

BANYAN CATERING

urban style events & weddings

wedding menu

The following are sample menus. As with most of our clients, we customize and create menus based on your specific needs, themes and, most importantly, your budget.

Wedding - Reception & Dinner, 100 Guests

TASTE OF THE OCEAN (Display)

Served in Cosmo Glasses

Scallops, octopus, calamari and shrimp melded into an incredibly flavorful ceviche; Cilantro, Chopped Onions, Scallions, Watercress, Pine Nuts, Fried Rice Noodles, Fresh Tomato Jus

BUDDHA BAR (Display)

Thai Chicken Sate with Coconut-Peanut Sauce, Asian Meatballs in Soy Ginger Sauce, Pork Dumplings, Vegetarian Spring Rolls, Potstickers, Fortune Cookies

TRAY-PASSED HORS D'OEUVRES

Bleu Cheese with Rosemary Infused Honey

Petit Lump Crab Cakes, Chili Lime Aioli

Tahitian Chicken with Apricot Mustard Dipping Sauce

Endive Leaf, Goat Cheese Quenelles, Fig, Drizzled with Port Reduction

FORMAL SEATED DINNER – 3, 4 or 5 courses available

Sample 3-Course Menu

Salad Course: Baby Arugula & Endive Salad + Spiced Walnuts + Granny Smith Apple

Mid-Course: Pan-Roasted Scallop with White Truffle Oil

Entree: Chicken with Apricot and Fig Stuffing, Three-Berry Sauce

Coffee & Tea served with Mignardise

Sample 4-Course Menu

Salmon Duo: Smoked Salmon & Gravlax Salmon, Red Onions, Fried Capers, Goat Cheese, Crackers & Crostini

Spinach Salad

Choice of: Grilled Venison Medallion + Mashed Sweet Potatoes + Seasonal Vegetables

Pan-Seared Ahi Tuna + Thai Chili Marinated Cucumber Salad + Quinoa Tabbouleh

Raspberry, Mango & Lemon Sorbet

Sample 5-Course Menu

1st Course: Maine Lobster Crab Ravioli with Lobster Sherry Bisque

2nd Course: Sauteed Chatterelles Bouchee atop Baby Spinach, Arugula and Basil Leaves, Merlot Reduction Vinaigrette

Intermezzo: Selection of Sorbet served in Cosmo Glasses

Main Course: Grilled Filet with Black Trumpet Mushrooms in a Grained Mustard Port Wine Sauce

Dessert Course: Assorted Petit Fours