



*Mangia Mangia
Catering*

Passed Hors d'oeuvres

Crab Cakes

With a mango Salsa

Grilled Saigon Salmon on Bamboo

Miniature Lobsters Rolls

Thai Bundles

Pork Dumplings with a Ginger Soy Sauce

Lobster Bisque Shots

Served in Demitasse

Miniature Chicken Pot Pie in Puff Pastry Shell

Assorted Sushi Rolls

With Spicy Chili Sauce and Soy Dipping Sauce

First Course

Pan Seared Sea Scallops

Over a Arugula Pesto Sauce and Roasted Red Pepper Garnish

Salad Course

Boston Lettuce and Radicchio

With Roasted Walnuts,

Blood Orange Sections, Crostini Chevre

Pink Peppercorn Dressing

Main Course

**Grilled Beef Filet Mignon with a Merlot Veal Glace and Grilled Jumbo White
Prawns**

**With Sautéed Baby Squashes and
Pan Seared Risotto Cakes**

Dessert Course

**Wedding Cake (provided by Client, Sweet Lisa's
St. Claire's Sorbets in a Sherry Glass
Coffee Service**