

Sample Summer Wedding Menu
JP Fine Foods LLC

Passed Hor D' Oeuvres

Ancho Pineapple BBQ Pulled Pork | Wonton Crisp | Diced Mango

Bruschetta | Grilled Garlic Crostini | Fresh Heirloom Tomato | Chiffonade of Basil

Ricotta | Grilled Crostini | Honey | Lavender | Black Mission Fig

Fried Green Tomato Cornmeal Crusted | Squash Blossom Stuffed with Goat Cheese | Garlic Lemon Aioli

Tri Color Gazpacho | Red Heirloom Strawberry | Green Heirloom Honeydew | Yellow Heirloom
Cantaloupe

Stationed Hor D' Oeuvres

Raw Bar of Cocktail Shrimp | Blue Point Oysters

Cheese and Fruit Board Chefs Choice of 3 artisan Cheeses

Salad Course

Arugula | Grilled Peaches | Ricotta | Peach Vinaigrette

Entree Course Choice of

Grilled Salmon | Summer Succotash of Diced Squash, Red Bell Pepper, Zucchini, Corn, Sugar Snap
Peas | Risotto | Lemon Pesto Drizzle

Or

Braised Short Rib | Yukon Horseradish Mash | Sautéed Green Beans | Demi Jus

Vegetarian Option

Roasted Acorn Squash Filled With a Trio of Grains | Medley of Vegetables | Over Tomato Jam

Dessert Course

Berry Cobbler | Fresh Whipped Cream

JP Fine Foods LLC
chefjeffrey@jpfinefoodsllc.com
(917)776-8203
315 E. 72nd St. 10th Fl., New York NY 10021

Please note this is a sample menu of a past event. All ingredients are sourced seasonally, as a result some items may not be available. Please contact JP Fine Foods for a custom menu.