

Cool Mint Café & Catering

Wedding & Special Events Menu

Passed Hors d'oeuvres

Potato Crisps topped with choice of

Smoked salmon & cream cheese mousse crested with caviar

Bacon, blue cheese & walnuts

Kasseri, green chili & artichoke dip

Smoked Quail Legs

Peach-poblano sauce

Pink Lentil Coconut Curry Soup Shots

Fried Shallots topping

Appetizers

Caprese Topiary

Cherry tomatoes wrapped with basil and speared with bocconcini on 4' tall topiary.

Served with roasted garlic-balsamic dressing - photo available.

Walnut-Gorgonzola Layered Wheel of Brie

Topped with cherries in port reduction sauce – served with plain crostini.

Traditional Buffet Entrées or Main Course of Plated Meal

**items served from carving station on buffets*

Harris Ranch Choice Natural Beef Tenderloin or Rib Eye Roast*

Caramelized crust and gently roasted or lightly smoked over oak and grilled.

Choice of one sauce

Bourbon demiglace with capers

Ancho raspberry demiglace

Blue cheese & brandy demiglace

Green Curry Coconut sauce

Southwestern Chicken Cordon Blue

Natural chicken breast with Swiss, prosciutto & smoked green chilies with roasted red pepper coulis.

Assorted mini-kebobs

Festive assortment of 2-3 oz portions on 4" sticks served with colorful & flavorful salsas.

Grilled Cinnamon Chicken kebobs –

Thai cucumber salsa.

Asian Pork Tenderloin kebobs –

Ginger-mango salsa.

Grilled Basil & Prosciutto Shrimp kebobs –

Thai barbeque sauce

Side Dishes

Shaved Brussel Sprouts in Browned Butter

Roulade of Zucchini with Ricotta

Tied with green scallions with roasted red pepper coulis

Indian Corn Pudding

Seasonal fresh corn, onions & colorful peppers in an egg custard.

Sweet Potatoes with Brown Butter Pecan Sauce

Side Salads

Southwestern Greens

Savory greens with orange segments, red onion, and jicama in orange-cumin vinaigrette.

Serving all natural meat, wild line-caught fish & seasonal, local organic & natural produce.