring green soup in espresso cup, ricotta dumpling

FIRST COURSE SALAD

Treviso, frisee, watercress, Crescenza cheese, pickled cherries

SECOND COURSE

Truffled ravioli, ricotta, spring peas, wild mushrooms, pea sprouts

MAIN COURSE

Filet of beef, sweet white corn, chanterelles, blue cheese fritters, heirloom tomatoes

Pan roasted black cod, morel mushrooms, spring vegetables, green garlic pesto, morel mushroom jus

Ricotta gnocchi, olive oil glazed baby vegetables

DESSERT

Choice of one

Cherry clafoutis

Semi sweet chocolate mousse, mixed berry compote

Frozen zabaglione, strawberries, toasted almond crumble

*WEDDING RED VELVET CUPCAKES

Served with two Bulgarini gelato's

AFTER DINNER TACO BAR

Assorted traditional taco's

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