

AUBERGINE WORLD CUISINE



Sample Fall Wedding Menu

Passed Hors D'oeuvres

Carrot and Cumin Soup in Shot Glass

Mini Grilled Smoked Cheddar and Gruyere Cheese Croque Madame

Pulled Pork Sliders with Apple Cole Slaw

&

Scandinavian Style Cucumber Pickle



Dinner

Farmers Market Mixed Greens with Beets and Local Chevre
Apple Cider and Wild-Flower Honey Vinaigrette

Chef Composite Salad
Sunflower Seed and Quinoa Salad with a variety of
Fresh Herbs, Lemon Rinds, Fennel, Kale and Scallion

Pasta Salad with Charred Tomatoes, Artichokes, Roasted Garlic,
Shallots and Parmesan, EVOO and Fresh Herbs

Roasted Local Brussels Sprout with Pancetta and Raisins

Balsamic and Garlic Glazed Mushrooms

Salmon with California Grape Relish
Roasted Salmon, Seasonal Grapes, Shallots and Thyme Relish

Black Angus Tri-Tips
Grilled Tri-Tips, Pink Peppercorn Cognac Sauce
&
Steamed Half Moon Bay Vegetables

