

Serving Virginia
— since 1993 —



A Sharper Palate

asharperpalate.com
— 804.553.0495 —
info@asharperpalate.com

Wedding Plated & Served Dinner

Thank you for contacting us to assist with the wedding reception you are planning. Please think of A Sharper Palate as your personal catering event coordinator. Whether you are having an intimate gathering or a large reception, A Sharper Palate can assist with servicing your event needs. To begin planning for your event, please review the following pages for menu options.

Please don't feel limited by what you see listed, as our menus are meant to be a starting point for your perfect event. Our experienced coordinators are happy to assist you with any changes or adjustments you would like to make based on taste or budget.

Once you have selected your preferences, please call A Sharper Palate Catering & Events 804-553-0495 or email us at info@asharperpalate.com so that we can provide a customized proposal.

GETTING STARTED

To best serve your needs, we suggest considering the following points before contacting:

- Determine your wedding date and anticipate the times for your reception.
- Choose a venue.
- Estimate your guest count.
- Determine the service style that best fits your event.
- Decide on a budget.

DIETARY RESTRICTIONS

Please advise us of any specialty dietary needs when planning your menu. We have extensive experience accommodating gluten-free, vegetarian and vegan needs; along with various other food allergies.

5511 Lakeside Avenue Henrico, Virginia 23228
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BUTLERED HORS D' OEUVRES

Served to your guests during cocktail hour while the bridal party takes pictures and awaits to be announced.
Please select 3 to 4 options below for \$5.50 per person.

Beef

- Seared Beef Tenderloin on Grilled Flatbread with Shaved Asparagus, Manchego Cheese and Olive Oil
- Miniature Hamburgers with Cheddar Cheese and Herb Aioli on a Sesame Seed Roll
- Braised Beef Short Rib on White Cheddar and Chive Cornbread Rounds garnished with Pickled Pearl Onion
- Miniature Rubens - Corned Beef with Sauerkraut and Thousand Island Dressing on Toasted Pumpernickel
- Blackened Beef Tenderloin with Arugula Pesto and Roasted Red Peppers on Crostini

Pork

- Miniature Pulled Pork BBQ Sandwiches with Carrot Ginger Slaw
- Mushrooms stuffed with Italian Sausage and Fontina Cheese
- Miniature Cuban Sandwich Smoked Pork with Cheese, Pickles and Mustard
- Grilled Pork Satays, Peanuts, with Scallion-Ginger Dipping Sauce
- Smoked Ham on Cheddar Biscuits with Honey Mustard
- Prosciutto, Asparagus, Caramelized Onion and Goat Cheese on Crostini

Poultry

- Tea Smoked Duck Breast with Edamame Puree on Crispy Sticky Rice Cakes and Radish Sprout
- Roasted Turkey on miniature Orange Muffins with Cranberry Walnut Butter
- Savory Profiteroles filled with Roasted Chicken Salad and Tomato-Rosemary Aioli
- Fried Buffalo Chicken with Blue Cheese Sauce on a Sesame Seed Roll
- Miniature Fried Chicken & Waffles with Maple Cayenne Butter

Seafood

- Grilled Marinated Shrimp with Cocktail Sauce
- Bacon Wrapped Scallops
- Yuzu Marinated Lobster in Miso Tuille Cones
- Smoked Salmon on Crostini with Cucumbers and Yogurt Sauce
- Crab Cake Sandwiches served open face with Remoulade Sauce
- Cornmeal Crusted Oysters on Asian spoons, with Warm Whole Grain Mustard Sauce

Vegetarian

- Smoked Shiitake Mushrooms with Edamame Puree on Crispy Sticky Rice Cakes and Radish Sprout
- Twice Baked Fingerling Potatoes with Smoked Gruyère, Shallots and Chives
- Vegetable Garden Spring Roll with Cashew Ginger Sauce
- Parmigiano Reggiano and Italian Parsley Risotto Fritter
- Tomato Jam on Baguette Toast
- Deconstructed Vegetable Soup on Herb Focaccia Crisps
- Crispy Rice Noodles served on Asian spoons, with Vegetables and Miso

Stationary Cheese Presentations

A nice addition to offer along with butlered food options or can be served alone.

Pricing ranges from \$2.50 - \$3.50 per person.

