



MY SISTER & I

FULL SERVICE CATERING

Sample Wedding Menu

Before Wedding Refreshment

Pink Lemonade
Infused Waters of Apple~Cinnamon~Rosemary & Cucumber~Strawberry~Basil

Signature Cocktails

Blackberry Bourbon Smash ~ Garnet Slip

Hors d'oeuvres at the Pool

~ Artisanal Cheese and Charcuterie Antipasto Table ~
Domestic and Imported Cheeses & Charcuterie
Including Farmhouse Cheddar, Triple Crème Brie, Provolone & Smoked Mozzarella
Gorgonzola, Boccancini ~ Prosciutto de Parma, Genoa Salami, Copacolla, Soppresata
Marinated Vegetables, Olives & Pepperoncini
With Cracker Breads, Breadsticks and Breads ~ Mustards

Tray Passed Hors d'oeuvres

Watermelon ~ Feta ~ Basil Bites with Balsamic Drizzle
Roasted Corn and Pasilla Chili Quesadillas
Duck Wontons with Dijon Orange Sauce ~ Gazpacho Shots with Grilled Shrimp

First Course ~ Salad

Grilled Nectarine, Burrata & Arugula Salad with Fig Balsamic Drizzle
Parmesan Cheese Toast

Main Courses

Char Grilled Filet of Beef with Fingerling Potatoes, Roasted Rainbow Carrots, Cippoline Onions
and Red Wine Reduction

or

Ginger Pepper Roasted Salmon with Potato ~ Celery Root Puree
Haricot Vert, Sauce Cabernet

or

Woodland Mushroom & Quinoa Cake With Lemon Truffle Oil (vegan)

Wedding Cake ~ Mini Dessert Table