



## Spater and Leedham Wedding Menu by Convivial Catering

### Appetizers

#### Appleton's Shrimp Skewers

*Rum, Orange, Pasilla Chile, and Ginger Spiced Shrimp Skewers  
with a Lavender Honey Drizzle*

#### Hummus Pizzettes

*Mini Hummus Pizzettes with Asian Root Vegetable Garlic,  
Ginger, and Hoisin Mélange of Sweet Potato, Carrot, and Red  
Bliss Potato*

#### Chesapeake Lump Crab

*Chesapeake Bay Citrus and Old Bay Crab Salad in Belgian Endive  
with Brunoised Cucumber and Red Pepper Relish*

#### Fresh Spring Rolls

*Vegetable Spring Rolls with Carrots, Cucumber, and Pea Green  
Tendrils with Mint and Spicy Orange Cilantro Sauce*

#### Japanese Beef Tataki

*Ginger Beef Tenderloin Tataki with a Citrus Soy Glaze*

### First Course

#### California Organic Baby Greens Salad

*Local Organic Baby Greens Salad with Toasted Almonds,  
Mangoes, Red Onion, and Gorgonzola with a Carlsbad  
Strawberry Balsamic Vinaigrette*

### Main Course Choice of:

#### Grilled Pacific Northwest Wild Salmon

*Freshly Grilled Miso Ginger Marinated Wild Salmon Filets with a  
Jerusalem Aritchoke Puree and a Fingerling Potato Hash*

*Or*

#### Whole Herb Roasted Strip Loin

*Herb Rubbed and Roasted Whole Strip Loin with a Thai Basil  
Zinfandel Sauce Thyme Accented Chantrelles and Potatoes and  
Parsnip Dauphinoise*

### Dessert

#### Chocolate Almond Bread Pudding

*Couverture Chocolate and Almond Bread Pudding with a Crème  
Caramel Sauce*



760.828.8762

jeff@getconvivial.com