



SAMPLE BRIDAL LUNCHEON MENU

Lunch Buffet

Roasted Salmon with Sesame and Orange Ginger Relish

Whole sides of salmon marinated in orange juice, white wine and soy, topped with relish made with julienne peppers, ginger, oranges, and sesame oil, topped with toasted sesame seeds

Grilled Lemon Chicken Salad

Strips of chicken marinated in fresh lemon & grilled, tossed with sugar snap peas, red & yellow peppers, lemon juice, olive oil, & seasonings

Date, Orange, Pomegranate and Almond Watercress Salad

Rounds of fresh oranges, dates, pomegranates, and toasted almonds served on a bed of watercress and tossed with a light vinaigrette flavored with cinnamon

Asparagus Vinaigrette

Simply steamed asparagus drizzled with raspberry vinaigrette or tarragon vinaigrette

Basmati Greek-Style Rice

Wholegrain basmati rice with cherry tomatoes, feta, red onion, cucumber, Kalamata olives, dill, and mint & tossed with Greek dressing

Zucchini Madeleines

Zucchini muffins made in French Madeleine pans

Sweet Endings

Bride and Groom Chocolate Covered Strawberries

Plump California strawberries, dipped in white chocolate and decorated to look like a bride's dress or a tuxedo

Mini Cupcakes with Diamond Ring Cupcake Toppers

Miniature cupcakes in flavor of your choice topped with engagement ring toppers