

Movable Feast Catering

Menu designed by Executive Chef Ted Berson

SAMPLE SIT-DOWN MENU

BUTLERED HORS D'OEUVRES

served by our waiters on colorful lacquer trays

Shrimp Cocktail Shooters with Ted's Firehouse Cocktail Sauce

Wilted Leeks and Toasted Pignoli Tartlettes

Sauteed Wild Mushroom and Caramelized Vidalia Onions
in Puff Pastry Pillows

Black Bean and Corn Hand- Rolled Quesadillas
with Salsa Verde and Chipotle Cream

Organic Mini Bleu Cheese Burgers with Spicy Ketchup and Cornichons

Baby Lamb Chops with Herbes de Provence and Dijon Mustard

STATIONARY CHEESE SELECTION

Artisanal Cheese board with Manchego, Cabot Cheddar, Gorgonzola,

Smoked Gouda and Brie served with Flatbreads

FIRST COURSE

Baby Mesclun Greens topped with Asian Pears,
Chevre, Toasted Pecans

And drizzled with Champagne Vinaigrette

FORMAL SIT DOWN DINNER ENTREES SERVED AT EACH GUESTS' PLATE

Guests choice of

Dry Rubbed Hanger steak with a Bordelaise reduction

OR

Miso Glazed Pacific Salmon Filets

OR

Roasted Saffron Vegetable Crepes with Red Peppers and Celeriac

(Accompaniments for all entrees)

Baby Ida Red Potatoes in their Jackets
with Fresh Basil and Fleur de Sel

Roasted Asparagus with Extra Virgin Olive Oil, Sea Salt
and Freshly ground Black Pepper

Sauteed Yellow Squash and Zucchini with Toasted Garlic

Selection of Whole Wheat, Country and Five Grain Rolls
Served with Whipped Sweet Cream Butter

DESSERT

Movable Feast Wedding Cake

(decorated by our designer with seasonal blooms
inspired by your decor)

Mini Ice Cream Sundaes served in espresso cups

Movable Feast Blend Coffees and Tea Selection