

## **Musical Instrument Museum – Weddings Catering Menu**

Executive Chef James Moran's extensive culinary experience allows us to create a menu based on your needs and palate. The Catering Department will be pleased to customize any of these options.

### **HORS D'OEUVRES**

Assorted Mini Flatbread (Harvest, Pepperoni, Cheese, Pomodoro)

Roasted Vegetable Empanada

Tabasco Deviled Egg

Baked Brie in Phyllo Cup with Candied Pecans, Spiced Cranberry Relish

Cherry Tomato, Mozzarella, Basil Skewer with Balsamic Reduction

Curried Chicken in Phyllo Cup with Raisins

Melon Wrapped with Prosciutto

Pepperoni Stromboli with Marinara Sauce

Goat Cheese Stuffed Dates

Tuna Tartare with Wasabi Vinaigrette, Rice Cracker

Pulled Pork Egg Roll with Hoisin Lime Sauce

Beef and Pepperjack Empanada with Roasted Salsa

Bulgogi Beef Skewer

Bourbon BBQ Meatball

Short Rib Kimchee Empanadas with Sriracha Aioli

BBQ Brisket and Slaw Bite

Italian Sausage, Pepper & Onion Skewer

Bacon-wrapped Goat Cheese Stuffed Dates

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Any requests for dietary restrictions may incur an additional fee.

All pricing is subject to a service charge and applicable taxes and will be applied to all food and beverage.

Chef and Bartender attendant fees where noted.

## **HORS D'OEUVRES continued**

Crab and Corn Fritter with Jalapeño Aioli

Smoked Salmon, Citrus Crema, Wonton

Coconut Shrimp with Mango Chutney

Smoked Salmon Rilletto on Rice Cracker

Herb-crusted Lamb Lollipops with Port Reduction

Bacon-wrapped Shrimp

Porcini-crusted Beef Tenderloin on Crostini with Chimichurri

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## **DISPLAYED HORS D'OEUVRES**

### **Charcuterie**

Imported and Domestic Cheeses, Cured Meats, Olives, Dried Fruit, Roasted Nuts, Fig Jam, Crostini

### **Mezze Platter**

Tabbouleh, Hummus, Tzatziki, Greek Olives, Grilled Artichokes, Feta, Almonds, Griddled Pita

### **Vegetable Bounty**

Roasted and Fresh Seasonal Vegetables, Black Sesame Tempura Fried Cauliflower, Marinated Mushroom,  
Green Goddess Dressing

### **Fruit Glorious Fruit**

Seasonal Fruit and Berries, Assorted Grapes

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## **DINNER BUFFETS**

### **Southwestern**

Crunchy Romaine, Pepitas, Cherry Tomatoes, Roasted Corn, Radishes, Sliced Red Onions, Chili Lime Dressing

Short Rib Asada

Chicken Tinga

Veracruzano Sea Bass or Wild Shrimp, Zesty Tomato Sauce with Capers, Julienne Onions, Jalapeño

Roasted Onions, Poblano Peppers, Corn, Tomatoes and Zucchini Rajas

Spanish Rice

Mexican Black Beans

Flour Tortillas

Corn Tortilla Chips

Roasted Salsa, Mexican Crema, Guacamole, Jalapeño, Cotija Cheese, Shredded Cabbage, Pico de Gallo

Churros with Chocolate Sauce, Dulce de Leche, Seasonal Fruit

### **Mediterranean**

Red Pepper Hummus, Tabbouleh and Pita Chips

Orzo Salad with Feta, Cucumber and Red Pepper

Roasted Vegetables with Balsamic Reduction

Campanelle Pasta with Spicy Arrabiatta Sauce, Pecorino

Cavatappi Pasta with Pesto Alfredo Sauce

Roasted Chicken, Lemon, Fennel, Garlic, Pan Juices

Moroccan Lamb Meatballs, Ancient Grain Pilaf

Valencia Paella, Saffron Rice, Shrimp, Smoked Sausage, Chicken Thigh, Peppers, Onions, Peas

Fresh Herb Focaccia

Cannoli, Tiramisu, Baklava. Seasonal Fruit

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## **DINNER BUFFETS continued**

