



VEGETARIAN MENU

ON ARRIVAL

COCKTAIL TABLES

EDAMAME

BOWLS

SASHIMI

ROASTED BEETS

SUSHI

AVOCADO ASPARAGUS ROLL

HANDCRAFTED CANAPES

PASSED

CHICKPEA CAKES

APRICOT-GINGER CHUTNEY

CRISPY SALMON NORI

SCALLION PANCAKES

GRILLED VEGAN SATAYS

FRUIT, VEGETABLE, SEITAN WITH DIPPING SAUCES

HERB SHRIMP VOL AU VENT

SHRIMP MOUSSE, PUFFED PASTRY NEST

ROASTED FIGS

TOFU WALNUT MOUSSE

MINI WHEAT BALLS

TOMATO TRUFFLE SAUCE

ROASTED VEGETABLE TARTLETT

TAPIOCA CHEESE

SPINACH TRUFFLES

BRIE FUSION

SALAD

LOBSTER SALAD

POACHED MAIN LOBSTER, DILL DRESSING
ON HEIRLOOM TOMATO NEST, FRISEE

EGGPLANT MILLE FOGLIE

LAYERED ROASTED EGGPLANT, GARDEN VEGETABLES
BED OF BABY ARGULA, RED BALSAMIC EMULSION

PASTA

TASTING TRIO

GNOCCHI AL PESTO VG

HANDMADE POTATO DUMPLINGS, HEIRLOOM TOMATO RAGOUT
TOPPED WITH BASIL PESTO SAUCE

LOBSTER RAVIOLI

HANDMADE PASTA STUFFED WITH LOBSTER MEAT, FRESH HERBS
TOPPED WITH CACHACA CREAM SAUCE

TUSCAN LASAGNA VT

GRILLED ZUCCHINI, PEPPERS AND ONIONS, BASIL TAPIOCA, SEITAN RAGOUT
TOPPED WITH TOMATO SAUCE

ENTREES

PORCINI DUSTED STRIPED BASS

ROASTED LOCAL STRIPED BASS FILET, FRESH HERBS, LEMON EMULSION
SERVED WITH CHANTERELLE MUSHROOMS, SCALLOP POTATOES

WOOD ROASTED GRILLED FARM VEGETABLES

ABUNDANCE OF ORGANIC VEGETABLES, GREEK YOGURT SAUCE, MEDITERRANEAN COUSCOUS

DESSERT TABLE

ASSORTED MINIATURE PASTRIES

WEDDING CAKE OF CHOICE