



Barndiva Presents
Wedding Menu Examples

Full Bar & Wine Service

Passed Hors d'Oeuvres

Avocado Mousse Profiteroles
Wild Mushroom Duxelle Profiteroles
Salmon Tartar & Dill Crème Frêche Profiteroles
Potato Gaufrettes
Tuna Tartar with Piquillo Pepper & Lime Salt Profiteroles
Beef Tartar & Horseradish Mousse Profiteroles
Quiche Lorraine
Wild Mushroom & Thyme Tartlet
Pt Reyes Blue Cheese & Toasted Walnut Tartlet
Serrano Ham & Swiss Tartlet
Pork Rilette Crostini on Toasted Walnut Bread with Beet Marmalade
White Bean Salad on Garlic Crostini with Fried Sage
Scottish Smoked Salmon on Brioche Toast Points
Mini Croque Monsieur
Mini Ruebens
Brioche Tea Sandwiches with Prosciutto, Arugula & Tomato
Grilled Squash & Chenel Goat Cheese Canapé
Hot Avocado & Tiger Prawn Grilled Skewer
Hot Maine Diver Scallop & Roasted Pepper Grilled Skewers

Salads

~Marinated Strawberries, Toasted Almonds, Garden Flowers & Sherry Vinaigrette

~Local Heirloom Tomato, The Patch Watermelon, Sausalito Springs Watercress,
Barndiva Gardens Opal Basil & Sherry Vinaigrette

~Frisée, Mushrooms à la Grecque, Lardons, Mini Chèvre Crouton & Sherry
Vinaigrette