



5.22.04
SPRING WEDDING
CHARLESTON, SOUTH CAROLINA

PASSED APPETIZERS

(Please choose FOUR of the FIVE options)

Masala Tuna cubes

Seared rare, chive-tied on romesco sauce and herbed oil

Steelhead Gravavlax

Flaxseed crackers, organic crème fraîche, Yarra Valley salmon roe, pea tendrils

Coffin Bay Oysters

Mignonette of ramps, coriander and rice wine, chili oil

Grilled Asparagus Crepes

Shallot crème, fresh dill and thyme

Sugar Snap Shooters

Chilled soup in double shots, fresh mint and black pepper crouton

SALADS

Bibb Cup Classic

Sieved organic eggs, grilled ramps, crumbled blue, Honey balsamic and hazelnuts

Baby Romaine

Parmesan vinaigrette, shaved fennel, purple basil and broccoli sprouts, seeds

Mixed Hydro

Hydroponic lettuces, ver-jus vinaigrette, sugar snap chiffonade, sesame twiel

This menu was created for a spring wedding by Spice of Life Catering Co., using many local and seasonal ingredients from both the Cuyahoga Valley and the South Carolina low country regions.

ENTRÉE

Soft Shell Crabs

Chayote cucumber spring roll, ponzu reduction

Pink Peppercorn King Salmon

Black and white rice, sake grilled romaine heart, ginger emulsion

Pistachio Crusted Lamb Loin

Baby bok choy, grilled shitake salad, wasabi pea cooli

Soba Noodles and Grilled Eggplant

Black vin and sweet soy, grilled scallion oil, pea tendrils and rooster sauce

DESSERT

(Please choose THREE of the FOUR options)

Fruit soup

Lychee and melon soup, strawberry sorbet

Grilled Pineapple

Crusted in grains of paradise, fresh mint and buffalo yogurt

Chocolate Mousse Cake

Chocolate cake layered with Godiva mousse and chocolate raspberry icing

Key Lime Tart

The best you've ever had!

Spice of Life

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EARTH TO TABLE