

TK&A

Custom Catering

THE DIAMOND
SAMPLE WEDDING SIT DOWN DINNER
100 GUESTS - 4 HOUR EVENT

THE DIAMOND SAMPLE SIT DOWN MENU



A SELECTION OF BUTLER SERVED HORS D'OEUVRE

STILTON TARTLETS WITH PORT CURRANTS

Colston Bassett Stilton warmed in Tartlets and topped with Port Plumped Currants

DUCK TOSTADA

Green Tea and Ginger Smoked Duck on tiny Tortilla rounds with Daikon Sprouts, Ginger Crème Fraiche, Chinese Salsa and Plum Sauce

COCONUT SHRIMP

Fresh Jumbo White Shrimp in spicy Beer Batter rolled in Coconut and fried with Citrus Mustard Dipping Sauce

BASIL CHICKEN PURSES

Chicken, Pecans and fresh Basil, in a Sour Cream dressing wrapped in a Crepe, tied with a Chive

DUXELLE CHOUX

Choux Pastry Puff filled with Wild Mushrooms, Cheese and Walnuts

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SIT DOWN DINNER

THE SALAD

MARINATED CHEVRE SALAD WITH CRISPED PARSNIPS

*Baby Lettuce topped with Red Pepper Marinated Goat Cheese, crisped Parsnips and snipped Chives
Pear Vinaigrette and Floral Confetti*

HAND CRAFTED BREAD

With fresh Creamery Butter

THE DUAL ENTREE

HERB CRUSTED TENDERLOIN

Grilled Tenderloin Filet in Herbs and Port Wine Glace De Viande

FILET OF HALIBUT

Horseradish crusted Halibut garnished with fried Leeks and drizzled with Chive Oil

SAFFRON SMASHED POTATOES

Yukon Gold Potato Mash with Saffron, sautéed Onion and Crisp Garlic

ASPARAGUS BUNDLES

Fresh Spears of Asparagus Tied with Chive, Steamed and Drizzled with Hazelnut Oil

THE SWEET

CHOCOLATE DIPPED STRAWBERRIES

WEDDING CAKE

Provided by Client

FRESHLY BREWED DECAFFEINATED FRENCH ROAST COFFEE

Half & Half Sugar Sweet & Low

ESTIMATED SIT DOWN MENU BUDGET

(\$100.00 - \$120.00 per person)

This pricing includes cost of food, coffee service and labor; prices may vary depending on menu, venue or rental selection.