

*Kimberly & Joshua*

THOMAS



*Wedding Reception Dinner*

MARCH 7, 2015

*Hors d'oeuvres*

PROSCIUTTO WRAPPED GRILLED ASPARAGUS

SPICED SHRIMP ON CUCUMBER SLICE

ROASTED RED POTATOES FILLED WITH MUSHROOM PURÉE

*First Course*

MIXED BABY GREENS WITH TOASTED PINE NUTS, ORANGE SEGMENTS AND

BLUE CHEESE, POMEGRANATE VINAIGRETTE

WITH AEGEAN VINAIGRETTE DRESSING

*Main Course*

PAN ROASTED, MISO MARINATED SEA BASS WITH CAL ROSE RICE,

GINGER BUTTER SAUCE

SKINLESS CHICKEN FILET TOPPED WITH CREAMY GOAT CHEESE,

OLIVE TOMATO RELISH, PARSLEY, WHITE WINE SAUCE

*Dessert*

EBONY AND IVORY CHOCOLATE MOUSSE COCKTAIL WITH FRESH BERRIES

AND CHOCOLATE DIAMOND