

foodinkcatering

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sample wedding menu



welcome drink

welcome drink of blood orangeade champagne sparkler served in prosecco glasses

passed hors' d'oeuvres

asian poached chicken breast in tahini sauce, wonton tartlets, pickled cucumber
endive spear with cabrales & grilled asian pear with truffle honey
parsnip latkes with roast beef & mustard aioli
chickpea fritters with carrot aioli & micro cilantro
parmesan tartlet with caramelized pearl onion, chervil puree
ahi tuna & wasabi crème pizza with wasabi pearls

amuse

pumpkin – ginger bisque with cumin scented lavash crisp

salad

beet & citron goat cheese napoleans, topped with edible flower & micro leaf salad; hemp pesto dressing

entrees

greg norman ranch rib eye, lemon grilled; served over wilted arugula, polenta fries
accompanied by condiment trays of dijon mustard, steak sauce, ketchup
or
cedar planked tasmanian ocean trout with roast grapes, asparagus & verjus dressing, on fennel & potato gratin

sides passed family style

platters of creamed babyleaf spinach, nutmeg scented cauliflower puree

dessert

wedding cake for dessert, accompanied by fruit compote & double cream

followed by late night dancing food & cappucinos

junk food platter including the following: cotton candy, sno-balls, caramel corn, assorted cookie flavours, hostess cupcake, chocolate coated rice crispy treats, milk shake & root beer floats