

we are passionate about food!

www.hautecuisinecatering.net

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GRAND WEDDING BUFFET MENU

minimum 30 people

(this is a sample menu - clients may create their own custom menu from our lists of menu offerings)

Beverages

Alcohol by client, may be served by HC bartender(s) Assorted soft drinks & mineral water (+\$) **Spa Water Station** lemon & mint or Grapefruit with Rosemary

Placed Hors D'oeuvres

Deluxe Charcuterie Board

A selection of cured meats, sausages, domestic and imported cheeses, assorted fresh and dried fruit, nuts, apricot preserves, Dijon mustard, olives, fresh baguette, assorted gourmet crackers and artisan breads

Passed Hors D'oeuvres

Chilled Grilled Shrimp with Mango Salsa presented in individual cups for easy handling **Blue Cheese Steak Crostini** balsamic reduction & topped with microgreens **Chicken Waffle Bites** drizzled with maple syrup **Gazpacho Soup Shooters Mushroom Tartlets**

Salads

Grilled Caesar Salad

romaine, shaved parmesan cheese, freshly made croutons, Caesar dressing **Spinach Salad with Strawberries** baby spinach, red onions, toasted walnuts, feta,

house-made balsamic vinaigrette or creamy strawberry-poppy dressing on the side

Assorted Bread Basket & Butter

Entrées & Sides

Braised Short Ribs with HC Secret Sauce Mediterranean Chicken

cherry tomatoes, red & yellow bell pepper, red onion, garlic, olives, capers, oregano, basil, fresh parsley Pasta Primavera (vegan)

zucchini, bell peppers, tomatoes, fresh basil sauteed with olive oil & garlic, parmesan cheese on the side

Lemon & Herb Couscous Pilaf Assorted Seasonal Grilled Vegetables

zucchini, mushrooms, asparagus, bell peppers, carrots, onions

Dessert

Assorted Dessert Bites

cookies, cream puffs, lemon bars, brownies, macarons

Wedding Cake Display

(your choice of (3) 9" cakes presented on 3-tier cake stand examples: Chocolate Truffle Cake, Mango Mousse Cake, Burnt Almond Cake