



*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”.*