

Congratulations!

Bridgeport Art Center Wedding - Based on Two Hundred Fifty Guests

COCKTAIL HOUR

TRUFFLED MAC & CHEESE SPOONS

APRICOT & BRIE TARTS

SMOKED SALMON CONES

STUFFED STRAWBERRIES

SUSHI LOLLIPOPS

BEEF & BEER

Beef carpaccio atop a homemade parmesan crostini with microgreens served alongside a miniature mug of guinness

DANCE, DANCE, DANCE

FIRST: BUTTERNUT SQUASH SOUP

NEXT: CRISP CROUTON RING

with baby greens, sugared walnuts, shaved parmesan, dried cherries in a homemade balsamic vinaigrette with a grilled peach half

BEEF TENDERLOIN

roasted fingerling potatoes | asparagus with tri-bell peppers | demi glace

CHILEAN SEA BASS

asian vegetables | forbidden black rice | sesame soy teriyaki

GRILLED PORTOBELLO

quinoa & spinach cake | grilled red onion | baby spinach | fresh tomato sauce

SWEET ENDINGS

PUSH-UPS

Chocolate mousse with chocolate cake and dark chocolate shavings
Banana crème with banana cake and white chocolate shavings

SPRECHER ROOT BEER FLOATS

Sprecher root beer with a tiny scoop of Jeni's Ugandan Vanilla Bean Ice Cream
served in a tiny 3oz glass mug

FOODSTUFFS FAMOUS MINI CHOCOLATE CHIP COOKIES

served warm, right out of the oven

WEDDING CAKE

Banana cake with fudge filling and peanut butter buttercream

LATE NIGHT

MINI GRILLED CHEESE SANDWICHES

MINIATURE ALL-BEEF HOT DOGS

served from a tabletop 'Vienna' display with all of the condiments