

## **Golden Aspen Package Sample Menu**

### Butler Passed Hors d' oeuvres:

Maine Lobster Polenta with Black Truffle Butter, served on a Silver Spoon  
Seared Ahi, Mango Cream Cheese, and Wasabi Tobiko, served on a Wonton Chip  
Seared Filet Mignon, Stilton Cheese Potato Puree, and Cabernet Reduction, served on a  
Silver Spoon  
Wild Mushroom Risotto with Roasted Duck, White Truffle Oil, and Parmigiano Reggiano,  
served on a Silver Spoon

### Appetizer Course:

Seared Sea Scallops with Cauliflower Puree, Fried Capers, Brown Butter and Fennel Oil  
Bread Basket:  
Fresh Baked Assorted Rolls and Butter Balls for Each Dining Table

### Salad Course:

Belgian Endive, Red Oak and Watercress Salad with Poached Pear Slices, Candied  
Walnuts, Point Reyes Bleu Cheese,  
and Roasted Shallot Vinaigrette

### Choice of Entrees:

Sautéed Filet Mignon, Red Onion Marmalade, and Tarragon Bordelaise Sauce, Roasted  
Fingerling Potatoes, and Fresh Seasonal Vegetables  
Seafood Mixed Grill, Atlantic Salmon and Sea bass or Halibut, Scallops and Large  
Prawns ,with Orzo Pasta, Tomato Compote, Asparagus Tips and Ginger Butter Sauce  
Wild Mushroom Risotto

### Custom Designed Wedding Cake:

Chocolate Cake with Chocolate, Frangelico, and Praline Butter Cream Filling, or Vanilla  
Cake with Fresh Apricot Filling, and Vanilla Fondant Icing