

# Weddings and Rehearsal Dinners ~ Buffet Stations

ORIGINAL RECIPES AND A ONE-OF-A-KIND MENU FOR A ONCE-IN-A-LIFETIME EVENT

This menu was designed for an August wedding. The couple asked for a whimsical affair, elegant, but with a playful twist and the foods should be prepared to allow their guests to mix and mingle through the rooms of a large Inn or to be brought back to the ballroom tables. After many discussions they decided that they wanted a sampling of international cuisines representing the places they had traveled as a couple, but they wanted the passed hors d'oeuvres and many menu items to reflect a summery carnival or street fair-like selection.

## PASSED HORS D'OEUVRES

*Miniature Lobster Rolls*

Lightly Grilled Brioche Buns with Micro Greens and Tarragon-Kissed Crème Fraîche

*Spicy Cayenne French Fires*

*Miniature Veggie Burgers*

Brioche Buns with Slices of Grape Tomato, Shallot, and Micro Greens

*Tiger Shrimp "Corn-Dog"*

Lightly Fried Jalapeño-Blue Corn Batter and Sweet Gingered Damsun Plum Sauce

*Chilean Sea Bass, Sea Scallop, and Vegetable Shumai*

## THREE STATIONS

### STATION NUMBER ONE: SEAFOOD AND SHELLFISH STATION

*Vietnamese Clam Chowder*

Grilled Corn-Off-The-Cob Fritters

*Crab Cakes*

Green Onion and Saffron Aioli

*Bay Scallops with Limoncello and Citrus-Dill Scented Crème*

Garlic Toast Croutons

*Sake-Steamed Seafood in Lettuce Wraps*

Roasted Artichoke Pesto

### STATION NUMBER TWO: FRUIT, SALAD, AND VEGETARIAN STATION

*Vegetable Nori Hand Rolls*

Wasabi Cream and Sesame-Honey Soy Sauce

*Watermelon, Heirloom Tomato, Blueberry and Fresh Mozzarella Salad*

Lime-Poppy Seed Dressing

*Chilled Lentil Salad*

*Wild Rice Salad*

Dried Fruits and Fresh Herbs

*Towers of Roasted Summer Vegetables*

Pan-Seared Tofu

### STATION NUMBER THREE: GOURMET CALZONES, PASTAS, AND FRESHLY BAKED BREADS

*Selection of Pâte Brisée 'Calzones' and 'Gallettes'*

With Accompanying Sauces

*Grilled Honey-Mustard Glazed Pork Tenderloin*

Sautéed Greens on Grill Bread

*Many-Flavored Pastas and Pestos*

*Selection of Home-Baked Artisan Breads*

Hand-Churned Herb Butters

## FOUR MARTINI CHOICES

*Pink Lemonade Martini with Thyme*

*Volcano Orange Martini*

*Lychee Sake-tini*

*Aromatic Herbed Vodka Martinis*

## TEETOTALER'S SELF-SERVE BAR

*Fresh Squeezed Lemonade*

*Iced Green Herbal Tea*

## BAR MUNCHIES

*Selection of "Cheese-N-Crackers"*

*Parmesan-Rosemary, Cheddar-Cornmeal and Gruyère-Thyme*

*Mini-Pretzel Bites*

## MENU DESCRIPTIONS:

### PASSED HORS D'OEUVRES

#### *Miniature Lobster Rolls*

*Lightly Grilled Brioche Buns with Micro Greens and Tarragon-Kissed Crème Fraîche*

- New England style lobster rolls are made bite-sized for a unique hors d'oeuvres style offering. We poach Maine lobster in a tarragon-court bouillon and mix the tender sweet meat with shallot, celery and our homemade crème fraîche mixed with plenty of fresh parsley and tarragon. The summer-salad is loaded with rainbow chard microgreens into our side-split brioche "hot dog buns" that have been lightly buttered and cast-iron grilled. To complete the visual authenticity we place each miniature lobster roll in our hand-crafted lobster roll baskets.

