



WEDDING BUFFET

STARTERS

- Butter lettuce salad, endive, frisée, Maytag blue dressing, caramelized pistachios
- Vegetables from the Santa Monica Farmers' Market grilled, braised and raw, winter greens, citrus olive oil dressing

ENTRÉES

- Roasted free-range chicken, Bloomsdale spinach, three mustard sauce
- Mediterranean bouillabaisse, rouille, croutons, aged Gruyère

ACCOMPANIMENTS

- Bouquet of rosemary grilled asparagus, baby tomatoes, truffle oil
- Portabello mushroom ravioli, shaved Parmigiano-Reggiano, Italian parsley

CHEF'S SELECTION OF PETIT FOURS

- Light crumble cake, fresh mint cream
- Tiny double chocolate tarts, milk chocolate ganache
- Hazelnut praline Napoleon
- Passion fruit, banana and mango macaroons