



CHEZ VOUS

sample

seated wedding dinner menu

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

Passed hors d'oeuvres

Maine crabcakes topped with chipolte aioli
Seared spicy marinated shrimp with romesco dip
Smoked chicken breast and apple salad on endive
Gingered duck wrapped in sesame crepes
Mint cured salmon on crisp cucumber with tart lemon cream

First Course

Grilled cumin scented shrimp with roasted corn flan, tomato, cilantro and avocado relish
Freshly baked breads

Entrée

Roasted nine spice rubbed rack of lamb, tomato-harissa chutney, herbed pearl cous cous, sugar snap peas and red & yellow peppers

Dessert

Glorious Wedding cake
Served with vanilla bean gelato on a cookie tuille with fresh berries and mint
Brewed teas, coffee and decaffeinated coffee