

Too Caterers

918 Industrial Avenue, Palo Alto, CA 94303 Ph: (650) 322-4189 Fax: (650) 322-1023

PASSED HORS D'OEUVRES

Baked Brie Filo Tartlets

crowned with sun dried pears, sliced almonds
brown sugar and dotted with butter

Samosas

potatoes, curried veggies and spices
served with a tamarind chutney

Warm Corn Blini With Fennel Marinated Gravlax

topped with dollop of red pepper crème fraiche

Crostini With Goat Cheese And Fontina

caramelized onions and fresh rosemary

TABLED HORS D'OEUVRES PRESENTATION

An Assortment Of High End Artisanal Cheese

Pt. Reyes Farmstead Original Blue
Cow Girl Creamery –Wagon Wheel and Promontory Cheddar
Marin cheese Company's Rouge et Noir Brie

cheese display garnished with dried fruits and nuts
all accompanied by sliced baguettes and crackers

Two Challahs Available For The Motzie
Handwashing Station Set Up On Side Of The Room

SALAD COURSE

Organic Sonoma Greens And Butter Lettuce

accented with fresh strawberries, caramelized nuts,
herb crusted goat cheese roulade, hearts of palm
dressed with a classic French vinaigrette
garnished with carrot vermicelli and ashaved cucumber “collar”

**At Each Table...Challah Twist Rolls, Seeded
Baguettes, Whole Wheat Walnut Bread
Sweet Creamery Butter**

WEDDING BUFFET

Grilled Cedar Plank Filet Of Wild Salmon
placed on bed of arugula
served with a fresh mango papaya salsa

Orzo Pilaf
tossed with pine , sautéed scallions,
minced orange peppers, chopped broccoli flowerets,
currants, minced carrots and baby chickpeas

**Stir Fry Vegetables With Hoisen
Glazed Tofu**

As Assortment Of Grilled Summer Vegetables
scored with balsamic syrup
served with our **Lima Bean Hummus**

Artisan Crisps
crackerbread and lavosh with za'tar

Large Seasonal Fruit Arrangement
cut and fanned on multiple levels

DESSERT COURSE

Your Wedding Cake
cut and served at the appropriate time

Coffee and Tea Service