



CHEZ VOUS

sample

station wedding menu

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

Passed hors d'oeuvres

Baby roasted potatoes filled with Taleggio cheese and topped with fresh chives

Ginger duck wrapped in sesame crepes

Chile-lime grilled shrimp, mole sauce

Cashew chicken spring roll with ponzu dipping sauce

North Carolina pulled pork on toasted corn bread round

Tomato, feta and cucumber bruschetta

Crab spring rolls, tamarind dipping sauce

Carving Station

Roasted duck breast on brioche toast with cranberry relish

Peppercorn crusted tenderloin of beef with chipolte aioli

Baby lamb chops with tomato mint relish

Mini mac & cheese in demitasse cups

Seafood Station

Grilled sea scallops with roasted tomato oregano jam

Crab cakes offered with spicy curry aioli

Lobster Americaine in puff pastry shells

Grilled red & yellow peppers, squashes, eggplant and red onion

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sample station wedding menu *(continued)*

Salad Station

Caprese salad (Red & yellow heirloom tomatoes, fresh basil)

Buffalo mozzarella with balsamic vinaigrette

Panzanella salad

Mesclun greens with crumbled goat cheese, spiced pecans and roasted pears

Freshly baked breads

Viennese Table

Mini crème brulee, warm chocolate bread pudding with whipped cream, berry trifle,
Pear-apple-cranberry crisp, chocolate truffles, baby eclairs, Linzer tortes, lemon squares

Brewed teas, coffee and decaffeinated coffee