

# L & L Catering Wedding Menu



## Passed Appetizers



### Cointreau Glazed Short Ribs

Slow roasted with tempura onions served on a baguette.

### Meatloaf Bite

Red onion marmalade and sweet chili glaze served on a baguette.

### Beef Slider

Thick-cut bacon, vine-ripen tomato, bold aioli served on a Kings® Hawaiian roll.

### Beef Tenderloin on Baguette

Rare tenderloin with blueberry stilton horseradish served on a baguette.

### Sesame Hosin Glazed Chicken Skewer

Seared with sauteed red pepper and scallions served with sweet Thai chili.

### Teriyaki Chicken Lettuce Wrap

Glazed chicken with water chestnut and cilantro served with citrus satay sauce.

### Chicken Banh Mi Sandwich

Ginger soy marinated chicken with cucumber, carrot, pickled daikon and citrus soy aioli served on a toasted baguette.

### Chicken Slider

Southern style buttermilk chicken with pickles served with spicy mayo on a mini bun.

### Caprese Flatbread

Vine-ripen tomato, fresh mozzarella, fresh basil served on a baguette.

### Risotto Wildrice Croquette

Creamy Risotto & wild rice breaded and fried served with gorgonzola cream.

### Mini Spinach & Chevre Quiche

Creamy egg custard with steamed spinach and creamy chevre goat cheese.

### Four Cheese Bite

Fresh penne pasta in a creamy cheese blend with a panko parmesan crust.

### Ahi Tuna Crisp

Seared with fresh avocado and lemon curd served on crisp wonton.

### Sockeye Salmon Cake

Panko parmesan crusted served with a caper relish aioli.

### Grilled Jamaican Jerk Shrimp

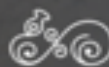
Garlic oil sauteed served with apricot horseradish sauce.

### Walleye Bites

Freshwater walleye lightly lemon thyme crusted served with tartar sauce.



## Appetizer Buffets



### Domestic Meat & Cheese

Fresh sliced deli meats & cheeses served w/ assorted crackers & baguettes.

### International Cheese Display

A wide selection of international and domestic cheeses w/ fresh fruit, nuts and spreads served w/ baguette, crackers & grilled pita.

### Fresh Vegetable Display

A variety of crisp vegetables served with ranch dip & red pepper dip.

### Roasted Vegetable Display

Balsamic marinated fire roasted vegetables served w/ roasted red pepper aioli & herb aioli.

### Mediterranean Platter

Garlic hummus, roasted red pepper hummus and olive tapenade served w/ grilled pita.

### Anti Pasto Display

A combination of fire roasted & pickled vegetables, cheeses and smoked meats.

### Spinach Artichoke Dip

A perfect blend of artichoke, spinach & cheeses served with baguette & grilled pita.

### Topper Bar

Mixed olive tapenade, spicy corn relish, bruschetta, roasted garlic hummus & whitefish chevichi served with grilled baguette.

### House-Fried Tortilla Chips

Fresh chunky salsa, housemade guacamole, warm queso blanco & black bean dip.

### Raw Bar

Chilled crab claws, jumbo prawns, blue point oysters, mango jalapeno cevichi served with cocktail sauce, mignonette sauce & bleu cheese butter.

### Slider Bar

Southern style buttermilk chicken, sesame cilantro pork and garlic shallot beef patties with a variety of topping & spreads served with Kings® Hawaiian rolls.

### Meatball Bar

A housemade triple meat meatball served in a variety of sauces including Swedish, smoky BBQ, sweet & sour, marinara, coconut curry & Italian seasoned.



## Salads



### House Salad

*Spring mix, candied pecans, bleu cheese, roasted butternut squash, raisins, carrots, and cabernet raspberry vinaigrette.*

### Spinach Berry

*Baby spinach, toasted almonds, blueberries, strawberries, feta cheese, and light citrus vinaigrette.*

### Caesar

*Crisp romaine, hand shredded parmesan, butter herb croutons, red onions, and creamy Caesar dressing.*

### Italian

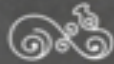
*Crisp romaine, red onions, vine-ripened tomatoes, pepperoncini, black olives, feta cheese, and light Italian dressing.*

### Garden

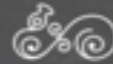
*Mixed greens, cucumbers, vine-ripened tomatoes, shredded carrots, cheddar and butter herb croutons, and ranch dressing.*

### Poached Pear

*Spring mix, red wine poached pears, candied spiced walnuts, bleu cheese crumbles, and white balsamic vinaigrette.*



## Entrees



### Champagne Chicken

*Rosemary lemon tempura battered served with champagne cream sauce.*

### Chicken Roulde

*Wild rice, raisins & toasted almonds served with garlic herb beurre blanc.*

### Chicken Picatta

*Lightly breaded tomato, fresh basil & capers served with lemongrass thyme beurre blanc.*

### Beef Tenderloin

*Garlic herb roasted served with wild mushroom shallot reduction.*

### Braised Beef Short Rib

*Slow roasted & brandy glazed served with cointreau hoisin reduction.*

### Dijon Crusted Porkloin

*Dijon Black peppercorn crusted seared with a maple butter compound.*

### Thai Salmon

*Citrus soy seared toasted pistachio & scallions served with ginger schill beurre blanc.*

### Blackened Tilapia

*Boldly seasoned red pepper, tomato & spinach served with Pomodoro sauce.*

### Herb Turkey Breast

*Herb marinated sauteed cherries & fennel served with garlic herb pan sauce.*

### Nine Layer Lasagna

*A thick Bolognese sauce, creamy ricotta, basil, grated parmesan, layered in fresh pasta, topped with mazzarella.*

### Mahi Mahi

*Toasted cardamom dusted orange, cilantro & red pepper served with citrus soy glaze.*

### Slow Roasted Pork

*Tender & juicy; cracked black peppercorn served with zesty & bold sauce.*



## Sides



Skin-on Baby Red Mashed Potatoes

Garlic Mashed Potatoes

Cheesy Au Gratin Potatoes

Wild Rice Pilaf

Steamed Jasmine Rice

Four Cheese Penne Pasta

Roasted Sweet Potato

Rosemary Yukon Gold Potatoes

Green Beans Almondine

Brandied Carrots

Roasted Vegetable Medley

Asparagus with Lemon Zest

Sauteed Carrot and Fennel

Braised Broccoli

Herb Roasted Root Vegetables

Buttered Corn with Red Pepper