



CHEZ VOUS

sample

cocktail wedding reception menu

All menus can be customized designed to satisfy the most discerning tastes.

Passed hors d'oeuvres

Ginger duck in sesame crepes
Asparagus spears with lemon Parmesan dip
Chicken satay with peanut sauce
Wild mushroom crostini
Profiteroles with gruyere
Endive spears with smoked salmon mousse
Potato pancakes with sour cream and caviar

Stationary hors d'oeuvres

Roasted duck breast on brioche toast with cranberry relish
Peppercorn crusted filet of beef with horseradish sauce on French bread
Baby lamb chops with tomato mint relish
Haricot vert crudite

Grilled sea scallops with roasted tomato oregano jam
Atlantic salmon with lemon and capers
Lobster Americaine in puff pastry shells
Jumbo shrimp with cocktail sauce

Whole baked brie
Cashew breaded goat cheese
Savory Mascarpone cheesecake with roasted pepper relish
Dried fruits
Assorted crackers and homemade breads

CHEZ VOUS

sample cocktail wedding reception menu *(continued)*

Dessert station

Glorious Wedding Cake

Mascarpone tart in a buttery crust topped with fresh berries and a berry coulis

Petit Fours Cuisine Chez Vous

Handmade Chocolate truffles, pecan squares, chocolate dipped strawberries, spritz cookies, madeleines, chocolate shortbreads, linzer cookies,

lemon squares, Pecan squares, chocolate dipped biscotti

Brewed teas, coffee and decaffeinated coffee

Cuisine