



CUTTING EDGE CUISINE

CATERING • EVENTS

TRADITIONAL WEDDING MENU B

APPETIZER MENU

ATLANTIC SMOKED SALMON

HOT SMOKED ATLANTIC SALMON MARINATED WITH CORIANDER, BLACK PEPPERCORNS & ORANGE JUICE. SERVED WITH A TOMATO, CAPER & DILL CHUTNEY. SERVED WITH ASSORTED CRACKERS.

BAKED BRIE

TOPPED WITH AN APPLE CRANBERRY CHUTNEY. SERVED WITH GARLIC ROUNDS & CRACKERS.

CITRUS SHRIMP

CHILLED & PEELED SHRIMP WITH A TOUCH OF CITRUS. SERVED WITH COCKTAIL SAUCE.

DINNER MENU

HOMEMADE HERB ROLLS

SERVED WITH BUTTER

STRAWBERRY SPINACH SALAD

BABY SPINACH & ROMAINE LETTUCE MIXED WITH SLICED STRAWBERRIES, TOASTED ALMONDS & RED ONION. TOSSED WITH ROMANO CHEESE & A HONEY LEMON VINAIGRETTE.

CHICKEN MARSALA

GRILLED CHICKEN BREAST SLICED & TOPPED WITH A MUSHROOM MARSALA SAUCE.

GRILLED SALMON

SERVED WITH ROASTED CHERRY TOMATO SALSA & BASIL

SPINACH & THREE CHEESE RAVIOLI

TOSSED WITH A LIGHT TOMATO & GARLIC CREAM SAUCE. FINISHED WITH PARMESANO REGGIANO & FRESH BASIL.

ROASTED VEGETABLE PLATTER WITH BALSAMIC DRIZZLE

ASPARAGUS, PORTOBELLOS, ZUCCHINI, SQUASH, GREEN BEANS, MINI SWEET PEPPERS & CHERRY TOMATOES.

MAKE CHECKS PAYABLE TO TODD BROWN

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