

Moveable Feast



the art of the party

BACKYARD WEDDING

Bloody Marys garnished with dilly beans
Champagne
Gin & tonics

AT THE BAR:

Bing cherries
Marcona almonds
Parmesan potato crisps with caviar dip

APPETIZERS:

Our home smoked salmon served with lemon crème fraiche
on parchment crackers
Crisp wontons topped with tuna sashimi & sesame mayo
Cheese tomato tarts

PLATED DINNER:

Duo of chilled strawberry & peach soups topped with edible pansies
Mixed lettuces with roasted nectarines, Point Reyes blue cheese, pistachios &
fresh raspberries drizzled in honey vinaigrette

Roasted pepper, goat cheese and fresh spinach stuffed beef tenderloin
Asparagus served with artichoke aioli

Roasted vegetables and fingerling potatoes seasoned
with rosemary and fresh lemon

Brioche rolls and butter

SWEETS:

Pink champagne cake with fresh raspberry and white chocolate mousse filling
finished in milk chocolate butter cream
Assorted finger tarts of lemon meringue, chocolate raspberry ganache, lemon
sables, frosted fairy tales, macaroons & shortbreads

Coffee bar served with sparkling sugars & whipped cream