



we are passionate about food!

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CLASSIC 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

Vegetable Crudité with Trio of Dips

cucumber, cherry tomato, bell pepper, broccoli, carrot with blue cheese, hummus and ranch dips

Gourmet Cheese Board

domestic and imported cheeses, fresh and dried fruit, nuts, apricot preserves, crackers & fresh baguette

Passed Hors D'oeuvres

Mediterranean Antipasto Skewers

cheese tortellini, mozzarella, basil, artichoke hearts, Kalamata olives, cherry tomatoes, balsamic glaze *(can be vegan)*

Seafood Ceviche

shrimp, white fish, bell peppers, jalapeno, mango, cilantro, onion, chips, in mini cocktail cups

Smoked Candied Bacon Jam Tart

hardwood smoked bacon, balsamic vinegar, port wine, brown sugar, onions, cream, blue cheese in a quinoa tart. (GF)

Coconut Crusted Chicken with Sweet Chili Sauce

Salads

Roasted Pear & Toasted Pecan Salad

baby greens, dried cranberries, crumbled blue cheese, balsamic vinaigrette on the side

Baby Kale, Arugula, Radicchio with Shaved Parmesan

dressed with lemon juice & olive oil

Assorted Bread Basket & Butter

Entrées & Sides

Chicken Piccata

lemon, capers, parsley in a light white wine sauce

Braised Tri-Tip with Thyme & Pearl Onions

slowly cooked with spices, vegetables & au jus reduction

Spanish Vegetarian Saffron Paella *(vegan)*

artichoke hearts, zucchini, peas, tomatoes

Creamy Garlic Mashed Potatoes

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

This menu is priced at \$75.00 per person + tax.
Service, tableware, and other rentals are not included.