



we are passionate about food!

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DELUXE 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

Displayed 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

Vegetable Crudité with Trio of Dips

cucumbers, cherry tomatoes, bell peppers, broccoli, carrots, blue cheese, hummus and ranch dips

Gourmet Sushi Platter

served with pickled ginger, soy sauce, and wasabi

Passed Hors D'oeuvres

Caprese Skewers

cherry tomatoes, mozzarella, basil, balsamic glaze

Grilled Peach Crostini

mascarpone, honey, fig glaze

Herb Rubbed Lamb Chops with Mango Chutney

Grilled Thai Chicken Skewers with Coconut Curry Sauce or Peanut Satay Sauce

Seared Ahi Tuna Bites with Sesame Crust

cucumber wheels or wonton chips with wasabi soy aioli

Salads

Caesar Salad

romaine, shaved parmesan cheese, freshly made croutons, Caesar dressing on the side

Spinach Salad with Strawberries

baby spinach, red onion, toasted walnuts, feta cheese,

balsamic vinaigrette or creamy strawberry-poppy dressing on the side

Assorted Bread Basket & Butter

Entrées & Sides

Herb Rubbed Rib Roast Carving Station

au jus reduction, horseradish cream, spicy herb sauce

Stuffed Chicken Breast

basil, artichokes, sun dried tomatoes, sauteed onions

Stuffed Portobello Mushroom

artichoke, sun dried tomato, sauteed onion, basil, parmesan cheese

Potatoes au Gratin

Assorted Seasonal Grilled Vegetables

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

Dessert

Assorted Dessert Bites

cookies, cream puffs, lemon bars, brownies, macarons, cheesecake bites

Assorted Seasonal Fruit & Berry Display

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 \$125.00 per person +tax
Service, tableware, and other rentals are not included.