



CUTTING EDGE CUISINE

CATERING • EVENTS

TRADITIONAL WEDDING MENU C

APPETIZER MENU

ANTIPASTI PLATTER

PROSCIUTTO, SALAMI, GOAT CHEESE, BLEU CHEESE, GRILLED MUSHROOMS, ROASTED PEPPERS, MARINATED ARTICHOKE, GRILLED ASPARAGUS & IMPORTED OLIVES SERVED WITH BREAD ROUNDS

WILD MUSHROOM CROSTINIS

A WILD MUSHROOM BLEND SAUTÉED IN BUTTER, GARLIC & ROSEMARY. DEGLAZED WITH MARSALA WINE & FINISHED WITH HEAVY CREAM & PARMESANO REGGIANO. SERVED ON GARLIC BREAD ROUNDS.

CAPRESE SKEWERS

CHERRY TOMATOES, FRESH MOZZARELLA BALLS GARNISHED WITH FRESH BASIL & BALSAMIC GLAZE

PROSCIUTTO MAC & CHEESE BITES

MACARONI SHELLS MARRIED WITH FONTINA SHARP CHEDDAR & BÉCHAMEL SAUCE. BAKED GOLDEN BROWN IN A PROSCIUTTO CUP. TOPPED WITH AN HERBED PANKO CRUST.

DINNER MENU

HOMEMADE HERB ROLLS

SERVED WITH BUTTER.

PEAR PECAN SALAD

ROMAINE & MESCLUN GREENS TOSSED WITH CANDIED PECANS, PEARS, RED ONION & DRIED CRANBERRIES. DRESSED WITH AN APPLE CIDER VINAIGRETTE & TOPPED WITH PARMESANO REGGIANO.

GRILLED BEEF TENDERLOIN

WHOLE BEEF TENDERLOIN MARINATED IN HERBS & OLIVE OIL. SLICED & PAIRED WITH OUR WILD MUSHROOM MERLOT DEMI-GLACE.

CHICKEN BREAST

AN ORANGE JUICE AND BROWN SUGAR BRINED CHICKEN BREAST. SMOTHERED WITH A CHERRY PORT SAUCE.

SPINACH & THREE CHEESE RAVIOLI

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

RED SKINS & ARUGULA

PAN SEARED POTATOES SEASONED WITH STONE GROUND MUSTARD & SPICY ARUGULA & ENRICHED WITH CREAM.

ZUCCHINI & YELLOW SQUASH MEDLEY

SAUTÉED WITH RED ONION, RED PEPPER AND FRESH THYME.

MAKE CHECKS PAYABLE TO TODD BROWN

13677 E. OLD US HWY. 12 • CHELSEA, MI 48118 • 734.646.0858 • WESLEYS-CATERING.COM