

Centerplate Wedding Package

Sample Menu

Prices vary based on selections.

Pricing starts at \$42/pp. Event Space, Rentals, Labor and Beverages not included.

Appetizers

Mini Cajun Crab Cakes with Chili Lime Remoulade

Grape Tomato Bocconcini Cheese Skewer Balsamic Pipette

Empanadas - Chorizo and Jack Cheese with Sweet Chili Sauce

Salads

Wedge Salad Wedge of Iceberg lettuce topped with radishes, bacon, Roma tomatoes and Crumbled Bleu Cheese served with Balsamic Vinaigrette or bleu cheese dressing

Mediterranean Salad Fresh Spring Greens, Sun-Dried Tomatoes, Artichoke Hearts, Banana Peppers, Kalamata Olives, and Gorgonzola Cheese served with Italian Vinaigrette

Entrees

Seared Salmon with Citrus Lime Mango Salsa - Seared fresh salmon served with a spicy sweet mango salsa and lemon beurre blanc. Pair it with a glass of our Sonoma Cutrer "Russian river ranches" Chardonnay.

Chicken Saltimbocca Chicken layered with prosciutto ham, topped with mozzarella cheese and a mushroom sage Demi glace. Try it with a glass of Beaulieu Vineyard Pinot Noir to enhance the favors.

Grilled Petit Tenderloin and Pancetta wrapped Prawns with a red wine Demi Glace and Scampi Butter. Accompany the meal with a glass of Robert Mondavi Merlot.

For more information contact
Kyra Tarasoff
Catering Sales Manager
720-258-3555
Kyra.tarasoff@centerplate.com