



# The Fresh Gourmet

## WEDDING MENU 2024

301 N. Baldwin Ave  
Arcadia, CA 91007  
(626)446-2248  
[www.thefreshgourmet.com](http://www.thefreshgourmet.com)

## Appetizers

Prosciutto and goat cheese pinwheel

Empanadas: (choice of Argentine beef, creamy chicken & southwestern vegan)

Spanakopita-spinach & feta stuffed phyllo dough

Caramelized onion, apple & fontina cheese tartlet

Vegetarian Samosa with assorted chutneys

Crispy mac & cheese bites

Heirloom tomato bruschetta

Caramelized onion & tomato jam crostini with brie

Miniature beef Wellington

Petite Hoisin Pork Banh mi

Caprese Salad Pipettes

Mini cranberry & pecan goat cheese bites

Caramelized onion & goat cheese tartlet

Spinach & herb goat cheese pinwheel

Crispy Arancini: Italian risotto rice balls served with marinara sauce

Chicken wontons with sweet soy, sesame & ginger dressing

Stuffed Italian mushrooms

Southwestern eggrolls

Coney Island dogs-served with stoneground mustard & sriracha ketchup

Roasted vegetable flatbread-miniature grilled flatbread topped with seasonal roasted  
vegetables

Buffalo chicken spring rolls

Chicken cordon bleu in puff pastry

## More Appetizers

### Quesadilla's:

Black bean & fire roasted corn

Chipotle mushroom

Brie & papaya

### Skewers:

Bacon bourbon BBQ chicken

Pesto & Sun-dried tomato tortellini

Grilled cilantro lime chicken

Vegan Korean "chicken"

"Churrasco" chipotle steak

### Seafood:

Shrimp Cocktail Shooter

Crispy Coconut shrimp

Bacon Wrapped shrimp

Tempura shrimp

Shrimp satay shooter with Thai peanut sauce

Mini crab cakes-served with a sriracha lemon aioli

Tuna Poke Wontons with mango coulis

Chipotle shrimp empanadas

## Dinner

### Chicken:

#### Poblano Chicken Breast:

*Pan seared breast of chicken served in a subtle Pasilla pepper cream sauce. Topped with caramelized onions and Pasilla peppers*

#### Rosemary Roasted Chicken & Shrimp:

*Oven roasted breast of chicken served with pan seared large shrimp served with a garlic cream sauce*

#### Pan Seared Stuffed Chicken Breast:

*Pan seared breast of chicken stuffed with an herbed goat cheese filling topped with an heirloom tomato basil cream sauce*

#### Chicken Fontina:

*Stuffed with sautéed spinach, Fontina cheese and sun-dried tomatoes topped with a white wine, basil and cream sauce*

#### Chicken Breast Madeira:

*Sautéed chicken breast with baby Bella mushrooms, pearl onions, madeira wine and herbs*

#### Thai lemongrass chicken:

*Thai marinated chicken served with a coconut cream sauce*

#### Harvest Medley:

*Chicken breast stuffed with savory wild rice, dried cranberries, topped with apple brandy cream sauce*

#### Fine Herb Chicken Breast:

*Airline chicken breast served with an herb au jus*

## Beef:

### Boneless Braised Short Ribs:

*Served with a Merlot wine reduction*

### Gorgonzola Crusted Short Rib:

*Served with roasted Cipollini demi-glaze*

### Peppercorn Crusted Hanger Steak:

*Served with cognac cream sauce*

### Asian Marinated Tri-Tip:

*Served with a plum wine demi*

### Mojo Skirt Steak:

*Marinated in traditional Argentine mojo  
sauce then topped with a cilantro parsley  
chimichurri*

### Prosciutto & Spinach Stuffed Flank Steak:

*Served with a gorgonzola cream sauce*

### Herb Crusted Beef Medallions:

*Served with a mushroom demi-glaze*

## Fish:

### Miso Salmon:

*Filet of salmon served with caramelized  
miso glaze*

### Filet of Salmon:

*Pan seared filet served with a dill cream  
sauce*

### Filet of Mahi Mahi:

*Pan seared filet served with a garlic lemon  
pan sauce*

### Filet of Swai (whitefish):

*Filet of barramundi served with a lemon  
cream sauce*

## Other Options:

### White Marble Farms Pork Tenderloin:

*Herb brined loin served with a bourbon apple  
apricot reduction*

### Achiote Pork Tenderloin:

*Served with a cilantro lime honey glaze*

### “Crispy” Blueberry Lamb Chops:

*Flame grilled topped with Boursin cheese  
and crispy fried blueberries*

## STARCHES:

Fingerling Potatoes  
Homemade Mashed  
Potatoes  
Homemade Parmesan  
Mashed Potatoes  
Herb Roasted Fingerling  
Potatoes  
Garlic Mashed Potatoes  
Wasabi Mashed Potatoes

Trilogy Wild Rice  
Wild Rice Pilaf  
Steamed Rice  
Cilantro Lime Rice  
Buttered Orzo Pasta with  
Spinach & Feta

## VEGETABLES:

Vegetables consist of a  
Chef’s Selection of Seasonal  
Vegetables to match the  
protein/s

## SALADS:

### Southwestern Caesar Salad

*(Chopped Romaine with roasted bell peppers, crispy tortilla strips, toasted pumpkin seeds, chopped cilantro & cotija cheese tossed in our house made cilantro Caesar dressing)*

### House Dinner Salad

*(Baby greens tossed with cherry tomatoes, feta cheese, candied walnuts and balsamic vinaigrette)*

### Queen Anne Dinner Salad

*(Mixed greens, tart cherries, goat cheese crumbles and sugared walnuts tossed in white balsamic)*

### Napa Salad

*(Baby greens tossed with dried apricots, feta cheese, candied pecans, shaved red onions and balsamic vinaigrette)*

***ALL DINNERS ARE SERVED WITH ROLLS AND BUTTER***