



SPRING FORMAL SERVED WEDDING

Son-Mi and Bob

National Museum for Women in the Arts

Washington, DC

250 guests at a lavish golden hued reception complete with 10 piece dance band and favors highlighting the bride's Korean family.

✧ PASSED HORS D'OEUVRES ✧

Skewered Coconut Shrimp

Apricot Mustard Chutney

All Lump Crab Cakes

pan sautéed and topped with Cilantro Mint Aioli

Fresh Spring Rolls

Rice Paper wrapped around Thin Rice Vermicelli, Shredded Carrot, Bean Sprouts, Boston Lettuce, Fresh Mint and Coriander with Vietnamese Dipping Sauce

Sushi Maki

Fresh Crab California Rolls with Roe Spicy Tuna, and Cucumber Rolls offered with Soy Sauce, Pickled Ginger and Wasabi

Grilled Swordfish on Ginger-Jalapeño Rice Cakes

with Fresh Cilantro

Crispy Peking Duckling

wrapped in Miniature Soft Rice Pancakes with Green Onion Brushes and Hoisin Sauce

Lightly Blackened Pacific Salmon Skewers

with Mindy's Blackened Seasoning including Thyme, Oregano, Paprika, Cayenne Pepper, Freshly Ground Black Pepper, White Pepper, Cumin and Garlic Powder with our Signature Avocado Lime Coulis

Vegetable Curry in Petit Phyllo Nests

topped with Diced Mango and Toasted Cashew

Edamme

Japanese Soy Beans for snacking

✧ STATIONARY HORS D'OEUVRES ✧

Lavish Fruit and Gourmet Cheese Display on a Silver Platter

featuring European and Domestic Cheeses, Plump Figs and Dried Apricots, Roasted Cashews and Plump Grapes Grainsy Walnut Bread, Country Breads, Wheatmeal Crackers and Water Biscuits

Beautiful Baskets of Crudite Vegetables

lightly blanched offered with Honey Curry Cream

➤ **FIRST COURSE** ◀

Mixed Field Greens and Butter Lettuce

tossed with Feta and Fresh Mint Basil Mint Rosemary Dressing topped with Crispy Fried Leeks and Carrots

➤ **MAIN COURSE** ◀

Oven Roasted Red Snapper

*with a Warm Sherried Garlic and Nectarine Relish White and Wild Rice Pilaf topped with Toasted Pine Nuts
Roasted Baby Carrots and Green Beans*

and

Grilled Beef Roulades stuffed with Caramelized Lemon, Spinach and Red Peppers

napped with Red Wine Herb Sauce atop Creamy Sauteed Leek Potatoes with Grilled Asparagus Spears

Freshly Baked French Rolls

*Olive Bread, Onion Sage Rolls, Focaccia, Crusty Breads and Baguette
Sweet Creamery Butter*

➤ **SORBET COURSE** ◀

Icy Raspberry Sorbet

atop Mango Coulis with a Sprig of Fresh Mint and a Palmier Cookie