



CUTTING EDGE CUISINE

CATERING • EVENTS

TRADITIONAL WEDDING MENU A

APPETIZER MENU

CRABCAKES

JUMBO LUMP CRAB GENTLY FOLDED WITH OUR BAYOU HERB MIXTURE. BAKED & SPRINKLED WITH MULTI-COLORED PEPPERS, PARSLEY & OUR SPECIAL RÉMOULADE.

ROASTED VEGETABLE PLATTER WITH BALSAMIC DRIZZLE

ASPARAGUS, PORTOBELLOS, ZUCCHINI, SQUASH, PEPPERS & CHERRY TOMATOES.

CHEESE FLIGHT

ASSORTMENT OF PREMIUM CHEESES RANGING FROM HARD CHEDDARS TO A SOFT GOAT CHEESE SERVED WITH MIXED CRACKERS.

CROSTINI TRIO

- WILD MUSHROOM CROSTINIS: A WILD MUSHROOM BLEND SAUTÉED IN BUTTER, GARLIC & ROSEMARY. DEGLAZED WITH MARSALA WINE & FINISHED WITH HEAVY CREAM & PARMESANO REGGIANO.
- TOMATO BRUSCHETTA CROSTINIS: FRESH ROMA TOMATOES TOSSED WITH OLIVE OIL, GARLIC & BASIL. DUSTED WITH PARMESANO REGGIANO & BAKED ON A GARLIC BREAD ROUND DRIZZLED WITH A BALSAMIC GLAZE.
- PROSCIUTTO & BLEU CROSTINIS: BLEU CHEESE & SUNDRIED TOMATO SPREAD. TOPPED WITH PROSCIUTTO. DRIZZLED WITH PESTO.

DINNER MENU

HOMEMADE HERB ROLLS

SERVED WITH BUTTER

ARUGULA FENNEL SALAD

BABY ARUGULA & THINLY SLICED FENNEL LIGHTLY DRIZZLED WITH LEMON JUICE & EXTRA VIRGIN OLIVE OIL. TOPPED WITH SHAVED PARMESANO REGGIANO.

BEEF TENDERLOIN PLATTER

PEPPERCORN & CORIANDER RUBBED TENDERLOIN SLICED THIN. BEAUTIFULLY SERPENTINED ON AN HERB GARNISHED PLATTER & DRIZZLED WITH OUR BASIL CHIMICHURRI.

GRILLED TERIYAKI SALMON

WITH A WASABI VINAIGRETTE DRIZZLE

ASIAN SLAW

NAPA CABBAGE, PEA PODS, RED PEPPERS, CARROTS, SCALLIONS, VERMICELLI NOODLES WITH A LIGHT ASIAN DRESSING

PICKLED TOMATO SALAD

HOUSEMADE PICKLED CHERRY TOMATOES INFUSED WITH APPLE CIDER & BALSAMIC VINEGAR, SUGAR, KOSHER SALT & GARLIC. TOSSED WITH FRESH MOZZARELLA BALLS, BASIL & EXTRA VIRGIN OLIVE OIL.

MAKE CHECKS PAYABLE TO TODD BROWN

13677 E. OLD US HWY. 12 • CHELSEA, MI 48118 • 734.646.0858 • WESLEYSATERING.COM



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DINNER MENU (CONTINUED)

ROASTED ASPARAGUS

TENDER ASPARAGUS OVEN ROASTED WITH EXTRA VIRGIN OLIVE OIL & SEA SALT. TOPPED WITH GRATED PARMESANO REGGIANO.

ROASTED POTATOES

OVEN ROASTED REDSKINS TOSSED WITH EXTRA VIRGIN OLIVE OIL & FRESH ROSEMARY.

LATE EVENING SNACK MENU

ROSEMARY & SEA SALT FRIES

FRENCH FRIES BAKED GOLDEN & CRISPY TOSSED WITH EXTRA VIRGIN OLIVE OIL, ROSEMARY & SEA SALT.

GOURMET BURGER SLIDERS

GRILLED MINI GROUND CHUCK BURGERS TOPPED WITH CARAMELIZED ONIONS & SMOKED GOUDA CHEESE PLACED ON OUR HOMEMADE ROSEMARY BUNS. SERVED ALONG WITH CHIPOTLE KETCHUP, ROSEMARY DIJON MUSTARD

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