



J&L
CATERING

Globally Inspired Wedding Menu

OPTION 1

PASSED APPETIZERS

- › Coconut Curry Vegetable Potstickers
- › Crispy Thai Spring Rolls with Pork, Noodles and Sweet and Sour Dip
- › Assorted Seafood and Vegetarian Maki with Wasabi Soy Aioli
- › Wonton Basket with Sesame Chicken Salad

FIRST COURSE

- › Baby Spinach with Jicama, Strawberries, Pickled Onions and Sesame Seeds, Orange-Rice Wine Vinaigrette
- › Scallion Biscuits, Sesame Rolls and Ginger Scones, Butter with Pink Sea Salt

ENTRÉE

- › Beef Bulgogi with Scallions
- › Steamed Rice
- › Japanese Eggplant, Grilled Pepper and Pineapple with Soy Glaze

DESSERT

- › Pear and Almond Tart

Globally Inspired Wedding Menu, Continued

OPTION 2

PASSED APPETIZERS

- › Beef Empanaditas with Guajillo Salsa
- › Mini Cornbread Muffins Stuffed with Braised Pork and Queso Fresco
- › Tortilla Cups with Cumin and Garlic Scented White Beans Garnished with Pico de Gallo and Avocado
- › Miniature Potato Cups with Chorizo, Jack Cheese and Cilantro

BUFFET

- › Salmon Veracruzana
- › Chicken Ragout with Cumin, Roasted Shallots, Jalapeño and Tomato
- › Yellow Rice with Scallions and Toasted Pepitas
- › Stewed Black Beans with Chipotle Mole
- › Crisp Iceberg Lettuce, Orange, Radish, Cucumber and Tortilla Strips, Coriander-Jalapeño Lime Vinaigrette
- › Tortilla Chips, Tomato Salsa, Charred Tomatillo Salsa and Guacamole
- › Warm Flour and Corn Tortillas

DESSERT BUFFET

- › Mini Tres Leches Cakes, Mango Tarts, Mexican Wedding Cookies, Ancho-Cinnamon Spiced Chocolate Fudge Brownies
- › Fresh Fruit Skewers

OPTION 3

PASSED APPETIZERS

- › Fresh Vietnamese Spring Rolls with Plum Sauce
- › Skewers of Lemongrass Beef Wrapped in Basil
- › Crispy Shrimp Triangle with Lemon-Soy Dipping Sauce
- › Cucumber with Seared Tuna, Chili Oil, Mint Aioli

FIRST COURSE

- › Green Papaya, Carrot and Cherry Tomato Salad With Rau Ram, Cilantro and Toasted Peanuts

ENTRÉE

- › Pan Roasted French Cut Chicken Breast with Honey and Ginger
- › Steamed Rice Scented with Star Anise
- › Spicy Stir Fried Long Beans with Carrot Flowers

DESSERT

- › Coconut Tartlet with Mango Sorbet

Globally Inspired Wedding Menu, Continued

OPTION 4

PASSED APPETIZERS

- › Ginger and Green Chili Shrimp Fritters
- › Mini Potato Cakes with Green Mango Chutney
- › Skewers of Spiced Paneer with Minted Yogurt
- › Sweet Potato and Chick Pea Samosas

BUFFET

- › Lamb Kofta Curry Meatballs with Yogurt and Mint
- › Coriander Chicken
- › Steamed Rice
- › Chick Pea and Pumpkin Curry
- › Spicy Cumin and Ginger Scented Sweet Pea and Potato Bhaji
- › Baby Greens, Marinated Daikon Radish with Pickled Onion, Honey-Lime Vinaigrette
- › Assorted Naan and Flatbreads with Chutneys and Dips

PLATED DESSERT

- › Caramelized Pineapple over Coconut Tapioca with Buttermilk Ice Cream

OPTION 5

PASSED APPETIZERS

- › Moroccan Style Beef Meatballs in Spicy Tomato Sauce
- › Phyllo Cups Filled with Chicken B'stilla
- › Harissa Grilled Shrimp with Cool Coriander Yogurt Dip
- › Miniature Pizza with Lamb and Pomegranate Molasses

FIRST COURSE

- › Sliced Orange, Marinated Onion, Olive and Radish Salad

BASKETS OF FLATBREADS

- › Bowls of Hummus, Marinated Olives and Harissa on Each Table

ENTRÉE

- › Roasted Cornish Game with Sumac, Stuffed with Cous Cous and Apricots, Preserved Lemon Jus
- › Ratatouille with Chopped Dates and Parsley

DESSERT BUFFET

- › Wedding Cake accompanied with Fresh Fruit, Berries and Petite Sweets