



Silver Spoons Catering, Inc.

March 12, 2024

TO:

Tele.
Email:

FROM:

Scott M. Tessler
Silver Spoons Catering, Incorporated
P.O. Box 570699
Tarzana, California 91357
818-996-2911

SUBJECT:

WEDDING RECEPTION

Date:

Time:

Guests:

Location:

Wedding Reception

Silver Spoons Catering, Inc. takes great pleasure in presenting the following menu for your Wedding Reception:

UPON ARRIVAL

On arrival, your guests will be treated to refreshing Iced Tea, Lemonade, and Iced Water



International Cheese Board

A tempting variety of delicious Mediterranean cheese tortas to include Brie with Sun-Dried Tomatoes and Pine Nuts, and Cream Cheese with Pesto, offered with crisp gourmet crackers and French baguettes. Presented with wedges of fresh and aged cheeses of French Blue Cheese, Swiss Gruyere and Gouda, and garnished with strawberries and grapes

Wedding Reception

FOLLOWING THE CEREMONY

SILVER TRAY PASSED HORS D'OEUVRES

Please select 4 hors d'oeuvres from the following:

Bastilla

Tender breast of chicken pan-sautéed in butter with onions, ginger, cinnamon, and herbs, then wrapped in flaky filo dough with toasted almonds and baked to a golden brown

Beef Satay

Medallions of beef tenderloin marinated in Indonesian herbs and spices, then skewered and served with peanut chutney

Beef Teriyaki

Aged Eastern beef tenderloins marinated in Teriyaki Sauce and served on a skewer with green peppers and onions

Brie & Fig quesadillas

A unique blend Brie Cheese and Fig Jam grilled in a mini tortilla and served cut in triangles

Wedding Reception

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Blinis

Small pancakes, prepared in the style of great Russian chefs, served with black caviar and a dollop of sour cream

Brie en Croute

A tiny homemade pastry shell filled with imported Brie cheese then baked to a golden brown and presented drizzled with a light Apricot Glaze

Bruschetta

Warm garlic bread topped with vine ripened Italian plum tomatoes, thin sliced red onions, and Bufala mozzarella, then drizzled with a light Balsamic Vinaigrette Dressing

California Roll

A Japanese hors d'oeuvre of avocado, crabmeat, and vinegared rice wrapped in Oriental greens and served with Soy Sauce and Wasabi

Caprese Skewers

Pear tomatoes, Kalamata olives, and artichoke wedges skewered with imported Bufala mozzarella and fresh basil, and drizzled with Olive Oil and Herbs

Chicken Satay

Medallions of tender boneless breast of chicken marinated in Indonesian herbs and spices, then grilled over mesquite and offered with a Peanut Chutney

Wedding Reception

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Chicken Teriyaki with Sesame

Tender filet of chicken cubed and skewered with onion and green pepper then basted with our own Teriyaki & Sesame Sauce and grilled to a golden brown

Chinese Chicken Salad

Julienne-cut chicken, shredded lettuce, green onions, carrots, sweet red ginger, mandarin orange sections, and slivered almonds, gently tossed in a Sesame & Rice Dressing, then topped with crunchy rice noodles, and served to your guests in a won ton shell

Cocktail Quiche

Grated Swiss and Gruyere cheese blended with cream and eggs and baked in a petite shell with an assortment of vegetables

Crostini de la Maison

A colorful, classic treat of our crisp homemade croutons topped with imported goat cheese and grilled red pepper slices

Elegant Potato Pancakes

Delicious potato pancakes pan-sauteed to a golden brown, then topped with imported Brie and poached pears and baked to flavorful perfection

Wedding Reception

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Franks in Jackets

All-beef mini hot dogs wrapped in puff pastry dough and baked to a delicate golden brown

Fried Wontons

Delicate vegetable wontons deep-fried to a crispy golden brown and offered to your guests with Apricot Sauce and Chinese Hot Mustard

Fries, Fries, Fries

Delectable crispy French fries served to your guests in an individual cone with ketchup on the side