### **Asian**

Baby Greens with Radish, Shredded Cabbage, Carrots, Sprouts, Miso Dressing

Vegetable Spring Rolls with Sweet Chili Sauce

Steamed Pork Bao Buns

Thai Green Curry with Wild Shrimp

Teriyaki Sesame Chicken

Bulgogi Beef

Stir Fried Vegetables

Vegetable Lo Mein

Steamed Rice

Green Tea Castella, Almond Cookies, Seasonal Fruit

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## DINNER STATIONS

\*Traditional Turkey

Served with Giblet Gravy, Cranberry Relish, Silver Dollar Rolls

\*Herb-crusted Beef Tenderloin, Brandy Peppercorn Sauce, Horseradish Mashed Potatoes

\*Salmon en Croute

Served with Lemon and Dill New Potatoes

Southern Shrimp & Grits with Wilted Greens

\*Bourbon and Brown Sugar Glazed Ham

Sweet Potato & Chorizo Hash, Sautéed Swiss Chard

BBQ Beef Brisket with Baked Beans, Apple Cider Slaw

Italian Sausage & Pepper with Sautéed Onion, Marinara Sauce, Garlic Focaccia

\*Denotes required Chef Attendant, one attendant per 75 Guests

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## **PLATED DINNER**

Dinners Include Artisan Rolls with Sweet Cream Butter, Choice of Soup or Salad, Entrée and Dessert

### **Soup**

Vichyssoise (Potato Leek-served hot or cold)

Classic Gazpacho

Butternut Squash Bisque, Maple Crema

Wild Mushroom Bisque, Truffle Oil, Chive

### **Salad**

Organic Field Greens, Warm Crusted Goat Cheese Crouton, Dried Cranberries, Crispy Shallot, Cabernet Vinaigrette

Frisee, Beet, Pistachio, Citrus, Champagne Vinaigrette

Deconstructed Caesar Salad, Romaine Spears, Parmesan Crisp, Golden Croutons, Caesar Dressing

### **Entree**

Tuscan-roasted Free Range Chicken, Rosemary-lemon Pan Sauce, Yukon Mashed Potato, Grilled Zucchini

Stuffed Curry Chicken with Golden Raisins, Basmati Rice and Gingered Apple, Seasonal Vegetables

Seared Sea Bass, Crushed Roasted Fingerling Potatoes, Charred Asparagus, Roasted Tomato Olive Basil Relish

Dijon Maple-glazed Salmon, Braised Red Cabbage & Apples, Roasted Brussels Sprouts

Grilled Prime Filet Mignon, Bleu Cheese Potato Gratin, Sautéed Asparagus with Lemon Zest

Cabernet-braised Short Ribs, Parmesan Polenta, Rainbow Carrots

Butternut Squash Ravioli with Sage & Frangelico Cream Sauce, Seasonal Greens

### **Dessert**

Trio Plate with Chocolate Profiterole, Fruit Tart and Mini Crème Brûlée

Chocolate Mousse Dome, Crushed Pistachios and Whipped Cream

Lavender Crème Brûlée

Flourless Chocolate Torte with Berry Compote and Whipped Cream

Tiramisu with Cocoa Dust

Lemon Cheesecake with Berries

Apple Crumb à la Mode

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## **BEVERAGES**

### **Non-alcoholic Beverages**

Bottled Sodas

Still Water

Sparkling Water

### **Alcoholic Beverages**

#### **Symphony**

Tito's Vodka

Jack Daniels Bourbon

Jim Beam Whiskey

Dewar's White Label Scotch

Seagram's Gin

Bacardi

Milagro Tequila

#### **Orchestra**

Haku Vodka

Knob Creek Bourbon

Jameson Irish Whiskey

Glenlivet 12 Scotch

Bombay Sapphire Gin

El Dorado Cask Aged 3 Yrs

Casa Amigo Tequila

#### **Hosted Bar**

Domestic Beer

Premium Beer

Orchestra Cocktails

Symphony Cocktails

Wine (Bottle)

#### **Cash Bar**

Domestic Beer

Premium Beer

Orchestra Cocktails

Symphony Cocktails

Wine

One Bartender per 100 Guests

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