#### *Spicy Cayenne French Fires*

- Served with your lobster rolls are tiny spicy shoe-string style French fries in their own matching hand-crafted French fry boxes. The fries and lobster rolls are passed on pewter Mariposa fish platters with bouquets of long stemmed Cosmos.

#### *Miniature Veggie Burgers*

*Brioche Buns with Slices of Grape Tomato, Shallot, and Micro Greens*

- These veggie burgers are a healthy Vegan hors d'oeuvre choice that is hearty and flavorful enough for all your guests. The burgers are made with **Beauregard** sweet potato, pearl millet, baby carrot, Dandy celery, onion, garlic, freshly shucked English peas, radish, organic sunflower sprouts, wheat flour, homemade hummus sauce, citrus juices, fresh herbs and toasted spices. Each burger is sandwiched between our own homemade sesame seed topped brioche "burger buns" with grape tomato slices, magenta spinach microgreens and homemade ketchup. The burgers are pierced with a single mini-cornichon pierced toothpick.

#### *Tiger Shrimp "Corn-Dog"*

*Lightly Fried Jalapeño-Blue Corn Batter and Sweet Gingered Damsun Plum Sauce*

- Large tiger shrimp are very lightly poached, skewered onto 6-inch bamboo paddle picks and dipped into a jalapeño and blue corn batter and lightly fried to golden perfection. These two-bite "corn-dogs" are served in a decorative spiral on granite and fossil platters with a wild Damsun plum sauce.

#### *Chilean Sea Bass, Sea Scallop, and Vegetable Shumai*

- Lightly steamed Japanese dumplings filled with diced sea scallops and Chilean sea bass, fresh ginger, daikon, purple scallion, carrot, Thai basil, garlic chive and green shiso are served with a choice of wasabi cream sauce or honey and sesame soy sauce. Two dumplings are placed in our hand-crafted miniature Chinese take-out boxes with two seashell topped 'chopstick' skewers and garnished with popcorn shoots and golden mung shoots. Each Chinese box comes with its own fortune celebrating love and marriage gently tied to the wire handle.

## THREE STATIONS

### STATION NUMBER ONE: SEAFOOD AND SHELLFISH STATION

#### *Vietnamese Clam Chowder*

*Grilled Corn-Off-The-Cob Fritters*

- Another New England favorite but with an East-Meets-West twist. Here tradition takes a turn when made with fresh Razor Clams and littlenecks, fresh lemongrass stalks, French Fingerling potatoes, Dandy celery, fresh ginger, baby zucchini, baby summer crookneck squash, petite red onion, petite turnip, petite carrots, serrano chilies, coconut milk, nam pla, lime juice, clam liquor and plenty of cilantro, served with our lemon butter infused grilled corn fritters to add a light crunch to this splendorous stew. Served in oversized hand-thrown pottery soup terrines with medium lotus leaf bowls.

## Crab Cakes

### Green Onion and Saffron Aioli

- Two small “cakes” made with both blue and Dungeness crabmeat, loads of fresh green herbs, homemade mayonnaise, green onion, Dijon, Peruvian Pink sea salt and panko bread crumbs are presented in dim sum spoons. Pierced on bamboo paddle pick skewers the cakes are finally decoratively drizzled with a garlicky and golden-yellow hued aioli.

## Bay Scallops with Limoncello and Citrus-Dill Scented Crème

### Garlic Toast Croutons

- We pile succulent and sweet Bay Scallops in Irish-Deep scallop shells and pour over a lemon, Daidai bittersweet orange, and lime scented crème fraîche with dill and limoncello. Broiled until medium rare but caramelized each dish is accompanied by peppery nasturtium flowers and white velvet croutons flavored with garlic for sopping up the sauces.

## Sake-Steamed Seafood in Lettuce Wraps

### Roasted Artichoke Pesto

- We layer large bamboo steamer baskets with Napa cabbage and gently steam cockles, Chinese zebra shrimp and blue mussels with Osaka Sake and sweet Umeshu Plum Wine. The seafood is chilled and served in Boston Bibb lettuce cups with freshly shucked and steamed English peas, petite red onion, lightly sautéed shiitake mushrooms, a julienne of purple carrot and red bell pepper and a roasted artichoke pesto made with purple shiso leaves and Thai basil. Eaten out-of-hand these bundles are perfect for mingling with friends and family.

