



HIBISCUS GARDEN WEDDING

Welcome Drink

Kir Royal or Hibiscus Tea Mocktail

Canapés | hand passed

Mini Tacos with Shredded Beef, Chicken and Vegetables

Peking Duck wrapped in Rice Paper

Brie Cheese on Crostini with Bermuda Onion Chutney

Salmon Tartar served in a Mini Cornetto

Mushroom Risotto served on mini spoons

Mini Quiches

Pre Dinner Food Stations

Sushi: A colorful display of Nigiri and Norimaki made in front of guests, served with traditional Condiments of Pickled Ginger, Wasabi and Soy Sauce

Farmer's Market: Fresh Artisanal Breads with Hummus, Babaganoush, Tzatziki, Olives, Feta Cheese, Olive Tapenade, Prosciutto, Salami and Bruschetta

Dinner Menu | plated

Chilled Pea Soup with Mint or Carrot Soup with Ginger

Mixed Summer Greens with Avocado, Dried Berries and Crumbled Boirsin served with a Citrus Vinaigrette

Surf and Turf – Beef Tenderloin and local Pan-fried Yellow Tail Snapper served with Ratatouille Tart and String Beans

Petit Fours and Wedding Cake