



LATE SUMMER GARDEN BUFFET DINNER

Emily and Aaron

Private Home

Centreville, Virginia

Guests arrived after a day and a half of hurricane rains and wind to find a brilliantly sunny afternoon. Ceremony was held in the lower yard with a custom stone pool and waterfall in the background. Buffet dinner and dancing followed in a tent with square and round tables dressed with cream satin pin tuck linens.

White Wine, Sparkling Water and Raspberry Lemonade passed prior to Ceremony

White Wine Sangria and Mojitos passed after the ceremony

➤ PASSED HORS D'OEUVRES ◀

Late Summer Zucchini Pancakes

Grated Zucchini and Shallot Pancakes, sautéed until Crisp and Golden topped with Basil Chive Cream

Miniature Maryland All Lump Crab Cakes

Mindy's Signature Crab Cakes, Perfectly Seasoned and Pan Sautéed with a dollop of Old Fashioned Tartar sauce

Greek Phyllo

Phyllo Nests filled with Baby Leaf Spinach, Fresh Dill, Crumbled Feta and Toasted Pine Nuts, served Warm

Baked Polenta

Heart Shaped Tomato Polenta topped with Grilled Thyme Scented Portobello Mushrooms and Roasted Red Pepper

Fresh Spring Rolls

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

➤ BUFFET ONE ◀

Kebabs

Mediterranean-Style Grilled Fish, Yogurt Chicken and Vegetable Kebabs in a marinade of Garlic, Mint, Oregano and Lemon with Japanese Eggplant, Zucchini, Red Onion and Red Bell Pepper Tsatsiki Sauce

Orzo Salad

Orzo tossed with Grilled Vegetable Jewels, Feta, Kalamata Olives, Roasted Red Peppers and Balsamic Vinaigrette

Grilled Pineapple

Skewered Grilled Pineapple with Tequila Brown Sugar Glaze

Italian Summer Salad

Sliced Ripe Tomatoes, Fresh Mozzarella and Basil layered with drizzled with Extra Virgin Olive Oil and

Balsamic Vinaigrette

Rustic Bread Basket

*Freshly Baked French Rolls, Parmesan Twists
Onion Sage Rolls, Corn Bread, Crusty Breads and Baguette
Shallot Chive Butter*

❖ **BUFFET TWO** ❖

Lightly Blackened Salmon

*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*

Potato Gratin

Scalloped Potatoes layered with Gruyere and Cream

Endive Salad

*Thinly Sliced Fresh Mushrooms, Julienne of Gruyère Cheese and Thinly Sliced Celery tossed with Piquant
Lemon Dressing atop Belgian Endive Fronds topped with Walnuts, coarsely chopped and toasted*

Pissaladière

*Traditional French Savory Tart topped with Roasted Tomatoes, Niçoise Black Olives, Sweet Onions, and Fresh
Basil, sliced into petit triangles*

Fruit Display

*A display of the finest fruits and tropical fruits with Fresh Strawberries and Tangy Homemade Lemon Curd for
dipping*