



Wedding Day Receptions Menu

New Speciality Items

(minimum 72 hours notice)

Poultry

- Brown sugar spiced Roasted Chicken Skewer w/ Pistachio nuts ENT
- Harissa chicken skewer w/ olive aioli ENT
- Chicken Marsala empanada (Made From Pita Dough) w/ raita dipping sauce ENT
- General Tso Chicken Wrap w/ Cabbage slaw, Pickled Peppers And Onions VEG,ENT
- Black and white sesame fried chicken skewer w/ sweet soy green onion glaze VEG,ENT

Seafood

- Shrimp crostini w/ olive tapenade ENT
- Zaatar Crispy Polenta Cake w/ Moroccan Shrimp Salad ENT
- Cast iron scallop w/ creamy artichoke Aioli ENT
- Jumbo Lump Crab Crostini w/ Mango Chutney Spread Butter Shrimp Skewer ENT
- Sweet & Sour Fried Shrimp Skewer ENT
- Wasabi Crusted Tuna w/ Cucumber Asian Slaw & Tahini Sesame Drizzle ENT

Vegeterain

- Sweet Soy Compressed Watermelon w/ Cabbage Slaw & Chili Oil Aioli VEG
- Edamame Dumplings\Cauliflower Biryani Eggroll VEG,ENT
- Mini Pita Falafel Wrap w/ Baba Ghanoush Dip VEG,ENT
- Roasted Cauliflower w/ Lentil Sauce VEG,ENT
- Roasted Carrots w/ Whipped Feta

Savory Eatible Come Boards

- Tzatziki cone w/ lamb
- Chive cream cheese w/ smoked lox & dill
- Pineapple fried rice topped w/ Pineapple glazed shrimp VEG
- Ginger Tofu Cone
- Paneer Cone w/ Cilantro Mint Chutney
- Veggie Pakora Cone
- Samossa Cônes

Addition To Sushi

- Seared Scallop
- Seaweed Wrap
- Sushi Rice
- Sriracha Aioli

