



MICRO Wedding Menu₀₁

PASSED HORS D'OEUVRES

Smoked Salmon crostini
Bacon wrapped date stuffed with goat cheese
Ricotta stuffed ravioli martini with san Marzano marinara sauce

APPETIZER

Charred wild mushrooms ragout on creamy
cheese polenta

SALAD

Rocket greens mix, glazed figs, brie and toasted
pinenuts with pink champagne vinaigrette

SOUP

Butternut Squash & *Sage* Bisque

INTERMEZZO

Lemon Sorbet w/champagne

MAIN COURSE

Thyme & Roasted Garlic Infused Petite Filet Mignon Jerez Sherry Demi
Himalayan Pink Sea Salt & Chive Sea Scallop
Lemon truffle Yukon Gold Potato encroute tower
Glazed Roasted Rainbow Baby Carrot

ASSORTED TABLE SWEETS

Chocolate dipped strawberries, petit fours and verrine mousses

Arc Culinary

CONTACT OUR CATERING SALES MANAGER:

P. 954.299.7515 | **E.** info@arcbrowardculinary.com | **W.** arcbrowardculinary.com
Instagram [@ArcCulinary](https://www.instagram.com/ArcCulinary) | Facebook [@ArcCulinaryFL](https://www.facebook.com/ArcCulinaryFL)

MICRO Wedding Menu₀₂

PASSED HORS D'OEUVRES

Steak chimichurri crostini
Kabocha and sweet potato tots w/spicy remoulade
Mini martini fresh crab salad

APPETIZER

Garlic Parmesan Risotto with roasted shrimp

SALAD

Artesian lettuce, cherries, goat cheese half-moons, roasted pecans
and berry gastrique with *lavender* vinaigrette

SOUP

Lobster & Shrimp Bisque

INTERMEZZO

Lemon Sorbet w/champagne

MAIN COURSE

Brown butter grilled petit filet, pinot noir demi
Seared herb salmon, Riesling reduction
Lemon thyme Yukon potato mash
Glazed roasted Brussel Sprouts

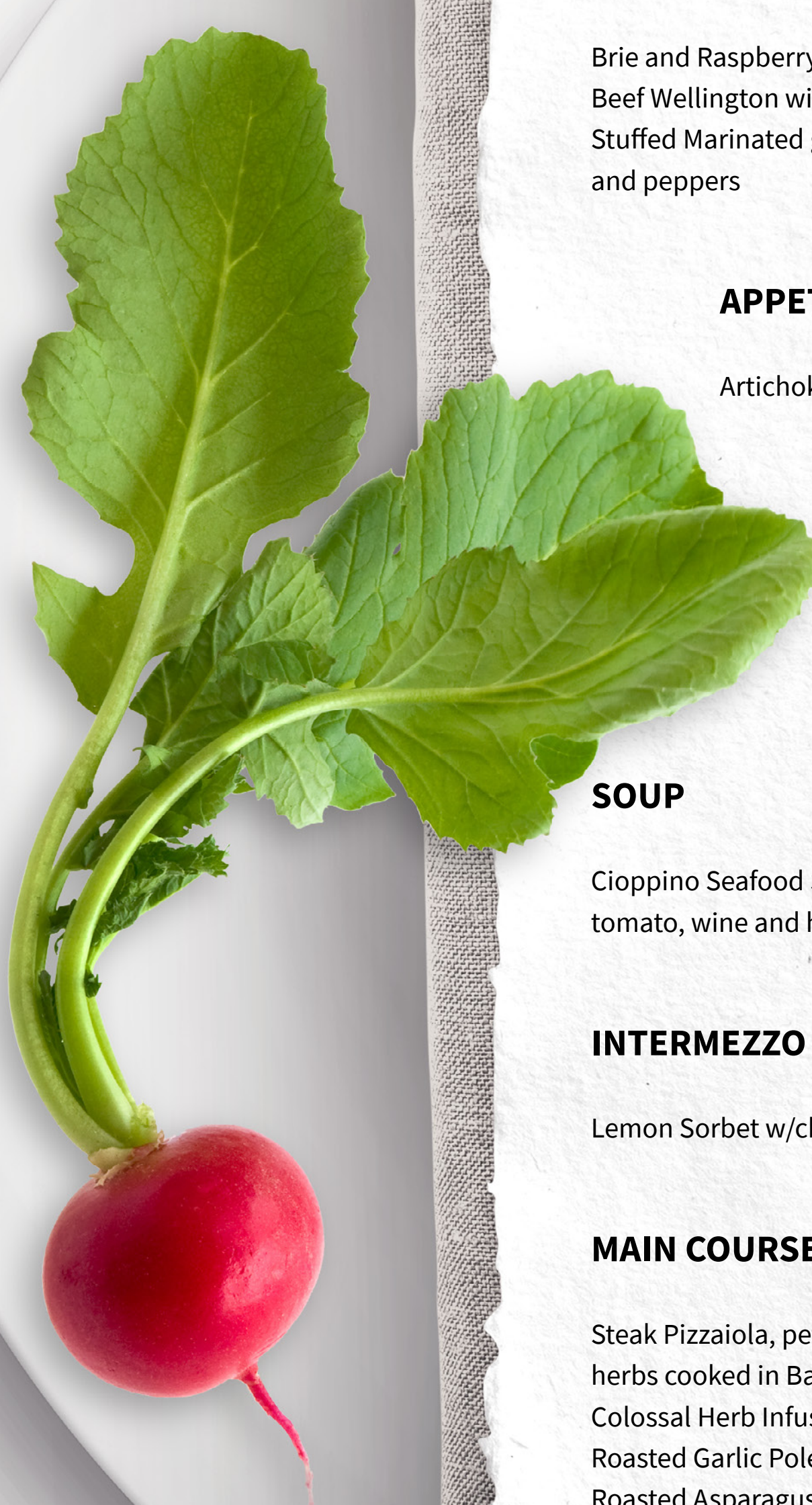
ASSORTED TABLE SWEETS

Chocolate dipped strawberries, petit fours and verrine mousses

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MICRO Wedding Menu₀₃

PASSED HORS D'OEUVRES

Brie and Raspberry Purses
Beef Wellington with Whiskey Demi
Stuffed Marinated grilled baby Portobello, crab mix, spinach, leeks
and peppers

APPETIZER

Artichoke Risotto with Sweet and Sour Cipolline Onions

SALAD

Artisan Petite Wild Greens, Shaved Asparagus,
Winter **Radish**, Pecorino cheese, Roasted Garlic
Apple Cider Vinaigrette

SOUP

Cioppino Seafood Stew, halibut, clams, mussels and shrimp in a
tomato, wine and herbs broth

INTERMEZZO

Lemon Sorbet w/champagne

MAIN COURSE

Steak Pizzaiola, petit tenderloins topped with fresh tomatoes and
herbs cooked in Barolo wine
Colossal Herb Infused Prawn, Pinot Grigio lemon butter caper sauce
Roasted Garlic Polenta Mash with Herbs and Mascarpone
Roasted Asparagus

ASSORTED TABLE SWEETS

Chocolate dipped strawberries, petit fours and verrine mousses

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