



## Tropical Wedding Menu

### Menu

#### Appetizers

Buttonwood Farms Peaches with Fresh Mozzarella Cheese and Sweet Basil

Gingered Pork grilled on sugar cane sticks

Grilled Sweet Sausages

Fried Chicken Skewers with Macadamia Nut Butter

Mac and Cheese Eggrolls

Ahi Tuna Poke Salad on Crisp Wonton Chips

Assorted Domestic and Imported Cheeses with Citrus Marinated Olives and Garlic Bruschetta

#### Dinner

Wild Arugula—Sweet Fennel and Quinoa Salad

Hearts of Romaine Salad with Roasted Garlic Ranch Dressing and Rustic Croutons

Salmon Roasted in Coconut Milk with Kaffir Lime Leaves and Lemongrass

Cumin and Garlic Roasted New York Steak with Buttonwood Farm's Peach Chutney

Hoisin Roasted Pork with Green Onion Straws and Sesame Seeds

Roasted Brussels Sprouts with Caramelized Onion-Bacon and Toasted

Pumpkin Seeds

Brussels Sprouts with Bacon-Quinoa and Candied Sweet Sour Onions

Fried Pineapple Rice

Yukon Gold Mashed Potatoes with Caramelized Shallots

Potato and Celery Root Au Gratin

Assorted Breads with Sweet Butter and Sea Salt

\$85.00 per person plus tax