



Sample Wedding Menu 3 or 4 Courses
(Can be customized for either lunch or dinner)

Starters

Chez Michele Crab Cakes
Micro Greens, Chili Lemon Aioli

Ahi Tuna Tartar
Wonton Crisp
Micro Greens, Wasabi Aioli

Seared Scallop
Basil & Lemongrass Coulis
Mint -Cilantro Salad

Margarita Grilled Prawns
Peach/Corn Salsa
Cilantro Lime Drizzle

Corn & Pancetta Chowder

Carrot Bisque with Ginger & Lemon

Salads

Mixed Organic Lettuces & Mountain Gorgonzola
Red Walnuts, Hamada Farm Apricots
Mustard Citrus Vinaigrette

Petit Heirloom Greens & Fennel Salad
Orange Segments, Almonds, Sun dried Cherries
Kumquat Dijon Vinaigrette

Buffalo Mozzarella, Compari Tomatoes, Basil & Peach
12year aged Balsamic, Extra virgin Olive Oil

Entrées

Cilantro Honey Marinated Lamb Chops
Asian Butter Sauce



Braised Lamb Shank Osso Bucco
Classic Gremolata

Applewood Cured Bacon Wrapped Grilled Petit Filet
Roaring 40s Blue Cheese Cream Sauce

Herb Crusted Pork Chop
Apricot stuffing
Mustard Cognac Demi

Miso Glazed Sea Bass

Grilled Salmon
Heirloom Tomato Corn Relish

Rosemary Roasted Chicken
Fine Herbs
Grain Mustard Sauce

Vegetarian Option

Summer Vegetable Napoleon
Roasted Red peppers, Summer Squash, Eggplant
Portabella, Polenta
Heirloom Tomato Coulis

Dessert Options

Flourless Chocolate Cake
Wild Berry Gastric

Vanilla Bean Panna Cotta
Fresh Peaches & Peach Coulis

Scharffenberger Chocolate Mousse
Kailua Infused Whipped Cream

Please note: The menu above represents a small sample of what we can do. Contact us for a custom proposal and be prepared to “Taste the Passion”.