

Wedding for 250
February 24, 2006

Passed Hors D'oeuvres

Second Avenue Knishes

Handmade potato knish bites with deli mustard for dipping

Roasted Beet and Montrachet

Wrapped in fresh sorrel.

Niçoise Cups

Sautéed chopped tomatoes, fresh garlic and anchovy topped with
capers - compound sauce and served on baked crostini.

Cheese Blintzes

Flourless blintzes filled with cream cheese and served with honey sauce.
Served with sweet cream.

Eric Blue

Cheese and Eric Blue cheese. Pastry and topped with
a combination of cranberry juice and savory spices.

Stationary Hors D'oeuvres

See Station Pictures

Balthazaar's Banquet Table

An assortment of freshly prepared spreads and breads, including
hummus, sun-dried tomato pesto, olive tapenade, baked pita crisps,
overflowing with sauced pecans, candied walnuts, dried cherries, plump

Cascade of Fresh Vegetables

The freshest and crispiest of your favorite vegetables. To include
exotic seasonal varieties as well as the basics. Some to be grilled,
and some to be roasted. A beautiful display with
Chef's special and colorful dips!

Flavors of the Far East

Vegetarian Spring Rolls

With Hoisin and duck sauces for dipping.

Sesame Noodles

Vermicelli noodles, bok choy, bean sprouts, water chestnuts, carrots julienne, and scallions blended with a sweet and spicy chili-sesame-soy dressing.

Mu Shu Portobello and Shiitake Mushrooms

With pancakes and plum sauce.

Vegetable Tempura

Fresh seasonal vegetables in beer batter.

DINNER

Artful Bread Basket

Carole's savory pecan breadsticks, Dramatic pletzel shards, Hot foccacia rusks, and crispy baguette.
Served with sweet butter rosettes

Champagne glasses with beautiful
strawberry at each place setting

First Course

Spring Berry Salad

Tossed baby greens with grape tomatoes, cucumber moons, daikon, grilled green onions, and fresh seasonal berries. Drizzled with a roasted shallot-blueberry vinaigrette and topped with fried basil leaves.

Second Course

Leek and Chevre Tartlet
drizzled with twin roasted pepper
cream sauces. Fresh herb garnish

ENTREE

Salmon Oreganato
Fresh Atlantic filet, sautéed with fresh Italian herbs, and served
on a bed of lightly sautéed baby spinach

Galette of Crispy Potato
Yukon Gold, Russet and Red sweet potato, thinly sliced and
layered with parmesan, fresh cream, herbs and spices.

Vegetable Strudel
for those vegetarians who pre-request it

Viennese Table!

Dessert Extravaganza
Our own Special Triple Chocolate Fountain, set up on Multi levels for visual excitement and
easy access. Surrounded by plump fresh Strawberries, grape bundles, and other seasonal fruit
including bananas, and Gourmet Cookies for dipping.

Pecan Tartlettes
With bourbon chantilly.

Lemon Curd Tart
In a homemade pâte sucrée shell. Decorated with seasonal berries and
dusted with powdered sugar.

Individual Cheesecakes
an assortment of your favorites
&
Other "Chef" inspired goodies

This will be set up on multi-levelled displays with beautiful fabrics
and flowers to accent the Buffets.

Rich coffee and International Teas
Served at the tables