

# Autumn Wedding Menu

- 66 GUESTS -

## PASSED HORS D'OEUVRES

Spinach Sun-Dried Tomato and Brie Turnovers  
Sweet Maryland Crab Cakes with Herb Remoulade  
Mac "n" Cheese Bite with Marinara Sauce  
Stuffed Zucchini Blossom with Homemade Ricotta and Basil with a Smooth San Marzano Tomato Sauce  
Wolfgang Puck Signature Pizza: Barbeque Chicken with Red Onion and Cilantro  
Wolfgang Puck Signature Pizza: House Smoked Salmon with Dill Cream and Caviar

## CHEESE DISPLAY

Assorted Cheeses with Fresh Fruits and Berries, Sliced Baguettes and Assorted Crackers

## RECEPTION STATIONS

### Beef Tenderloin

Served with Whipped Horseradish Creme Fraiche, Tiny Arugula and Brioche Rolls  
Tomato Caprese with Fresh Mozzarella, Basil, Olive Oil and Aged Balsamic

### Potato Puree Martinis

Black Truffle Butter Balls, Shredded Cheddar Cheese  
Crumbled Goat Cheese, Bacon Bits, Crispy Onions, Crème Fraiche, Chives  
Braised Beef Short Ribs

### Fish Taco "Action" Station

Mahi Mahi Fillets, Chopped Cabbage, Mango Salsa,  
Salsa Verdi, Cilantro-Avocado Salsa and Corn Tortillas  
Chunky Guacamole with Chips  
Chilled Summer Gazpacho with Avocado and Sweet Onions - Shrimp offered on the Side

## DESSERT

Wedding Cake

## LATE NIGHT SNACK

Miniature Cheeseburger on Brioche Bun with Tiny Pickles & Tomatoes  
Miniature Chicago Style Hot Dogs  
Tiny Chocolate Milkshake Shots

## PREMIUM BAR