Gazpacho Shooters

A California version of the Spanish classic: chilled Gazpacho Soup made with ripe, uncooked tomatoes, cucumber, bell pepper, celery, onion, and cilantro served from a shot glass

Gorgonzola Grapes

Sweet California seedless grapes rolled in a delicate mixture of Gorgonzola, cream cheese, and fresh cream, then sprinkled with chopped pistachio and macadamia nuts

Gravlox

Marinated salmon sliced thin and presented with capers, chopped onions, and freshly baked pumpernickel bread

Wedding Reception

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Gourmet Pizza

An assortment of gourmet pizzas prepared with our special toppings to include fresh basil and garlic, red, green, and yellow peppers, mushrooms, and barbecued chicken

Lamb Satay

Medallions of lamb marinated in Indonesian herbs and spices, then grilled over mesquite and offered with a Peanut Chutney

Maryland Crab Cakes en Croute

A light and delicate version of traditional crab cakes made with Maryland crab and tomato lobster puree blended together then gently piped into a flaky French dough and baked to a golden brown. Presented with a flavorful Bernaise Sauce

Mini Calzone

An Italian classic made of pizza dough filled with grilled peppers, Mozzarella, and Romano cheese, then baked to a golden brown

Mini Empanaditas

Delicate empanaditas filled with a Mushroom and Sun-Dried Tomato filling and offered with a mild Black Bean Salsa

Mini Grilled Cheese Sandwiches

Alpine Fontina and Sonoma Cheddar cheeses melted together and grilled to crispy perfection on freshly baked sourdough bread, and offered with Date Nut Chutney

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SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Mini Reuben Sandwiches

A classic combination of New York rye bread, lean corned beef, Thousand Island Dressing, and sauerkraut served under melted Swiss cheese

Mini Hamburgers

A mini patty of freshly ground beef prepared on our braziers and served on a bun with ketchup and mustard

Mini Potato Knishes

New potatoes baked and seasoned with herbs and spices then wrapped in a puff pastry dough and baked again to a golden brown

Mini Potato Pancakes

Delicious mini potato pancakes deep-fried to a golden brown and offered with applesauce and sour cream

Mini Quesadillas

Monterey Jack cheese flavored with a hint of jalapenos, then grilled in a flour tortilla and served cut in wedges with Guacamole and Pico de Gallo

Mini Salmon Skewers

Fresh salmon marinated in an Orange & Fresh Herb marinade, then sliced and skewered and grilled over mesquite until tender and offered with a Teriyaki glaze

Wedding Reception

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Mini Vegetable Kabobs

A tasty and eye-pleasing assortment of vegetables arranged on a mini skewer then basted with olive oil and fresh herbs and grilled to perfection

Moroccan Cigars

A traditional Mediterranean hors d'oeuvre consisting of phyllo dough and a delightful vegetarian filling. Served with a light Red Pepper Sauce

Orzo Salad Shooters

A light, flavorful salad of orzo, feta cheese, red and yellow peppers, Kalamata olives, scallions, and capers in a lemon vinaigrette dressing, and garnished with roasted pine nuts will be offered in a 2-ounce shot glass.

Peapods with Boursin Cheese

Crisp Oriental peapods gently filled with imported Boursin cheese and topped with a sprig of fresh mint

Peking Duck

Grilled breast of duck cut into julienne strips and served in a flour tortilla with Hoisin Sauce

Petite Beef Wellington

An individual Beef Wellington prepared with a French bouchee, chateaubriand, and pate de la maison

Petite Feuilleté

A petite French pastry cup baked to a golden brown then filled with smoked Nova Scotia salmon and a dollop of sour cream then topped with fresh dill

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SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Potatoes a la Russo

California New Potatoes that have been baked to a golden brown, then split and served with farm fresh sour cream and caviar

Salmon and Goat Cheese Quesadillas

Flour tortillas filled with imported goat cheese and salmon, then lightly grilled and served in triangles with a mildly spiced Papaya Salsa

