

TIM BELLEW FOOD

Wedding Menus

It is our practice to customize menus according to your preferences. While we do have several stock menus, seasonal availability of ingredients, as well as your budget, will influence the final menu decisions. Following are sample menus for a variety of events.

Summer Small Plate Wedding

Hors d'oeuvre

Truffled Wild Mushroom Risotto in Phyllo
Sweet Peppers Stuffed with Tomatoes, Capers, Olives, and Herbs
Beef Tenderloin on Toasted Brioche, Yellow Pepper Ketchup
Chilled Poached Shrimp, Chile Mojo Sauce
Four Cheese and Roasted Garlic Puffs

Small Plates

Baby Arugula, Grilled Peach, Spiced Pecans, Goat Cheese, Sherry Vinaigrette
Jumbo Lump Crab Cake, Caper Remoulade, Tomato and Corn Relish
House Made Potato Gnocchi, Broccoli Rabe, Shaved Romano, and Olive Oil

Dessert

Tiered Wedding Cake
Light Lemon Layers, Butter Cream, Fresh Berries

Casual Summer Wedding

Hors d'oeuvre

Radishes with Smoked Cashew Salsa
Smoked Salmon, Sweet and Hot Cucumbers, Black Bread
Artisanal Cheeses, House Made Pickles

Buffet

Beet Salad with Watercress, Miso, and Black Sesame
Grilled Skirt Steak, Chimichurri Sauce
Chicken Za'Atar with Roasted Tomatoes
Potato and Eggplant Cannelloni with Carrot Cardamom Sauce
Roasted Assorted Wild Mushrooms, Thyme and Goat Cheese

Cup Cake "Wedding Cake"

Gluten Free Chocolate Coconut, Mocha Buttercream
Almond Pound with Praline
Coconut with Vanilla Buttercream

Late Summer Wedding

Hors d'Oeuvre

Vegetarian Spring Rolls
Gazpacho in Cucumber Cups
Beef Bulgogi with Gingered Soy
Chicken Meat Balls with Cilantro Yogurt
Classic Shrimp Cocktail

Plated Salad

Heirloom Tomatoes, Little Gem, Burrata, Herbs

Family Style Main Course

Sauteed Sea Scallops with Braised Endive and Corn Sauce
Organic Chicken, Prosciutto, Sage
Portobello Mushrooms, Pearled Barley, Preserved Lemon
Zucchini Potato Pancakes

Dessert Miniatures

Mexican Wedding Cakes
Chocolate Pecan Tartlets
Chocolate Mint Sandwiches
Hungarian Shortbread
Biscotti Assortment

Coffee Service

Fall Wedding

Hors d'oeuvre

Old Bay Crab Cakes, Remoulade
Spiced Figs and Goat Cheese in Pastry
Crispy Pork Wontons with Chile Basil Dipping Sauce
Prosciutto Wrapped Arugula with Balsamic Glaze

Salad

Endive and Arugula
with Roasted Pears, Spiced Pecans, Blue Cheese
with a Port Wine Vinaigrette

Main

Roasted Tenderloin of Grass Fed Beef, Demi
Quinoa and Dried Apricot Stuffed Cornish Hen

Roasted Wild Mushrooms with Thyme
Duck Fat Fingerling Potatoes
Seared Brussel Sprouts, Chestnuts

Dessert

Flourless Chocolate Almond Torte