

# Eisenhauer's Catering Wedding Menu

## PASSED HORS D'OEUVRES

MUSHROOM CROUSTADES ◆ ASIAN MEATBALL ◆ FRESH LOBSTER STACKS  
CRISPY FLOUR DOUGH SAMOSA ◆ SPICY CHICKEN FLAUTA WITH AVOCADO-CREAM DRIZZLE  
SAUSAGE AND CHEESE STUFFED MUSHROOM ◆ CEVICHE-TINI WITH SWEET POTATO CRISP  
SMOKED SALMON ◆ SEA SCALLOPS WITH MINCED PEA PUREE ON A POTATO CHIP

## SALAD

ROASTED BOSCH PEAR FRISCEE ◆ SPINACH SALAD WITH BERRIES ◆ CLASSIC CAESAR SALAD  
FARMER'S SALAD ◆ ROASTED BEET SALAD

## ENTREES

PASTA PRIMAVERA ◆ PAPPARDELLE PASTA ◆ SPINACH AND RICOTTA STUFFED SHELLS  
PASTA WITH TOMATO BASIL CREAM SAUCE ◆ "DREAM" GALETTE  
PORTABELLA MUSHROOM NAPOLEON ◆ LEMON PEEL AND GINGER RUBBED CHICKEN  
MONTEREY CRUSTED CHICKEN ◆ MEDITERRANEAN CHICKEN THIGHS  
PICCATA-STYLE LEMON-CAPER CHICKEN ◆ BULGOGI-STYLE HANGER STEAK ◆ ROASTED TRI-TIP  
BONELESS SHORT RIBS ◆ TENDERLOIN OF BEEF MEALLIONS  
STUFFED PETRALE SOLE ◆ PAN SEARED SALMON FILET WITH LEMON AND FRESH DILL  
BROILED SALMON FILET WITH FRESH MANGO SALSA ◆ FILET OF SEA BASS  
◆ GRILLED SNOWY WHITE HALIBUT ◆

## DESSERT

SPECIALTY CUSTOM CUPCAKES ◆ ASSORTED MINI COOKIES ◆ PETITE FOURS  
COLORFUL FLAVORED MACAROONS ◆ DESSERT SHOTS ◆ CHOCOLATE TARTLETTES  
POT DE CREME SHOTS ◆ CHEF SELECTED SAVORY AND SWEET BITE SIZED DESSERTS FROM OUR KITCHEN