



Sample Duet Fall Wedding Menu
September/October

Pass Local Apple Cider as Hospitality

Passed Hors D'oeuvres:
Grilled Diver Sea Scallop Skewer
Traditional Crab Cakes with Remoulade
Pat La Freida Short Rib Mini Taco
Lamb & Pistachio Skewer with Tzatziki Sauce
Seared Duck Breast Crostini with Blackberry Jam
Mini Mediterranean Spiced Falafel with Tahini-Yogurt

Passed Fruit de Mere
Oysters, Clams, Wild Shrimp
Mezcal Mignonette, Olive Tapenade, Blood Mary Cocktail Sauce

Mediterranean Table:
Sicilian Olives, Mushrooms, Baked Artichoke, Roasted Peppers, Caponata,
Chunk of Parmigiano-Reggiano, Artisanal Meats & Cheeses, Local Jams and Honey,
Flatbreads, Hummus, Pita, Grapes, Seasonal Fruits, Figs

First Course:
Burrata, Local Beef Steak Tomatoes, Baby Lettuces, Dijon-Shallot Vinaigrette
Grilled Tuscan Bread

Duet Entrée:
Poached Lobster Tail/Chimichurri Butter and Petite Filet Mignon/Roasted Garlic
Pomme Puree, Grilled Summer Corn and Rainbow Swiss Chard

Dessert Buffet:
Assorted Cookies, Fresh Berries and Fresh Cream, Coffee and Teas.

Vegan, Vegetarian, Gluten and Dairy Free Option:
Roasted Heirloom Cauliflower Steak, Pumpkin Seeds, Smashed Sweet Potato, Zucchini

*Wedding Cake or Pies available upon request.

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