



The Fresh Gourmet

WEDDING MENU 2024

301 N. Baldwin Ave
Arcadia, CA 91007
(626)446-2248
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