

CHIVES

INNOVATIVE CATERING

SAMPLE WEDDING RECEPTION

BELOW ARE SOME SAMPLE SUGGESTIONS WE HAVE PREPARED FOR
PREVIOUS CLIENTS BOTH PLATED AND STATIONS

PLATED SALADS

CARRIBEAN

Baby field greens
Fresh mango, hearts of palm, slivered red onions and
Roasted marinated sweet peppers
Lightly dressed with basil lemon vinaigrette

TUSCAN GREENS

Ciligiennes Kalamata olives
Campari tomatoes
Roasted garlic
Focaccia croutons
Balsamic vinaigrette

HEIRLOOM TOMATO

Fresh Mozzarella di Bufala
Basil chiffonade
Spanish virgin olive oil

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FLORIDA COBB SALAD

Chopped greens
Hard eggs, Maytag blue cheese
Haricot verte, Cherry tomatoes
Apple wood smoked bacon
Champagne vinaigrette

CLASSIC CEASER

CRISPY ROMAINE HEARTS
Campari tomatoes, focaccia croutons
Garlic lemon anchovy dressing

*ALL SALADS ARE ACCOMPANIED BY BASKETS OF ARTISAN BREADS AND
ROLLS SWEET BUTTER*

PLATED ENTRÉE CHOICES

PAN SEARED RED GROUPE

Potato parmesan gallettes
Jumbo asparagus
Plum tomato confit

GRILLED FILET MIGNON

White truffle butter
Yukon Gold potato Gallettes
Broccolini
Plum tomato confit

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CEDAR PLANK ROASTED SALMON

Fresh mango watermelon salsa
Saffron rice
Jumbo asparagus

GRILLED BLACK ANGUS SIRLOIN

With herb garlic butter
Roasted sweet potato hash
Broccolini

PAN SEARED FRENCH CHICKEN BREAST

Bourbon BBQ glaze
Fresh grilled corn grits
Sautéed spinach

PLEASE LET ME KNOW IF THERE ARE ANY VEGANS OR STRICT
VEGETARIANS AS WE CAN ACCOMMODATE ANY DIETARY
RESTRICTIONS.