



26 Medway Road #7
San Rafael, CA 94901
415.453.3710 PHONE
415.453.1299 FAX
www.deliciouscatering.com

Wedding Reception I
(70 guests at the Lyford House in Tiburon)

HORS D'OEUVRES TO PASS

Belgian Endive "Caesar Bites" - Endive Spear filled with Garlic Parmesan Spread
and topped with a Homemade Crouton

Roasted Baby Red Potatoes, topped with Romesco

Ahi Tuna Poke in a Won Ton Cup with Ginger Pickled Onion

Medjool Dates filled with Spanish Chorizo,
wrapped in Crispy Applewood Smoked Bacon

ON THE BUFFET

Pomegranate Beef - Flank Steak marinated in Pomegranate Honey and Cumin,
roasted medium rare, sliced and plattered,
served with Mini Rolls and Umi Plum Mustard

Skewers of Breast of Chicken, marinated in Fresh Garlic and Herbs,
encrusted in Shredded Parmesan, served with Pesto Aioli

Vietnamese Rice Paper Spring Rolls, filled with Prawns, Crisp Vegetables,
Fresh Mint and Cilantro, served with Nampla Dipping Sauce

Spanikopitta - Spinach, Feta and Dill, in a crispy Filo Roulade

Cheese Board - Assorted Soft, Semi-soft and Firm Cheeses,
plattered with Seedless Grapes, Crackers and Handmade Mission Fig Bread

Organic Fair Trade Italian Blend Coffee and Tea



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Wedding Reception 2

(85 guests at the Falkirk Mansion in San Rafael)

HORS D'OEUVRES TO PASS

Grilled Prawns wrapped in Prosciutto with Tangerine Horseradish Dipping Sauce

Artichoke Bottom stuffed with Mediterranean Eggplant Salad and Aged Parmesan

Chicken Medallions - Breast of Chicken filled with Organic Baby Spinach Leaves and Feta, encrusted with Pistachios, served with Roasted Garlic Aioli

Dried Apricot stuffed with Cambazola and Pistachios

ON THE BUFFET

Slider Bar

Sirloin Burgers, Herb Roasted Chicken, and Roasted Portobello Mushrooms served with Cheddar Cheese, Feta Cheese, Roasted Red Bell Peppers, Caramelized Onions, Tomato Gingered Catsup, Basil Aioli, Roasted Garlic Aioli, Assorted Mustards, and Pickles

Belgian Endive "Caesar Bites" - Endive Spear filled with Garlic Parmesan Spread and topped with a Homemade Crouton

Vietnamese Rice Paper Spring Rolls, filled with Crisp Vegetables, Fresh Mint and Cilantro, served with Nampla Dipping Sauce

Roasted Baby Red Potatoes, topped with either Chive Crème Fraîche and Japanese Tobiko Caviar or Sour Cream, Crispy Bacon and Chives

Organic Fair Trade Italian Blend Coffee and Tea