

CUISINIERS

Cuisinierscater.com 407.975.8763

Sit-down Wedding Dinner



Butlered Hors d'oeuvres (Select 2)

Deconstructed Bruschetta Tomato, Mozzarella, Sundried Tomato Pesto, Balsamic Syrup on a Crostini

Stilton Bread Pudding "Popovers" with Fig Syrup

Moody Bleu Flats Caramelized Onions, Slab Bacon, Crumbled Bleu

Brie & Pear Purses with Piquante Honey Dipping Sauce

San Sebastian Tuna "Nacho's" Chorizo, Fried Capers & Romesco on Crisp Wonton

Oven Braised Chicken Meatballs Smoked Tomato Sofrito

Herb Crusted Baby Lamb Chops with Salsa Verde

Beef Brisket Grilled Cheese Horseradish Cheddar & Honey Dijon

Southern style Lobster Rolls Cheddar Biscuits, Smoked Corn, Peppadews & fresh Maine Lobster

Jumbo Lump Maryland Crab Cakes with Remoulade

1st Course (Select 1) **French Bread & Butter**

Cuisiniers Salad Grilled Zucchini, Currants, Toasted Almonds, Sweet-n-Spicy Cashews & Pernod Buttermilk Dressing

Classic Caesar Salad Crisp Romaine, Parmesan & Garlic Croutons

Escarole with Marcona Almonds with Buttermilk Dressing

Panzanella Salad Rustic Bread Salad Heirloom Tomato, Asparagus, Cucumber, Goat Feta

Baby Arugula & Frisee Salad with Roasted Beets, Goat Cheese & Champagne Vinaigrette

Field of Greens Sweet-n-Spicy Cashews, Sundried Cranberries, Bleu Cheese & Honey Vinaigrette

2nd Course (Pre-Select 2 Entrees)

** Please request your Guests RSVP with their Dinner Selection*

Herb Seared Filet Mignon with Molasses Demi

Sous Vide Beef Short Ribs

Lamb Shanks with Chianti Demi Glaze

Duck Confit with Sour Cherry Gastrique

Ricotta & Artichoke Stuffed Chicken with Yellow Tomato Caper Butter Sauce

Chicken Diane Finished with the Classic Sauce of Mushrooms, Shallots, Brandy & Dijon

Pan Roasted Salmon with Charred Tomato Broth

Pan Roasted Halibut, Charred Tomato Broth

Dauphinoise Potatoes

Grilled Vegetable Stacks

with Zucchini, Yellow Squash, Eggplant & Asparagus