- Apple, Bacon & Gorgonzola Savory Cheesecake
- Stilton, Pear and Walnut Savory Cheesecake
- Crab, Sun-Dried Tomato & Shitake Mushroom Savory Cheesecake
- Assorted Domestic & Imported, Hard and Soft Cheeses
- Baked Brie en Croûte served with Apple Butter and Candied Pecans
- Pecorino Romano, Garlic and Herb Spread

***All cheese presentations are served with Gourmet Crackers, Flatbreads and Fruit**



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PLATED & SERVED DINNER

Menu I

First Course

- Mixed Greens with Fresh Raspberries, English Cucumbers, Roquefort Pieces, Balsamic Vinaigrette

Second Course

- Filet of Beef with Shiitake Mushroom Demi-glace topped with Matchstick Potatoes
- Crabcake
- Wild Mushroom Risotto
- Roasted Asparagus
- Freshly Baked Soft Dinner Rolls with Butter

Above Menu is \$30.00 Per Person

Menu II

First Course

- Salad of Frisee and Mâche, Sunflower Seeds, Pepper Crusted Chèvre, Warm Red Grape Vinaigrette

Second Course

- Filet Mignon with Oyster Mushrooms
- Baked Sole Meunière,
- Braised Leeks, Broccolini, Wheat Berry and Rice Pilaf
- Freshly Baked Soft Dinner Rolls with Butter

Above Menu is \$30.00 Per Person

Menu III

First Course

- Baby Bibb Lettuce, Grilled Red Onion, Orange, Gorgonzola, Toasted Walnuts Blood Orange Black Pepper Vinaigrette

Second Course

- Grilled Chicken Breast, sliced, with a Roasted Red Pepper Sauce
- Seared Rockfish with Mirepoix Sauce
- Asparagus, Brown Rice Pilaf
- Freshly Baked Herb Rolls with Butter

Above Menu is \$27.00 Per Person

Menu IV

First Course

- Young Red Romaine, Roasted Beets, Red Onion, Candied Walnuts, Montrachet, Herb Vinaigrette

Second Course

- Grilled Beef Tenderloin with Achiote & Chile Powder, Cilantro-Pumpkin Seed Butter
- Herb Crusted Seared Sea Bass with Smoked Shrimp Butter
- Spring Onion and Potato Hash, Citrus Glazed Carrots
- Freshly Baked Soft & Crusty Dinner Rolls with Butter

Above Menu is \$30.00 Per Person

Menu V

First Course

- Mixed Greens with Sundried Cranberries, Candied Pecans, Blue Cheese Crumbles, Raspberry Vinaigrette

Second Course

- Pepper Crusted Petit Filet Mignon
- Herb Roasted Black Sea Bass with Garlic Spinach
- Parmesan Potato Gratin, Roasted Asparagus Bundles
- Freshly Baked Soft Dinner Rolls with Butter

Above Menu is \$30.00 Per Person

Menu VI

First Course

Mixed Baby Greens, Pears, Chèvre, Toasted Almonds, White Balsamic Vinaigrette

Second Course

- Chicken Picatta
- Sauté of Shrimp
- Whipped Yukon Gold Potatoes
- Green Beans Sautéed with Shallots and Garlic in Nutmeg Brown Butter
- Freshly Baked Soft Dinner Rolls with Butter

Above Menu is \$30.00 Per Person

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Dessert

Third Course Options

Lemon and Berry Napoleon

Puff Pastry, Lemon Curd, Fresh Berries, Whipped Cream and Strawberry Coulis
Decaffeinated Blanchard's Coffee

Apple Ginger Crisp with Fresh Whipped Cream

Decaffeinated Blanchard's Coffee

Crème Brûlée with Raspberries and Almond Biscotti

Decaffeinated Blanchard's Coffee

Chocolate Hazelnut Marquis, Vanilla Meringue, Raspberry Coulis

Decaffeinated Blanchard's Coffee

Strawberry Shortcake

Sweet Buttermilk Biscuit, Crème Chantilly, Strawberry and Vanilla Sauces
Decaffeinated Blanchard's Coffee

Lemon Cheesecake, Almond Crust and Black Berry Compote

Decaffeinated Blanchard's Coffee

Above Dessert Options Add \$6.00-\$ 6.75 per person