

A WINTER WEDDING

BUTLER-PASSED HORS D'OEUVRE

AHI TUNA TARTARE CONE

sushi-grade ahi, pineapple, sesame oil, cilantro-pesto, avocado mouse

WONTON-WRAPPED KOBE DOG LOLLIPOP

sriracha-lime aioli dipping sauce

ARTICHOKE CAKE

tomato, olive, arugula, parmesan-basil aioli

ROSEMARY-ROASTED BEEF TENDERLOIN CROSTINI

herbed mascarpone, chives, essence of truffle oil

PLATED DINNER

FIRST COURSE

BAY SCALLOPS + PRAWN CHOWDER

new england-style creamy broth

Michaels artisanal sourdough bread with herbed butter

SECOND COURSE

MIXED OAK LEAF & APPLE SALAD

shaved granny smith apple, fresh herbs, ginger dressing

SECOND COURSE

BORDEAUX-BRAISED BEEF SHORT RIB NATRUÁL

buttery whipped potatoes, braised baby carrots, lemon-herb onion gremolata



M CULINARY CONCEPTS
WE ARE THE F+B EXPERIENCE