## STATION NUMBER TWO: FRUIT, SALAD, AND VEGETARIAN STATION

## Vegetable Nori Hand Rolls

### Wasabi Cream and Sesame-Honey Soy Sauce

- Thin sheet of Nori are hand rolled into individual cones and stuffed with sweetened white and black sesame seed sushi rice, mirin wine, enoki mushrooms, pencil asparagus tops, sansho buttons, green scallion and a julienne of carrot and cucumber and served with a choice of wasabi cream sauce or honey and sesame soy sauce served in sake pitchers for easy dressing. The Nori cones are served on sushi hand roll cone holders with the dressing served on the side.

## Watermelon, Heirloom Tomato, Blueberry and Fresh Mozzarella Salad

### Lime-Poppy Seed Dressing

- Made with Parisian pearled watermelon, an assortment of brightly colored heirloom tomato wedges, freshly hand-picked local blueberries and a fine julienne of crisp jicama sprinkled with torn mint leaves and micro orchid blossoms. This unique, but surprisingly well balanced fruit salad is served in large lotus leaf bowls with a very light drizzle of lime-infused sweet poppy seed dressing.

## Chilled Lentil Salad

- As requested we've designed a lentil salad that can be eaten with one hand. We steam green lentils to al dente and mix with garlic, wild celery, petite red onion, finely chopped sunchoke and fresh corn and dress with lemon juice and extra virgin olive oil. The salad is served in Red Chioggia Endive leaves on oversized earthenware platters along with the *Wild Rice Salad* below.

## Wild Rice Salad

### Dried Fruits and Fresh Herbs

- To accompany the *Chilled Lentil Salad* a selection of California Brown basmati rice, California long brown rice and California wild rice are cooked in our homemade vegetable stock and chilled before adding handfuls of fresh herbs, a small dice of red, yellow and green bell pepper, carrot, citrus juice, citrus zest and our own citrus dusts, extra virgin olive oil, a touch of finely chopped jalapeño, dried currants, our own home-dried mango, honeydew melon and cantaloupe and Fleur de Sel French sea salt. The salad is served on oversized earthenware platters in California White Pearl Endive leaves.

## Towers of Roasted Summer Vegetables

### Pan-Seared Tofu

- A slow roasted selection of summer vegetables including, vine ripened tomatoes, baby Japanese eggplant, red, orange and yellow bell pepper, zucchini, summer squash, celery root and yellow onion are ‘towered’ above a pan-seared panko-crusting tofu triangle and topped with a baby micro greens salad of micro purple mustard greens, rainbow chard, purple Kohlrabi and golden pea tendrils. Served on sand-dollar plates with our own tomato-basil crème served in Japanese teapots on the side.

## STATION NUMBER THREE: GOURMET CALZONES, PASTAS, AND FRESHLY BAKED BREADS

## Selection of Pâte Brisée ‘Calzones’ and ‘Gallettes’

### With Accompanying Sauces

- Our own homemade herbed pâte brisée dough is formed into three different shapes to give a homey and rustic-homemade appearance and filled with a selection of gourmet calzone ingredients. Included is a *Roasted Chicken Calzone* made with roasted chicken breast, lightly sautéed mushrooms, caramelized onions with fresh thyme and basil, baby new potatoes and mozzarella and Romano cheeses served with a *Vodka Marinara Sauce*; a *Grilled Summer Vegetable Galette* made with zucchini, summer squash, eggplant, caramelized onions with fresh thyme and basil, Roma tomatoes, asparagus and broccoli

served with *Creamy Primavera Sauce*; and *Artichoke and Spinach Galettes* made with artichoke hearts, fresh braised baby spinach, sun dried tomatoes, Niçoise olives, caramelized onions with fresh thyme and basil served with *Classic Basil Marinara Gravy*. Served in woven Italian bread baskets to carry the rustic “street vendor” appearance of this station.

