



Wedding Menu

Reception

Hors d'Oeuvres

Sesame beef on cinnamon sticks
Lemon chicken with pistachios roasted in grape leaves
Fresh apricots with mascarpone cheese, sage and roasted walnuts

Dinner Menu

Salad

Heirloom tomato and micro greens salad in phyllo cup
Red onion vinaigrette

Soup

Roasted red pepper gazpacho in butter lettuce cup with toasted pepitas

Entrée

Supreme of chicken stuffed with prosciutto and caponata
Succotash and saffron risotto

or

Wild caught salmon roasted with citrus-sage marinade, saffron risotto and succotash

Sparkling water or iced tea

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