

a wedding sit down dinner
on the new york street at cbs studios
400 guests

as guests are seated waiters will take drink orders

amuse - bouche

jumbo shrimp & avocado salsa
served on a chilled cocktail fork
garnished with tomato diamond

beginnings

malibu greens & arugula salad
with maytag blue cheese & caramelized pear
thinly sliced red onion & spiced pecans
pear & honey vinaigrette

entrées

slow roasted fillet of Atlantic salmon
lightly marinated, quickly seared then
slowly roasted until just pink

beet couscous
medley of glazed steamed baby vegetables
wasabi caviar & grilled limes
light buerre blanc
sliced nori

and

filet mignon

rubbed with cracked pepper & garlic
oven roasted just til medium rare & sliced on the bias

wild mushroom whipped potatoes
vegetable napoleons
pinot noir sauce

dessert

waiters dramatically enter the dining room presenting trays of desserts
embraced in a magical white cloud

double dip creme brulée

vanilla crème brulée & chocolate espresso mousse
layered into one dessert and topped with shaved chocolate
dark chocolate twig garnish

the last touch

fromage sampler & seasonal fruits
chef's choice of assorted regional artisanal cheeses
apples, pears, grapes