

**WORLD TRADE CENTER
WEDDING DINNER BUFFET MENUS**

Passed Hors D'oeuvres:

Prawn Skewers with Roasted Garlic and Smoked Paprika
Organic Tomato Soup Shots with Chive Oil
Filo Beggars Purse

Sides:

Wheel of Brie en Croute with Amarena Cherries and Spiced Walnuts
Butter Lettuce Salad with Slow Roasted Carlton Pork Belly, Sliced Heirloom Tomatoes and
Buttermilk Chipotle Dressing
Grand Aioli with Seasonal Crudite and Pesto Aioli
Lavender Fruit Salad

Entrees:

Korean Marinated New York Steak with Heirloom Bean Ragout
Chicken Saltimboca with Parma Ham
Basmati Rice Pilaf
Steamed Seasonal Vegetables
\$44 per person

Passed Hors D'oeuvres:

Thai Melon Wrap
Filo Cups with Manchego and Spanish Olives
Breaded Parmesan Stuffed Peppadew

Salads:

Crisp Romaine , Foccacia Croutons and Shaved Parmesan
Valancia Style Potato Salad
Spanish Seafood Salad

Entrees:

Artisan Cheese Display with Quince, and Marcona Almonds
Red Curry Roasted Wild King Salmon
Braised Grass Fed Local Beef with Oregon Zinfandel
Rosemary Three Colored Fingerling Potatoes
Steamed Seasonal Vegetables
\$44 per person

The World Trade Center Signature Dessert Display
Featuring an International Assortment of:
Tarts, Truffles, Cakes, and Petite Fours
is available for an additional \$12 per person

Please add a 20% service charge to the above menu prices