

C'est Si Bon Catering

www.csbgourmet.com

WEDDING MENUS

We love weddings! Your "once-in-a-lifetime" party to celebrate with family and friends should be uniquely "you". Wedding packages are available for some of our venues, but we love to customize menus to your personal style and budget.



Here are some sample menus we have catered....

"Southern Sweethearts" Engagement Party

Grilled Marinated Sliced Filet of Beef Tenderloin
LowCountry Tomato Chow Chow

Sauteed Tiger Shrimp with Garlic, Shallots, White Wine,
Butter and Fresh Parsley served on
Cheddar Cheese Grits

With assorted toppings to include:
diced roasted tomato, minced jalapenos, chopped scallions and smoky crumbled bacon

Red Velvet Cupcakes
Banana Pudding "Shots"
Mini S'mores

Bridal Shower Tea

Petite Sandwiches
turkey with apricot chutney
crab and hearts of palm
cucumber watercress herb cheese

heart shaped mini scones,
English cream and strawberry preserves

fresh fruit skewers
mini cupcakes, in your bridal colors

pink lemonade spritzers

Fun and Funky Rehearsal Dinner

Mojitos, Margaritas, and Brew

Mini Empanaditas

Shrimp and Avocado Salsa with Tricolor Tortilla Crisps

"Cheeseburger in Paradise" Sliders

Key West Conch Fritters with Spicy Cocktail Sauce

Caribbean Grill Station

*skewers of steak and chicken served with ethnic Latin sauces,
including traditional chimmichurri and chimmichurri rojo, tomato and onion curtido,
shredded lettuce, cucumber slices, avocado, hot sauces,
cocktail rolls and flour tortillas*

Fro-Yo Bar with lots of toppings!

more wedding menus!!

Getting Ready Box Lunches

in totes or gift bags to match your wedding color theme

Wrap Sandwiches -

*Grilled Chicken, Oven Dried Tomato and Avocado
Proscuitto, Fresh Mozzarella and Pesto*

Orzo Primavera Salad with Toasted Almonds and Capers

Homemade Chocolate Chip and Cinnamon Oatmeal Cookies

Champagne and Hors d'Oeuvres Reception

*grilled marinated shrimp, key lime mustard sauce
chicken and mango skewers, thai peanut sauce
leek and gruyere tartlets*

grilled steak chimmichurri toasts

*mini "wedge" –endive, tomato, smoked bacon, blue cheese
ahi tuna tartare, wasabi avocado crème , mini sesame cones
miniature lump crabcakes, roasted red pepper remoulade
smoked salmon, caper, dill lahvosh*

*cheese display
sugar and spice pecans*

wedding cake

hibiscus champagne cocktails



Formal Wedding Dinner

*His and Her Signature Cocktails
Array of Butler Passed Hors d'Oeuvres*

*Baby Greens, Poached Pear, Fresh Grapes,
Crumbled Gorgonzola, Toasted Pignolis,
White Balsamic Vinaigrette*

*Grilled Filet Mignon with Caramelized Figs,
Balsamic Port Wine Reduction,
Gruyere Potato Galette, Fresh Asparagus Bundles*

Wedding Cake

Kickin' After Party

Sliders

*Parmesan Truffle Fries in Paper Cones
Ham and Egg Mini Biscuits
"Mini Macs" – macaroni and cheese*

*Chocolate Dipped St.Germain Strawberries
Cheesecake Lollipops
Mini Cappuccino Shakes with Chocolate Chip Cookies*

Farewell Sunday Brunch

*Baked Frittatas
sausage tomato and goat cheese
bacon gruyere and caramelized onion
spinach mushroom and cheddar*

*Brown Sugar Pecan Coffee Cake
Croissants, Sarabeths Preserves*

*Fresh Berries
Whipped Crème Fraiche with Brown Sugar*