

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
43 Main Street, Tiburon, CA 94920 415-435-4812*