



**A Selection of various**  
Fresh Market Amuse Bouche,  
Hors D' oeuvres,  
Tapas and Canapés

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**Wedding Bouquet Salad**  
built with a Cucumber Wrap, filled with grated  
Celery Root, Anjou Pears, Frisee and Arugula Lettuces  
and drizzled with Pomegranate Syrup

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**A very special Seafood course,**  
incorporating " Arapas" a unique street food from Venezuela,  
a crispy fried corn cake with a creamy centre.

**Main Course Choices...**

Chicken Supreme stuffed with  
Apricot, Basil, Cream Cheese and Goji Berries

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"Beef Two Ways" Beef tenderloin barely grilled,  
and Short Ribs braised forever in red wine

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Salmon with Sesame Miso Ginger crust

Mains served with Rainbow Frites, Pesto Mashed potatoes  
and Harvest Vegetables

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**Sweets, Choice of...**

Crème Brulee, caramelized tableside

Or

Chocolate Pot de Creme

or

A Marriage of Fresh Made Crepes Suzette & Bananas Foster