



EUROPEAN WEDDING | BUFFET STYLE

Canapés | hand passed

COLD

Tiny Dill Scones with Smoked Trout and Horseradish Cream

Shrimp Cocktail Puffs

Foie Gras (French Goose Liver) on Mini Toast Triangles

HOT

Parsnip Cappuccinos with Truffle Oil

Artichokes with Melted Brie

Buffet Dinner

Assorted Bread Basket served with Olive Oil and Tapenade

Caprese: Salad of Fresh Mozzarella and Tomatoes and Basil, Pesto Oil

Rocket Salad mixed with Slivered Pears, Sprinkles of Goat Cheese and Caramelized Walnuts

Couscous Salad with Mint, Raisins, Almonds and a Squeeze of Lemon

Cucumber Salad with Yogurt Dill Dressing

Grilled and Marinated Vegetables topped with Parmesan Shavings

Grilled Fresh Tuna served with Tomato, Mango and Onion Salsa

Thinly Sliced Beef Tenderloin with a Chanterelle Sauce

Grilled English Cumberland Sausages

Tapenade Mash Potato and Broccoli Amandine

Lemon Meringue Cup Cakes with Fresh Seasonal Berries

Ice Cream Trolley: A variety of Homemade Ice Cream, Sprinkles and Sauces

At Midnight

Late night Paninis with Grilled Vegetables and Goats Cheese, Smoked Turkey and Swiss Cheese,

Black Forest Ham with Gruyere Cheese and Sun-Dried Tomato Tapenade