Salmon Canapes

Smoked Nova Scotia salmon served on pumpernickel toast points brushed with cream cheese and topped with a sprig of fresh dill

Salmon Mousse on Endive

A delicate blend of smoked salmon, cream cheese, and fresh herbs gently piped onto Belgium endive leaves and topped with a sprig of fresh mint

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SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Samosa

Delectable handmade pastry stuffed with potatoes, onions, delicate green peas, and exotic spices then fried until a perfect golden brown

Salmon Skewers

Fresh salmon marinated in an Orange & Fresh Herb marinade, then sliced and skewered and grilled over mesquite until tender and offered with a Teriyaki glaze

Scallops Brochette

Sweet bay scallops wrapped in imported bacon, then baked to perfection and served on a skewer

Seared Ahi

Tender slices of ahi skewered and brushed with an Orange & Fresh Herb Marinade, then seared on a red-hot grill and presented with a Ginger & Sesame Dipping Sauce

Spanakopita

Tender, flaky filo pastry dough wrapped around a tasty blend of spinach and feta cheese - a Greek delicacy

Spicy Potstickers

A spicy hand-made Oriental delicacy deep-fried in our woks to a golden brown and offered with Plum Sauce and Chinese Hot Mustard

Wedding Reception

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Spicy Tuna Roll

A Japanese hors d'oeuvre of spicy tuna wrapped in Oriental greens and served with Soy Sauce and Wasabi

Spring Rolls

An Oriental hors d'oeuvre of Chinese vegetables wrapped in an spring roll skin then fried to a golden brown and offered with Apricot Sauce

Stuffed Grape Leaves

A Mediterranean-style finger food made with fresh grape leaves wrapped around a succulent mixture of brown rice, tomato sauce, onions, and spices, then cooked in olive oil and lemon juice until tender

Sirloin Stuffed Mushrooms

Jumbo mushroom caps filled with our special ground sirloin and sun-dried tomato stuffing and seasoned with herbs and spices

Stuffed Mushrooms Florentine

Mushroom caps filled with our special blend of chopped spinach and ricotta cheese seasoned with herbs and spices

Swordfish Skewers

Pacific swordfish marinated in a Lime & Fresh Herb marinade, then skewered with cherry tomatoes, mushrooms, and peppers and grilled until tender

Wedding Reception

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Taquitos de Mar

Mini corn tortillas filled with shrimp, then tightly rolled and deep fried to a golden brown.
Served with Papaya Salsa

Tuna Poke

An island hors d'oeuvre of fresh tuna marinated in our chef's poke sauce, and served in a trendy shot glass with a miniature fork

Vegetable Roll

A Japanese hors d'oeuvre of avocado, cucumber, carrots, and vinegared rice wrapped in Oriental greens and served with Soy Sauce and Wasabi

Wrapped Chicken

Marinated breast of chicken, julienne strips of onion and red peppers, cilantro, and finely grated Fontina and Mozzarella cheeses wrapped in a flakey pastry dough and baked to flavorful perfection. Offered with a mild Tomato & Basil Salsa

Yucatan Sausage en Croute

Hand-made sausages of chicken and Indonesian herbs and spices, grilled over mesquite, then wrapped in a pastry dough and baked to a golden brown. Served with Continental Mustard



Wedding Reception

DINNER BUFFET

Please select 2 salad from the following:

A Wedding Salad

Wild greens gently tossed in a Raspberry Vinaigrette Dressing and topped with Mandarin orange sections, fresh red raspberries, and caramelized walnuts

California Salad

Baby greens gently mixed in a flavorful Champagne Vinaigrette Dressing then topped with caramelized pecans, sliced pears, and imported Gorgonzola

California Quinoa Salad

A delightful Quinoa salad featuring diced tomatoes, cucumbers and red onions will be offered topped with Pitted Kalamata Olives, Pine nuts and Feta Cheese

Caesar Salad

Romaine lettuce gently tossed with croutons, freshly grated Parmigiano-Reggiano cheese, and cracked black pepper in our chef's own Caesar Dressing

