

## Wedding Seated Dinner 2

### Option A

**Tray passed hors d'oeuvres following the ceremony**

Skewer-tuna, fingerling potato, mint  
 Crab cake, sweet herb-mango relish  
 Mini angus burgers, pickled red onions  
 Coriander ginger shrimp, sweet chili sauce  
 Spoons-fried goat cheese, caramelized onion, honey  
 Prosciutto wrap, haricots verts, pinenuts, baby arugula

### Seated Dinner

*First Course – choice of one*

Wild arugula, manchego, dates, apple, pistachio oil  
 Asparagus, black pepper-pecorino zabaglione, shallot vinaigrette

### Main Course

*Choice of one beef, one fish, 2 vegan*

Filet of beef, roesti, broccoli rabe, zinfandel sauce  
 Beef medallions, potato gratin, sautéed escarole, roasted shallots  
 Asian bbq Chilean sea bass, bok choy, Japanese eggplant, soy-ginger jus  
 Pan roasted halibut, fresh morel mushrooms, spring vegetables, green garlic pesto  
 Vegan (2 each)  
 Risotto-farro, spring vegetable medley

### Dessert

Macerated strawberries to accompany cake

### Option B

**Tray passed hors d'oeuvres following the ceremony**

Spicy lamb seekh kebabs  
 Skewer-tuna, fingerling potato, mint  
 Crab cake, sweet herb-mango relish  
 Mini angus burgers, pickled red onions  
 Coriander ginger shrimp, sweet chili sauce  
 Spoons-fried goat cheese, caramelized onion, honey  
 Prosciutto wrap, haricots verts, pinenuts, baby arugula  
 Fritters-currried squash, goat cheese, green goddess sauce

### Seated Dinner

*First Course – choice of one*

Wild arugula, manchego, dates, apple, pistachio oil  
 Asparagus, black pepper-pecorino zabaglione, shallot vinaigrette

### Main course

*Choice of one beef, one fish, 2 vegan*

Filet of beef, roesti, broccoli rabe, zinfandel sauce  
 Beef medallions, potato gratin, sautéed escarole, roasted shallots  
 Asian bbq Chilean sea bass, bok choy, Japanese eggplant, soy-ginger jus  
 Pan roasted halibut, fresh morel mushrooms, spring vegetables, green garlic pesto  
 Vegan (2 each)  
 Risotto-farro, spring vegetable medley

### Dessert

Macerated strawberries to accompany cake

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