



CUISINESTYLE WEDDINGS

WINE COUNTRY WEDDING RECEPTION

WELCOME

California Sparkling Wine

Nectarine-Basil Lemonade

Savory Herb and Parmesan Puff Pastry Palmier Cookies

PASSED HORS D'OEUVRES, SERVED WITH HAND-SELECTED WINES

Grape Leaves Filled with Charred Eggplant, Preserved Moroccan Lemon,
and Point Reyes Blue Cheese, Grilled and Served Warm

Asparagus-Stuffed, Prosciutto-Wrapped, Lemon Caper-Marinated Prawns

BUFFET HORS D'OEUVRES

Local Artisan Cheeses With Walnut Gateau and Cherry Preserves

Sonoma Free-Range Chicken Liver Paté and Dry-Cured Artisan Sausages

Lemon-Zested, Warm Black and Green Olives

DINNER BUFFET

SALADS

Balsamic-Grilled Mediterranean Vegetables, with Feta Cheese,
Toasted Pine Nuts, and Oregano Pesto Vinaigrette

White Coco Beans on a Bed of Arugula, with Mango, Blueberries,
Figs and White Balsamic Ginger Vinaigrette

Lemony Caesar Salad with Romaine, Baby Spinach, and Radicchio,
Smoked Prawns and Tabasco Garlic Croutons

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SIDE DISHES

Grilled Baby Artichokes with Lemon Basil Aioli
Salt-Roasted Fingerling Potato, Brushed with Olive Oil and Crisped on the Grill

MAIN COURSE

Rotisserie-Roasted, Free-Range Sonoma Chicken
Rosemary-Brushed Spit-Roasted Spring Lamb Cooked Over Grapevine Coals
Grilled Cedar-Planked Salmon with a Pink Peppercorn and Herbed Sugar Crust
Artisan Breads and Rolls

DESSERT

Wedding Cake

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