



the tangerine food company

SPRING WEDDING WITH FOOD STATIONS

100 guests

Hors d'oeuvres (passed)

Leek, walnut and gorgonzola tart
Bacon, potato and pepperjack cheese tart
Arrepas with spicy shredded pork
Sausage rolls with beer mustard

Cocktails (passed)

Hers – Rhubarbarella (vodka, rhubarb syrup, lemon, ginger)
His – Manhattan (vanilla infused bourbon, vermouth, bitters)

Station Fresh

Mixed greens, cranberries, toasted almonds, blue cheese with apple cider vinaigrette
Waldorf cups – grapes, celery, apples, walnuts, vanilla dressing

Station Sea

Shrimp and scallops sautéed on site
Served with Risotto Milanese

Station Meat and Potatoes

Garlic rosemary marinated flank steak
Roasted vegetables (asparagus, green beans, fingerling potatoes, mushrooms)
Artisan bread display, butter

Station Dessert

Mini vanilla bean cupcakes
Mini chocolate peanut butter cupcakes
Cheesecake bites (chocolate, vanilla, raspberry)
Key Lime spoons
Chocolate cream spoons
Mini milkshakes – chocolate and vanilla with choice of Bailey's, Kahlua, Crème de Menthe,
Amaretto, peach schnapps
Coffee service

\$35 per person