

The Party Helpers

Wedding Menu I

~First Course~

Butter Lettuce Salad with arugula, oranges, poached pear, fresh raspberries, caramelized walnuts, goat cheese and port wine vinaigrette

~Second Course~

California Chicken~ tender boneless, skinless breast of chicken stuffed with grape leaves, young artichoke hearts, roasted red pepper and roasted garlic, baked, sliced and served fanned in a thyme reduction sauce.

Yukon Gold Mashed Potatoes with caramelized onions and gruyere cheese

Slender Blue Lake Green Bean Bundles with shallot butter and carrot wrap

Roasted Garlic Bread
Olive Bread
Herbed Focaccia Breadsticks
Whipped Butter

Wedding Menu II

~First Course~

Red Leaf and Red Oak Lettuce tossed with lemony vinaigrette and topped with grilled baby artichoke hearts, colorful fresh red and yellow pear tomatoes and crumbles of tangy mediterranean feta

~and~

~Second Course~

Herb Marinated Tri-Tip Roast, expertly grilled to your personal perfection, sliced and accompanied by a savory wild mushroom cabernet sauce

~and~

Herbed Seasoned Boneless Breast of Chicken sautéed and served with chardonnay wine sauce reduced with roasted garlic and caramelized onion and served with a scampi style jumbo prawn

Herbed Orzo with roasted vegetables

Baby Vegetable Saute'

Roasted Garlic Bread

Olive Bread

Zucchini Muffins

Whipped Butter

Wedding Menu III

~First Course~

Salad Bouquet , large plum tomato vases filled with baby oak leaf lettuce, romaine and magenta spinach artfully arranged with asparagus spear, enoki mushrooms and thinly shaved red pepper encircled with mustard cognac dressing and crumbled maytag bleu cheese

~and~

~Second Course~

Sweet Chile Glazed Sea Bass flame grilled fork tender and topped with a delectable Fresh Tropical Fruit Salsa

Tender Herb Encrusted Filet Mignon Roast grilled to your personal perfection, sliced generously and garnished with a savory brown butter béarnaise.

Fresh Asparagus seasoned and served with whole baby carrots

Roasted Butternut Squash Rings filled with mushroom risotto, topped with grated asiago and chopped parsley

Whole Wheat, Sesame, Dill and Poppyseed Rolls

Ciabatta Bread

Herbed Focaccia Bread

Whipped Butter

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