### *Grilled Honey-Mustard Glazed Pork Tenderloin*

#### *Sautéed Greens on Grill Bread*

- Charcoal and apple wood grilled lemon-thyme and three mustard marinated pork “bulgogi”, sautéed magenta spinach and purple mustard, sautéed bean sprouts and shiitake mushrooms with fresh watercress and additional marinade for dressing are layered on our homemade miniature grill bread disks. These street vendor “sandwiches” are gently rolled, wrapped in parchment paper wrappers and pierced with 4-inch twisted skewers and served on multiple antique woven wire pedestals.

### *Many-Flavored Pastas and Pestos*

- Vibrant colors excite the senses with our four favorite homemade, hand-rolled and hand-cut pastas including Roasted Chioggia Red and Golden Yellow Beet Fettuccini, Green Baby Spinach Fettuccini, Fresh Herb Garden Fettuccini and Cracked Black Pepper and Lemon Fettuccini. Dressed with extra virgin olive oil and served chilled with a selection of summer pestos including: Arugula, Campari Tomato and Cannellini Pesto; Asian Hazelnut, Fresh Mint and Thai Basil Pesto; Coriander-Lime Pesto with Pepitas and Roasted Artichoke-Garlic Pesto with Pine Nuts.

### *Selection of Home-Baked Artisan Breads*

#### *Hand-Churned Herb Butters*

- A selection of freshly homemade and baked breads including: Ricotta Pepper Rolls; Niçoise Olive and Rosemary Country Loaves; Bright Sage and Herb Loaves all served with whipped hand-churned herb butters that reflect the best herbs available on the day of your wedding.

## FOUR MARTINI CHOICES

### *Pink Lemonade Martini with Thyme*

- Limoncello, freshly homemade pink lemonade, grenadine and a thyme sprig and kaffir lime leaf for garnish.

### *Volcano Orange Martini*

- Citrus flavored vodka, volcano orange juice, orange-scented simple syrup with a skewered orange slice on a twisted skewer for garnish. The rim of each glass is first dipped in our orange dust and cane sugar.

### *Lychee Sake Martini*

- Premium vodka, dry Osaka sake, lychee syrup, a splash of simple sake-syrup and two skewered lychee nuts for garnish.

### *Aromatic Herbed Vodka Martinis*

- Living fresh herbs in French pots with lavender, lemon thyme, rosemary, mint and basil are set out on the bar and clipped and added to traditional martinis (Vodka, and sweet vermouth), in front of the guest. Guests can choose the herbs they’d like added or, if they prefer, our mixologists can create a libation that’s sure to please.

## TEETOTALER’S SELF-SERVE BAR

### *Fresh Squeezed Lemonade*

- A simple combination of Sweet Meyer lemons and Sour Eureka Lemons, simple syrup and plenty of ice are presented in an oversized hand-blown glass jars with a ladle for self-serving. A small jar of simple syrup and lime and lemon wedges will be presented for anyone that prefers sweeter or bitterer lemonade.

### *Iced Green Herbal Tea*

- A selection of green teas, lemon verbena, spearmint and lemongrass are infused, sweetened with simple syrup and then chilled with plenty of ice. Served in oversized hand-blown glass jars with a ladle for self-serving with a jar of simple syrup for sweetening further.

## BAR MUNCHIES

### *Selection of “Cheese-N-Crackers”*

#### *Parmesan-Rosemary, Cheddar-Cornmeal and Gruyère-Thyme*

- For the cheese lovers, a selection of crackers with the cheese baked right into them. These little crisp and salty bites are served on earthenware platters for your guests to serve themselves with the beverage of their choice.

### *Mini-Pretzel Bites*

- Pretzels made the old fashioned way, first, allowed to rise before they're dropped into boiling water and then baked with different toppings (poppy seed, sesame seed, fennel seed and pretzel salt). The result is a soft and chewy center with a crispy exterior. Served in a large earthenware bowl with a wood scoop, so guests can fill small hand-crafted paper cones and nibble as they wait for their cocktail.