

TOBEN

WEDDINGS SAMPLE PLATED MENU

PASSED HORS D'OEUVRES

VEGETARIAN

PARMESAN CRISPS
with Apple-Fig Preserve and
Lemon Ricotta (*Gluten Free)

WILD MUSHROOM "TOAST"
Sourdough Crostini, Truffled Mushroom Miso
Duxelle, Roasted Maitakes, Watercress, Pickled
Mustard Seed, Sherry Vinaigrette (*Vegan)

BANGKOK FRESH ROLL
Thai Basil, Coriander, Mint, Nori, Cucumber,
Carrot, Mango, Avocado, Daikon, Rice Noodles, Pickled
Ginger, Ume Dipping Sauce (*Vegan/Gluten Free)

MEAT

ARTISAN FLATBREAD
Cabernet Poached Fig, Lamb Sausage,
Caramelized Onion, Basil Pesto, Balsamic
Reduction, Mozzarella and Gorgonzola Cheese, Arugula

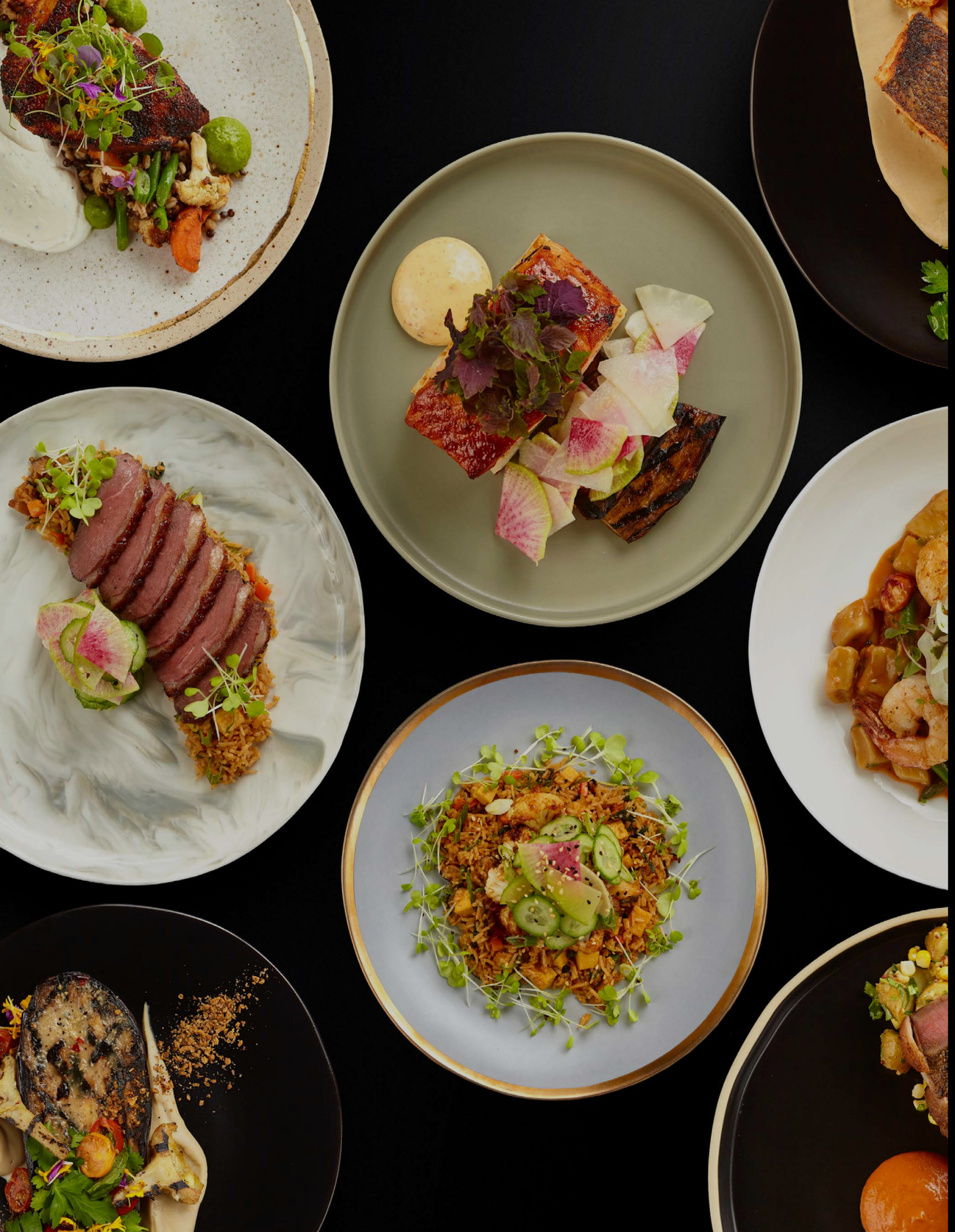
BEEF SHORT RIB & FRENCH ONION SOUP CROQUETTE
Red Wine Braised Beef Short Rib, Sauce Bordelaise,
Leeks, Gruyere, Horseradish Aioli

SPICY SOUTHERN FRIED CHICKEN SLIDER
Creamy Apple-Fennel-Cabbage Carrot Slaw,
Truffle Honey, Pickled Jalapeno, Garlic Aioli,
Herbed House Milk Bun

SEAFOOD

4 SPICE SEARED TUNA
Served on a Taro Root Chip with Mango-Mint Salsa, Avocado and
Wasabi Aioli (*Gluten Free/Dairy Free)

EAST COAST LOBSTER SPOON
Ponzu Sauce, Nori, Edamame Salad, Crispy Shallots, Scallions , Pickled Jalapeno,
Toasted Sesame, Pea Tendril (*Gluten Free/Dairy Free)



FOUR COURSE PLATED DINNER

BREAD SERVICE

PULL APART BRIOCHE
Whipped Honey Butter

FIRST COURSE: SALAD

BURRATA DI PUGLIA
& HEIRLOOM TOMATO “PANZANELLA”
Fresh & Roasted Heirloom Tomatoes, Baby Cucumber, Fennel, Radish, Extra Virgin Olive Oil, Soft Herbs, Sourdough Croutons

SECOND COURSE: PASTA

CACIO E PEPE CAVATELLI
Butter, Black Pepper, Pecorino-Romano, Shaved Yellow and Green Squash Crudo with Freshly Shaved Black Truffle

THIRD COURSE: MAINS

*Preselected via RSVP

VEGETARIAN

ROASTED SWEET POTATO “STEAK”
Cauliflower Puree, Toasted Barley ‘Verde’,
Crispy Maitake Mushrooms, Heirloom Carrot-Haricots
Vert Salad, Green Goddess

FISH

CHERMOULA GRILLED BRANZINO
Cauliflower Puree, Brown Butter Haricot Verts,
Green Goddess, Potato Snow, Radish-Celery
Heart-Fennel Salad (*Gluten Free)

MEAT

SOUS VIDE BEEF TENDERLOIN
Truffled Pommes Puree, Crispy Maitake Mushrooms, Heirloom Carrot-Haricots Vert
Salad, Bordelaise Sauce (*Gluten Free)

FOURTH COURSE: DESSERT

TARTE AU CHOCOLAT
Butter Sable Crust, Milk Chocolate-Caramel Ganache, Dark Chocolate Sea Salt
Ganache, White Chocolate Mousse, Blood Orange Confit, Candied Hazelnut (*Contains Nuts)

TOBEN

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For a full or custom quote please contact: info@tobenfoodbydesign.com