



AUTUMN AL FRESCO WEDDING

Claudia and Jack

Private Home

Mclean, Virginia

80 guests for a ceremony in the garden followed by cocktails on the deck. Buffet dinner and dancing followed at tables decorated with gourds, fall fruits and greens on taupe linens.

✦ PASSED HORS D'OEUVRES ✦

Belgian Endive Frond with Saga Bleu, Sun-dried Cherry and Toasted Walnut

Roasted Tomato and Mozzarella Brushetta drizzled with Basil Olive Oil

Petit Corn and Leek Fritters topped with CrÈme Fraiche and Caviar

✦ TUSCAN ANTIPASTO DISPLAY ✦

Smoked Sundried Tomato and Basil Sausage

Lightly Blanched Finger Asparagus with Hazelnut Aioli

Squid, Mussel and Shrimp Salad with Fennel, Red Onion and Fresh Parsley

Cannellini Bean, Swiss Chard and Roasted Red Pepper Salad

Fennel Marinated Beets and Matchstick Carrots

Italian Olive Melange

Endive, Fennel and Mushroom Salad with Piquant Lemon Vinaigrette

Shaved Parmigiano-Reggiano

Baked Fresh Fig, Mascarpone and Pesto Torte with Crackers

Assorted Gourmet Breads

with Crostini, Sourdough Ficelle and Caramelized Onion Focaccia Rosemary infused Olive Oil and Pesto Goat Cheese Spread Garnished lavishly with Ripe Figs, Plump Dried Apricots, Red and Green Grapes and Grilled Baby Artichokes

✦ ON THE BUFFET ✦

Roasted Tenderloin

Tenderloin crusted with Fresh Minced Thyme and Rosemary, Garlic and Dijon, roasted to Medium Rare, Sliced and offered with Zinfandel Peppercorn Sauce and Horseradish

Chicken Jardin

Chicken Breasts stuffed with a Julienne of Squash, Zucchini and Carrots with Fresh Goat Cheese, roasted and served with Roasted Red Pepper Coulis

Spinach, Basil and Ricotta Puree

Baked Farfalle with Asparagus

Bow-tie Pasta baked with Shallots Roasted until Golden combined with Crisp-Tender Asparagus Tips and

Creamy Saga Bleu Cheese topped with Golden Breadcrumbs and Toasted Pine Nuts

Penne Pesto Salad

with Chopped Plum Tomatoes and light Basil Olive Oil Dressing

Assorted Gourmet Breads

(to be discussed)

with Rosemary infused Olive Oil and Pesto Goat Cheese Spread

DESSERT

Pistachio Mousse Cake

Macedonian Fruit Salad

Lavish mix of Seasonal Fruits

Apples, Plums, Pears, Melon, Berries, Grapes, Figs and Apricots with the scent of Cointreau