



EPICUREAN™

ENTERTAINMENT

SAMPLE WEDDING MENU | SEATED DINNER

approx. \$65.00 per person all inclusive
menu, labor, administrative service charge & tax
based on a 5 hour event

PASSED HORS D' OEUVRES

presented to your guests with elegance and flair

SMOKED CHICKEN RELLENO

cold smoked chicken, monterey jack cheese, green chilies & chili seasonings
with cilantro aioli

VEGETABLE MOUSSE NAPOLEON

belgium endive herbed cream cheese & roasted red pepper mousse.
with a yellow bell peppers confetti

PIQUILLO PEPPERS WITH BALSAMIC AND PARMESAN

roasted piquillo peppers, pecorino romano cheese, balsamic & parsley gastriques
on toast rounds

ASIAN SHRIMP ON A WONTON CRISP

chinese five spice gulf shrimp, black sesame seeds & alfalfa sprouts
with wasabi crème

BEEF WELLINGTON STRUDEL

roasted beef tenderloin in pastry, mushrooms duxelle, boursin cheese & fresh herbs
with port wine black pepper aioli



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DINNER

our chefs bring you specialty plate designs while using the freshest food & ingredients.

ON EACH TABLE

RUSTIC EPICUREAN BREADBASKET

Fresh baked rustic ciabatta, herbed focaccia, kalamata boule, sourdough batard, formaggi loaf
& whole wheat lavosh with sweet butter

PRESET SALAD

ARUGULA SALAD

baby arugula, radicchio, parmesan reggiano & tomato wedges
with balsamic black pepper vinaigrette

ENTREE COURSE

CHICKEN MARSALA

pan seared chicken breast, marsala wine & button mushrooms
with thyme-infused red wine demi-glace

BUTTERMILK MASHED POTATOES

russet potatoes, butter, cream & seasonings
infused with buttermilk & garlic

ROASTED SEASONAL VEGETABLES

variety of seasonal vegetables, slow roasted in a light shallot butter wash

VEGETARIAN OPTION

VEGETARIAN GRILLED PORTABELLO MUSHROOM STACK

grilled portabella mushroom, red & yellow bell peppers, zucchini & yellow squash
with marinara

SERVED ON SAME BED AS MAIN ENTRÉE

DESSERT

WEDDING CAKE

provided by client - *cake cutting service compliments of epicurean*

FRESH BREWED COFFEE