

# *The Wedding Day Buffet*



## *The Passed Hors D'oeuvres*

*Portobello Mushroom Puffs*

*Chicken Satay, served with  
Thai Peanut Sauce*

*Savory Jumbo Prawns Marinated in Garlic and Fennel*

## *The Buffet*

*Mixed Spring Greens and Butter Lettuce with Toy Box Tomatoes,  
Marinated Sweet  
Onion, Feta Cheese and Toasted Pine Nuts served with Sherry Vinaigrette*

*Seasonal Vegetables Grilled in Garlic Infused Extra Virgin Olive Oil  
and Drizzled with Lemon and Herb Aioli*

*Red Chili Dusted Salmon served with Papaya Mango Salsa and Citrus  
Beurre Blanc*

*Black Pepper Dusted Beef Tenderloin served with Rich Cabernet Sauce*

*Smoked Chicken Ravioli served in a Creamy Gorgonzola,  
Fresh Spinach and Walnut Sauce*

*Assorted Artisan Bread and Sweet Butter*

*Coffee and Tea Station*

*Corinthian Catering & Dining  
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