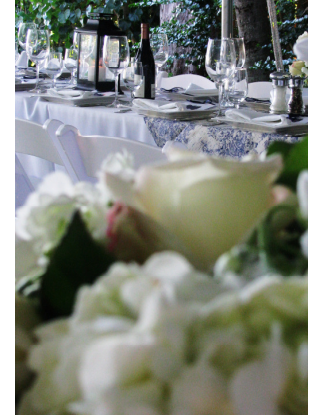


~ *garden menu sample* ~

*...think lush greenery, candles, twinkle lights...*



*passed hors d'oeuvres*

*passed for one hour after ceremony as cocktail are served*

*pistachio crusted petit lamb chops*

*spinach and feta phyllo triangles*

*coconut shrimp with orange chili sauce*

*roasted duck wontons with chili glaze*

*bacon wrapped diver sea scallops dusted with brown sugar and soy sauce*

*plated salad*

*served individually (can be buffet if preferred)*

*fresh raspberries, florida sweet onion, glazed walnuts, mixed greens, raspberry vinaigrette*

*dinner buffet*

*(can also be individually plated and served with an rsvp count)*

*roast tenderloin carved to order, béarnaise, horseradish cream*

*pan-seared gulf of mexico grouper, mango gastrique*

*chicken breast blackberry with blackberry brandy, mushrooms, demi-glace, fresh berries*

*freshly baked french bread and creamy butter*

*oven roasted red potatoes*

*grilled asparagus*

*lemon dill rice and toasted orzo*