

# *Diane Browne Catering*

## Plated Menu

### **Sushi Station**

Assorted Sushi and Sushi Rolls served with all the Traditional Sauces

### **Passed Hors d'Oeuvres**

Sweet Corn and Lobster Fritters with Wasabi Sweet & Sour

Sauce Warm Goat Cheese and Apple Tarts

Smoked Chicken Quesadillas

Wild Rice and Scallion Pancakes topped with Avocado Salsa

### **Salad Course**

Salad Of Baby Arugula and Endive with Sautéed Peaches, Crumbled Goat

Cheese Pistachios and a Red Wine Vinaigrette

### **First Course**

Parsley Crusted Prawns with White Bean and Sweet Corn

Timbale, and Basil Cream

### **Main Course**

Lemon Dilled Halibut topped with Saffron Beurre Blanc

On a Bed of

Israeli Couscous with Baby Garbanzo Beans, Lentils and Red

Quinoa Sauté Haricot Vert

### **Dessert**

Wedding Cake (not included)

Coffee and Assorted Teas