

Sample, Contemporary Dinner Menu

The following sample menu represents just the beginning of what is available for your celebration.

Your personalized menu will be created and priced according to your chosen selections.

Embrace Weddings is expert at accommodating dietary needs - Vegan, Gluten Free, Halal, Kosher options are available.

Be sure to see the wonderful reviews of our services:

[Embrace Wedding Reviews](#)



Watermelon & Feta Salad



Pappardelle Noodles with
Wild Mushrooms,
Tuscan Barolo cheese



Black Angus Filet
Rosemary Citrus Shrimp

Sample, Contemporary Summer Dinner Menu

First Course

Watermelon and Feta Salad with Baby Arugula Salad Greens,
Cucumber, Basil Vinegar and Olive Oil Dressing

Second Course

Pappardelle Noodles with Chanterelle & Wild
Mushrooms, Tuscan Barolo cheese

-OR-

Peach and Proscello Granita

Pre- Determined Entree Choices

Certified Black Angus Filet Mignon,
Rosemary & Chili Marinated Black Tiger Shrimp, Herb
Roasted Fingerling Potatoes, Green Asparagus, Chianti Jus

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Pressed, Tuscan Herb Cornish Hen, Garlic Kale,
Preserved, Lemon Jus

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Asparagus Risotto with Mascarpone & Sweet Peppers

Sweet Finale

Mango Mousse with Passionfruit Sago,
Lemon Chiffon Cake,
Passionfruit, White Chocolate Honeycomb



\$84.00 Per Person

Four Piece Hors D'oeuvre Included - Late Night Snack Additional