

# PLATED MENU

## *Passed Hors d'Oeuvres*

**ORANGE AND BASIL SCALLOPS** marinated in orange zest, coriander and olive oil served with a basil-orange cream sauce

**PESTO-GRILLED SALMON SKEWERS** with tomato chimichurri

**MUSHROOM RISOTTO ARANCINI** with a tomato pumpkin curry dipping sauce

## *First course*

**ANGEL HAIR PASTA WITH BABY ASPARAGUS**  
Tossed with artichoke hearts and trumpet mushrooms, shaved gruyere and a fresh lemon vinaigrette

## *Main course*

**GRILLED CHICKEN BREASTS WITH FRIED PLANTAINS AND HONEY-SHERRY GLAZE** prepared with garlic, cinnamon, cumin, cilantro, salt and cracked black pepper accented with poblano and ancho peppers, olive oil, peanut oil, honey and sherry

**COGNAC PORK ROULADES**  
filled with bacon, avocado, shallots and walnuts cut into thick coin slices offered with an orange gremolata

**BLANCHED SUGARSNAPS WITH PECORINO AND ARUGULA**  
sweet sugarsnap peas tossed with salted pine nuts and shallots served on a bed of lightly dressed arugula, with Pecorino shavings and cracked Tellicherry pepper

**GRILLED FOCACCIA STICKS**  
brushed with olive oil and herbs

## *Dessert*

**COINTREAU-GRILLED PEARS**  
with zabaglione over  
**LEMON ZEST ANGEL FOOD  
CAKE**

# PLATED MENU

## ***Passed Hors d'Oeuvres***

### **SHRIMP BISQUE MARSALA**

Served in a demitasse cup and topped with a dollop of crab meat

### **GRILLED BACON-WRAPPED SCALLOPS**

With apple pesto for dipping

### **MUSHROOM RISOTTO BALL**

Served with a curried tomato-pumpkin sauce

## ***First Course***

### **CALIFORNIA CITRUS SALAD**

young salad greens with sections of orange, grapefruit and tangerine topped with toasted walnuts and dried cranberries splashed with a walnut vinaigrette

## ***Main Course***

### **GRILLED ATLANTIC SALMON FILETS**

With Meyer lemon gremolata

### **WILD MUSHROOM RISOTTO WITH CREAMED SPINACH**

### **ROASTED SWEET POTATOES**

tossed with almonds, orange segments, honey and thyme

**BRIOCHE KNOT ROLLS, PECAN RAISIN BREAD AND ROSEMARY ROLLS** With sweet butter

## ***Dessert***

### **LORD BALTIMORE DOME**

Dome of kirsch mousse with brandied cherries and toasted pecans  
Topped with a flamed Italian meringue

*Just a few sample menus...we're looking forward to making a menu and a memory just for you!*

*You may delete the desserts you see here and add a wedding cake to any of these menus, or provide your own professionally baked cake if you wish.*