WEDDING MENU

E'S KITCHEN CUISINE

APPETIZERS

Mini Caprese Skewers
Cherry tomato, fresh mozzarella, fresh basil topped with balsamic fig glaze drizzle ($7)

Mushroom Puff Pastry Bites
Puff pastries topped with slow-cooked portobello mushrooms in red wine sauce and fresh parsley ($9)

Guacamole Shrimp Cups
Fresh chunky guacamole topped with grilled shrimp ($15)

Avocado Cucumber bites
Fresh Avocado topped with house seasoning on sliced cucumber ($10)

Mini Crab Cake Poppers
Jumbo lump seasoned crab poppers spicy aioli and remoulade sauce ($19)

Short Rib Crostini
whipped Cambozola cheese, cherry compote, topped with Pan seared short rib and fresh thyme ($16)

Butter Poached Lobster shooters
Butter poached lobster served with lemon ($29)

Shrimp Cocktail Shooters
Jumbo old bay seasoned shrimp served with fresh cocktail sauce ($24)

MAIN COURSE

Pan Seared Chilean Sea bass
Crispy chilean sea bass topped with mango salsa ($57)

Surf and Turf
Pan seared ribeye steak based with cowboy butter topped with shrimp and lemon butter sauce mashed garlic potatoes and broccolini ($69)

Roasted Lemon Butter Chicken
Roasted quarter chicken served with sun dried tomato lemon butter sauce, whipped purple potato and roasted broccolini ($45)

Garlic Rosemary Lamb chops
Baked garlic and rosemary lamb chop topped with fresh herb butter ($48)

Orange Glazed Scallops
Seared Scallops with quinoa and apple salad served on butternut squash puree ($52)

Lions Mane Mushroom Steak
Lions mane mushroom steak topped with chimichurri broccolini, rosemary, red wine demi-glace sauce and shallots ($39)

SALADS

Caprese Salad
Ripe heirloom tomatoes, fresh mozzarella cheese, basil and balsamic fig glaze ($23)

Avocado green goddess
Fresh avocado, yogurt, green onion, garlic clove, lemon juice and cayenne pepper ($23)

Blueberry Arugula Herb Salad
Baby arugula, radicchio, fresh dill, parsley, cilantro, cucumber, blueberries, goat cheese, pickled red onion and honey mustard lemon dressing ($24)

Strawberry Clementine Salad with Red Wine Vinegar
Spring lettuce mix, pickled red onion, caramelized pecans, clementines, strawberries, red wine vinaigrette ($28)

Apple chicken salad
Grilled chicken, pecans, onion, feta, and bacon over spinach with apple butter ($32)

Grilled mushroom salad
Fresh mushrooms, olive oil, kosher salt, dried oregano, garlic clove and cheese ($23)

Farmers market salad
Chopped romaine, pita chips, cucumber, olives, diced tomato, radish and cheese ($25)

CAKE FLAVORS

Traditional Vanilla Bean
Lemon Basil with Strawberry Compote and Cream Cheese
Dark Chocolate Espresso Cake with White Chocolate Chai
Honey Lavender White Wine Soaked Vanilla Naked Cake with Honey Goat Cheese Frosting
*4 layer custom cake ($425)

BEVERAGES($85)

Pear Apple Sparkling Cider
Lemonade
Strawberry Lemonade
Pineapple Mango Lemonade
Iced Passion Tea
Cucumber Mint Lemon Infused Water

SHOOTERS ($12)

Mini Key Lime Cheesecake
No Bake Lotus Bischoff Cheesecake
Deconstructed Strawberry Shortcake
Milk and Chocolate Chip Cookie Shooters
Creme Brûlée
Mini Berry Cobbler