Too Caterers

918 Industrial Avenue, Palo Alto, CA 94303 Ph: (650) 322-4189 Fax: (650) 322-1023

PASSED HORS D'OEUVRES

Small Spinach Crepes

Filled with duck confit
Topped with dollop of lemon aioli

Salmon Tartar On Sesame Wonton Crisp

Crowned with avocado wasabi mousse And chopped chives

Beef Carpaccio On Round Toast Points

with Dijon lemon sauce

Deviled Chicken Lolipops

served on long skewers in wheatgrass offered with warm lime cilantro dipping sauce

SALAD COURSE

Organic Sonoma Greens And Butter Lettuce

Accented with caramelized nuts, sweet 100's, roasted and cubed red and yellow beets
Dressed with a light balsamic vinaigrette
Garnished with carrot vermicelli and a shaved
Cucumber "collar"

AT EACH TABLE

Artisan Breads

potato rosemary, Moroccan olive bread, rustic baguettes, crackerbread, and lavosh with za'tar

Unsalted Margarine

MAIN ENTRÉE

(based on pre-reserved entrée choices)

Braised Beef Short Ribs

fork tender boneless beef slowly roasted in an osso bucco style sauce of tomatoes, carrots, onions and garlic

Artichoke and Leek Risotto

herbed arborio rice slowly cooked with pescadero artichokes and caramelized leeks

or

Pan Seared Seabass

on red pepper scallion ragout served with artichoke tartar remoulade

White Cheddar Potato Gratin

thin sliced russet potatoes layered with white cheddar and light cream

Both entrées to be accompanied by:

Tender Asparagus Spears sautéed in shallot butter

Grilled Red Pepper Strips with olive oil and sea salt

VEGETARIAN ALTERNATIVE

Grilled Polenta Napoleon

grilled polenta rounds layered with grilled vegetables, fresh spinach, and fontina cheese, offered with a fresh pea coulis as well as a roasted red pepper coulis

Artichoke and Leek Risotto

Tender Asparagus Spears

Grilled Red Pepper Strips

KID FRIENDLY MEAL

Roasted Chicken Tenders

with barbeque dipping sauce on the side

Penne Pasta With Butter And Parmesan

Crudite Veggies

ranch style dip in ramekin

DESSERT COURSE

Your Wedding Cake

cut and served at the appropriate time