



Winter Romance Menu

Cocktail Style

Five Hour

Upon Arrival

Silver Tray Service of: Stirling Ridge Signature Cocktail, Premium Red & White Wine
Five Hour Premium Bar & Tableside Service

Hors d'oeuvres

1Hour (Select Six)

Petite Brie en Croute, Cranberry and Pear Compote
Grilled Octopus, Roasted Peppers, Parsley, Cei Cei Bean Puree
"Fluke Flowers", Cucumber, Scallions, Chile-Miso Sauce
Spicy Tuna, Tabiko, Spicy Japanese Mayo, Scallion, Wonton Crisp
Lardo Wrapped Chilean Sea Bass, Aglio Pepperoncino, Balsamic "Fico"
Braised Short Ribs, Spinach, Procope Tomatoes, Crispy White Polenta
Wild Boar Ragout, Silver Spoon, Porcini Mushrooms, Strozzapreti, Herb-Truffle, Salt
Mini Soup Boules: French Onion, Lobster Bisque & Tomato Basil
Mini Sirloin Burger with Red Onion Marmalade & Gorgonzola Cheese
Chorizo Empanada with Spicy Spanish Sausage, Onion & Red Peppers
Filet Mignon with Truffle Aioli, Parmigiano Reggiano & Sourdough Crisps
Manchego, Serrano & Quince Phyllo
Sesame-Seared Ahi Tuna with Red Pepper Relish over Cucumber
Saffron & Shrimp Risotto Cakes
Semolina Crusted Calamari with Remoulade & Thai Chili Sauces
Mini Andouille Sausage Puffs with Pommery Mustard
Silver Spoon Lobster & Asparagus Salad
Yukon Gold Potato Croquettes with White Truffle & Chives
Silver Spoon Tuna Tartare with Cucumber, Scallion & Ginger
Beef & Blue Corn Empanadas
Tangy Roquefort & Pear Stars "Hand Shaped"
Mini Crab Cakes with Mango Salsa
Brie & Raspberry Stars
Mini Portobello Tarts with Goat Cheese, Arugula & Balsamic Syrup
Fig & Fontina Cheese with Lavender in Phyllo Dough
Black Pepper Seared Sirloin with Caramelized Onion & Maytag Blue Cheese
Mini Cuban Sandwiches
Curried Shrimp Empanadas in Coconut Curry Sauce with Almonds and Raisins
Miso-Glazed Sea Scallops
Kalamata Olive Tart with Goat Cheese & Artichokes
Shitake & Leek Spring Rolls with Ginger Garlic Hoisin Sauce
Chicken & Lemongrass Potstickers with White Soy Sauce

International Fruit and Cheese

Artfully Presented Fresh Fruits & Berries
Imported Fine Cheeses, Fresh Herbs & Flat Breads

Crisp Garden Vegetable Crudités

Served with Dipping Sauces

Select Four Additional Stations

Taste of Tuscany

Marinated Char-Grilled Vegetable Array
Assorted Fresh Baked Breads
Caprese of Fresh Mozzarella, Ripe Tomato & Fresh Basil Drizzled with Olive Oil
Marinated Vegetables, Mixed Olives, Italian Cured Meats and Cheeses
Focaccia Bread, Plum Tomato Bruschetta & Caponata

Pasta Station

(Made to Order – Select Two)

Three Cheese Ravioli with Classic Pomodoro Sauce
Grilled Pesto Shrimp with Gemelli Pasta, Toasted Pine Nuts & Reggiano
Farfalle Pasta in a Wild Mushroom & Cognac Sage Cream Sauce
Penne with Asparagus, Fresh Tomato & Crispy Pancetta in White Wine & Garlic Sauce
Accompanied By Artisan Breads, Fresh Grated Parmesan & Infused Olive Oil

Sicilian Hot Station

Served from Chaffing Dishes

Mussels Fra Diavolo, Baked Clams Oreganata
Fried Calamari with Spicy Marinara & Remoulade dipping Sauces
Herb Chicken Medallions in Wine Sauce

Paella Station

Seafood Paella with Manila Clams, Mussels & Shrimp
Saffron Flavored Rice with Fresh Vegetables, Chicken, & Chorizo
Tortilla de Patatas with Seasonal Gazpachio & Fried Almonds

Southern Comfort

BBQ or Country Fried Chicken
Choice of Seafood, Beef or Chicken Jambalaya
Stirling Ridge “Slammin” Macaroni & Cheese
Potato Skins with Assorted Toppings & Mozzarella & Cheddar Cheeses
Fig & Pecan Corn Bread with Grilled Sweet Potato Medallions
Baby Spinach Salad with Blue Cheese, Croutons & Apple Dressing



Mashed Potato Bar

(Select Two)

Herb Roasted Garlic Mashed Potato with Assorted Cheeses & Accompaniments

Purple Peruvian Potatoes with Crispy Leeks

Maple Mashed Sweet Potato

Truffle Smashed Potatoes

Served in Martini Glass

Mediterranean Station

Spicy Lamb Sausage with Fennel & Parmesan

Grilled Meat & Vegetable Skewers with Seasonal Dipping Sauce (*Chicken, Beef & Pork*)

Orzo with Roasted Peppers, Olives & Goat Cheese

Stuffed Grape Leaves, Hummus & Feta-Herb Spread with Flat Breads

Dessert

Custom Designed Wedding Cake

Assorted Pastry & Petite Four-Plate per Table

Fresh Brewed Coffee & Assorted Tea

