



## POSH PLATED WEDDING

A remarkable group of friends or family deserve a remarkable dining experience together. Classic Culinaire provides a variety of services to help you design an event to remember. Chef Chad designs each plate with artistic and culinary excellence surely to satisfy all the senses.

### 3 Course Experience

2 Appetizers  
Soup or Salad  
Entrée (Choice of Two)  
Dessert

\$140 – under 20  
\$120 – under 50  
\$100 – under 70  
\$90 – under 100  
\$80 – 100+

### Appetizers

- **Roasted Sweet Corn Arancini**, smoked paprika remoulade
- **Spicy Pork Tostada**, fried flour tortilla, pickled red onions, cotija cheese, siracha aioli, cilantro
- **Smoked Salmon Blini**, herb pancake blini, dill crème fraiche
- **Korean Beef Satay**, hoison glaze, sesame seeds
- **Teriyaki Glazed Beef Meatball**, pineapple relish
- **Wild Mushroom Bruschetta**, garlic crostini, fresh herbs, pecorino cheese
- **Wild Flower Honey and Laura Chenel Chevre Mousse Tart**, rosemary, apricot chutney
- **Chilled Gazpacho/Spicy Shrimp Shooter**
- **Heirloom Tomato & Pesto Bruschetta**, garlic crostini, thai basil & balsamico
- **Chanterelle Mushroom Tart**, Laura Chenel and chantarelle mousse & fresh herbs
- **Avocado Bruschetta**, roasted peppers, pine nuts, garlic crostini
- **Goat Cheese Croquettes**, chives, fig jam
- **Ahi Tuna Tartar**, cabbage slaw, crispy wonton, siracha crema, sesame seeds
- **Scallop Ceviche Shooters**, citrus mango salsa
- **Dungeness Crab Cakes**, meyer lemon basil pesto, micro greens
- **Macadamia Nut Crusted Prawns**, sweet thai chili sauce
- **Asian Pork Belly Biscuit**, pickles cabbage slaw, hoison aioli
- **Chicken & Biscuits**, crispy chicken, chive biscuits, maple bacon aioli
- **Beef Wellington**, mushroom mousse, crisp puff pastry
- **Hoison Glazed Wild King Salmon Skewers**, charred pineapple
- **Dungeness Crab Deviled Eggs**, crème Fraiche, orange tobiko & Dill
- **Local Oysters** on The Half Shell

## Farm Fresh Salads

### Additional Course - \$10

- **Sonoma Harvest Salad** with field greens, fresh raspberries, Laura Chenel goat cheese, candied pecans & orange zest vinaigrette
- **Classic Caesar Salad**, romaine hearts, herb croutons, shaved parmesan & caesar dressing
- **Salad Caprese** with rainbow heirloom tomatoes, buffalo mozzarella, basil, baby arugula, citrus champagne vinaigrette
- **Little Gem Salad**, crumbled applewood smoked bacon, cherry tomatoes, chives & gorgonzola dressing.



## Savory Soups

### Additional Course - \$10

- **Sweet Corn bisque**, white truffle oil
- **Pink Lady heirloom tomato**, thai basil, brioche crouton
- **Cauliflower Bisque**, meyer lemon reduction, toasted pine nuts



## Main Course

- **Scallops**, pan seared with asparagus risotto, roasted summer corn, sea salt almonds, sage beurre blanc
- **Pan seared Bodega Bay halibut**, roasted corn and heirloom tomato succotash, parmesan risotto, meyer lemon beurre blanc
- **Local Wild Salmon**, yukon gold potato mousse, wilted garlic greens, red pepper romesco
- **Petaluma Farms Filet Mignon**, parmesan whipped sweet potatoes, balsamic haricot verts, chimichurri
- **Surf and Turf**, charred grass fed filet mignon, garlic butter prawns, cremini mushroom risotto, asparagus tips, thyme demi glace
- **Cabernet Braised Beef Short Ribs**, parmesan whipped yukon gold potatoes, honey caramelized brussels sprout, cabernet demi glace
- **Crispy Pork Belly**, sweet potato hash, honey roasted Brussels sprouts, whole grain mustard jus
- **Petaluma Farms Pan Seared Chicken Breast**, roasted fingerlings, asparagus spears, peach and applewood bacon ragu
- **Mushroom Ravioli**, Sage Cream Sauce, Caramelized Butternut Squash(vegetarian)
- **Vegan Eggplant Parmesan**, crispy fried eggplant tower, heirloom tomato marinara, vegan mozzarella/parmesan, fresh basil



## Sweet Treats



- **Strawberry Shortcake**, orange cream, fresh berries, blackberry compote
- **Peach/Blueberry Crostata**, fresh whipped creamy, raspberry compote
- **Warm Chocolate Lava Cake**, vanilla cream, raspberry coulis
- **Apple and Pecan Bread Pudding**, fresh whipped cream, caramel drizzle

## Specialty Stations

(Additional Charge)

- **Grand Cheese and Charcuterie Board** with Local Artisan Cheese, Local Cured Meats, Sonoma Olives, Champagne Grapes, Sourdough Crostini's and Premium Crackers. \$10 PP
- **North Coast Seafood Bar:** Fresh, Local, Chardonnay Poached Jumbo Prawns, Tomales Bay Oysters On The Half Shell, Meyer Lemons, Cocktail & Mignonette Sauce. \$15 PP

