

GEPETTO CATERING

Elegant Wedding with Plated Dinner

Passed Hors D'oeuvres

Chicken Parmesan Lollipops

Pork Tostones on Plantain Crisps

Butternut Squash Tarts with Fried Sage

Endive Spears with Lobster, Avocado & Grapefruit

Dinner is Served

First Course

Warm Eggplant, Mushroom & Arugula Salad Flavored balsamic vinegar. Topped with goat cheese. Rolls & Butter

Main Course

Parmesan Truffle Risotto with Pan Roasted Halibut

Creamy risotto with rosemary seasoned halibut.

Roasted Brussels Sprouts with Maple Pecans

Tossed with garlic in olive oil and butter.

(Vegetarian Option)

Three-Cheese Lasagna with Porcini Mushrooms & Spinach

Thin layers of mushrooms, spinach & three different flavors of cheese

Dessert

Molten Chocolate Cake

With fresh berries and creme anglaise.

Wedding Cake

For details on how Geppetto Catering can help plan your perfect event:

Call 301.927.8800 or Find Us Online at www.gepsettocatering.com

SOPHISTICATED • INNOVATIVE • GREEN CERTIFIED