



A+ A'S WEDDING RECEPTION

HORS D'OEUVRES

Grilled Baby Lamb Chops

with a Pesto Drizzle (GF)

Ahi Tuna & Cucumber Tartare

served on a Wonton Chip with Spicy Aioli and Black Sesame Seeds

Caprese Skewer

drizzled with Balsamic Reduction (V)

Warm Goat Cheese Toasts

Topped with Fresh Rosemary, Toasted California Walnuts, and a Honey Drizzle (V)

SALAD COURSE

Mixed Baby Green Salad

with English Cucumber Segments, Toybox Tomatoes, Shredded Feta, & Roasted Corn. Tossed in a Tuscan Balsamic Vinaigrette served in a Cucumber Ribbon. (V, GF)

Knight's Catering's House Made Rolls with Creamery Butter

ENTREES

Chardonnay and Roasted Garlic Boneless Breast of Chicken

served with Wild and White Champagne Rice Pilaf and California Asparagus Spears drizzled Meyer Lemon infused Olive Oil

Grilled Salmon with Tarragon Parsley Beurre Blanc

with Garlic Roasted New Red Potatoes and Roasted Broccolini (GF)

Vegan Paprika Roasted Cauliflower Steaks

with Roasted Broccolini (Vegan)

SWEET ENDINGS



Menu Starting at \$58/person