Emily Johnson & Daniel Smith

W E D D I N G M E N U

AUGUST 19, 2030
11:00 AM - 3:00 PM

APPETIZERS

SPICY, SEAFOOD KEBABS

Shrimp, crab, pineapples, tomatoes, & bell peppers skewered with sriracha sauce.

BUTTERED LOBSTER BITES

Melt in your mouth mini lobsters with butter, parsley, thyme, chives, & lemon.

CAVIAR & TRUFFLE TOAST

Silky smooth caviar served on crunchy garlic bread drizzled with truffle oil.

PASTAS

SEAFOOD LINGUINE

Fresh prawns, clams, crabs, oysters & scallops with a white wine reduction.

PESTO

Freshly made, in house pesto mixed in with spaghetti & parmesan cheese.

AGLIO E OLIO

Simple but flavorful; spaghetti with fresh garlic, olive oil, & red chili flakes.

SOUPS

CLAM CHOWDER

Made with freshly caught clams & loads of fresh cream with vegetables.

CARROT SOUP

Made with orange squash, selected herbs, spices, & loads of fresh coconut milk.

PRAWN & PARSLEY SOUP

Deveined prawns in a light broth seasoned with parsley, white wine, & thyme.

MAIN COURSE

PEPPER PORK LOIN

Slow roasted to melt in your mouth perfection & served with pepper sauce.

GRILLED RIB EYE STEAK

100% prime American rib eye steak served medium rare or medium well.

ROASTED STUFFED PEPPERS

Red and green bell peppers with an herbed, spiced, chickpea filling.