



Karen and Matthew
welcome their family and friends

amuse bouche

crab cake and spanish tapas
harry's famous crab cake with rémoulade sauce
brie and artichoke crostini and prosciutto and eggplant crostini
bruschetta of tomato, basil, garlic and olive oil

beginnings

classic caesar salad
topped with parmesan cheese, sliced tomato and croutons
the burrata
with sliced heirloom tomato, baby arugula, extra virgin olive oil and a balsamic reduction
fresh pear salad
with crumbled gorgonzola cheese, glazed walnuts and mixed greens,
drizzled with mango basil vinaigrette

entrées

sautéed chicken breast piccata
with button mushrooms and lemon butter white wine sauce,
wild rice, fresh vegetables
the gorgonzola filet
black angus center cut filet mignon with roasted garlic-gorgonzola butter and bordelaise
potato of the day, fresh vegetables
gulf of mexico grouper
pan-seared with a mango gastrique, served atop tropical risotto
roast maple leaf duckling
with wild berry sauce, wild rice, fresh vegetables

sweet finish

karen and matthew's wedding cake
light creamy dark chocolate cake with fresh raspberry filling
white chocolate buttercream frosting

