



Seasonal Catering

Local | Seasonal | Farm to Table

The Perfect Caterer.....

...for the Perfect Event!



Your Wedding Day

Saturday, August 20, 2016

145 Guests

www.SeasonalCatering.net / 203.712.7638 / SeasonalCatering@Hotmail.com



Hydration Station:

- Pineapple & Mint Infused H₂O
- Blueberry-Lavender Lemonade

Stationary Hors D'oeuvres

- Local Artisan Cheeses, Fresh and Dried Seasonal Fruit, with Flatbreads
 - Fresh Seasonal Vegetable Crudité and Dips

Passed Hors D'oeuvres

- Chilled Melon Soup Sips
- Seared Scallops with Preserved Lemon Aioli
 - Mini Beef Sliders
 - Micro Pork Belly BLT's

First Course

- Heirloom Tomatoes, Burrata Cheese, Local Organic Greens, Oak Infused Balsamic Reduction, Herb Infused Oil

Main Course

- Espresso Rubbed Grilled Beef Tenderloin, Cilantro Butter, Roasted Fingerling Potatoes, Coffee Butter Sautéed Spinach & Roasted Squash
- Seared Sea Bass, Black Lentil Puree, Ginger-Scallion Basmati Rice, Steamed Romesco Cauliflower, Citrus Beurre Blanc
 - Vegetarian Pot Au Feu

The Finale

- Tiered Wedding Cake
- Locally Sourced Coffee & Hand Crafted Tea

