

# *Intimate Family June Wedding Dinner*

Prepare and leave / 10 Guests

## **- Specialty Cocktail -**

*Hawaiian passionfruit mojito*

## **- Appetizers -**

*Scandinavian poached salmon w/sour cream-dill sauce with pickled cucumber*

*Moroccan spicy Mediterranean yogurt dip with veggies and pita*

*Spanish melon with burrata (soft white cheese) and mint oil drizzle*

## **- Salad -**

*Asian inspired snap pea salad with coconut gremolata*

## **- Main Course -**

*English horseradish and pecan crusted beef tenderloin*

*Sicilian leek, asparagus and pancetta risotto*

## **- Dessert -**

*North Carolina chocolate chess pie*

*Local vanilla ice cream*

*Southern seasonal fruit (peach, strawberry, rhubarb, or blackberry) compote*

\$1350 Included: Chef services; (plattered dinner with Instructions); groceries (not including alcohol); 18% gratuity on services only; sales tax on services.