Chopped Italian Salad

A memorable salad of chopped butter lettuce, tomatoes, mushrooms, and red onions tossed in Balsamic Vinaigrette Dressing and topped with crumbled Gorgonzola cheese

Israeli Salad

A delicious medley of chopped cucumber, tomatoes, and green onions gently tossed in a light Lemon Vinaigrette Dressing

Insalata

A delicate arrangement of slices of Bufala mozzarella and Italian plum tomatoes topped with fresh basil and drizzled with imported virgin olive oil

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SALAD SELECTIONS (CONT'D)

International Salad

A delightful salad of assorted baby greens, artichoke hearts, sliced mushrooms, hearts of palm, and cherry tomatoes, gently tossed in a Stromboli Dressing

Marinated Mushrooms a la Greque

Fresh mushrooms prepared al dente, then chilled and laced with imported olive oil, oregano, garlic, and artichoke hearts

Orzo Salad

A light, flavorful salad of orzo, feta cheese, red and yellow peppers, Kalamata olives, scallions, and capers in a lemon vinaigrette dressing, and garnished with roasted pine nuts.

Santa Fe Salad

Assorted baby greens, radicchio, avocado, and Mandarin orange sections gently tossed in a Tangerine Vinaigrette Dressing, then topped with sliced almonds

Thai Pasta Salad

Asian noodles prepared al dente then chilled and mixed with a lightly spiced Thai Peanut Sauce and presented garnished with fresh chopped scallions and sesame seed

Tuscan Salad

Wild greens, Kalamata olives, grilled eggplant, and penne pasta gently mixed in a Balsamic Vinaigrette Dressing and served with Garlic Toast Points

Roasted Beet Salad

Wild greens topped with roasted beets, candied walnuts, and imported goat cheese, then gently tossed in a light Lemon Vinaigrette Dressing

Wedding Reception

DINNER (CONT'D)

Herb Chicken

A specially cut chicken breast leaving the skin on and the small wing bone intact will be coated with herb & spices, then grilled over mesquite and served topped with a delicate Marsala Sauce

Starch: Please Pick 1

Garlic Mashed Potatoes

Farm fresh potatoes cooked until tender, then whipped with roasted garlic until fluffy

Farfalle with Sun-Dried Tomatoes

Our homemade Bow Tie Pasta will be prepared al dente and offered to your guests topped with a delicate Sun-Dried Tomatoes, sliced mushrooms & Green Onion Sauce, freshly grated Parmigiano-Reggiano cheese, and cracked black pepper

Potato Au Gratin

This classic potato dish featuring scallop cut potatoes roasted with a velvety cheese sauce made from Sonoma Cheddar and French Gouda Cheese

Mushroom Risotto

An Italian rice from Milan, simmered in chicken stock flavored with butter, herbs, and white wine, and cooked to creamy perfection

Potatoes Oreganato

Baby potatoes cut ¼'s and tossed in our spice and herb blend with imported olive oil, then baked to a golden brown



Mélange of Grilled Vegetables

Asparagus, green beans, snow peas, yellow squash, carrots, zucchini, mushrooms, and eggplant strips brushed with olive oil and herbs, then grilled over mesquite until tender

***La Brea Bakery Breads and Rolls
Bread Sticks, Whipped Butter***

Wedding Reception

COFFEE SERVICE

Coffee Service

Our freshly brewed Colombian and decaffeinated coffees will be offered with the following:

Half & Half
Sugar Substitutes
Herb Teas

Sugar
Whipped Cream
Tea



March 12, 2024

To:
From: Scott Tessler
Re: Menu Options

Blackened Salmon: Blackened Salmon Medallions offered with Lemon & Caper Sauce Salsa

Grilled Salmon: Grilled Salmon Medallions offered with Papaya Salsa

Grilled Tri Tips: Grilled Tri Tips offered with a Chimichurri Sauce (or sauce of your choice)

NY Striploin: Chef carved NY Striploin offered with a Chimichurri Sauce (or sauce of your choice)

Tenderloin Skewers: Balsamic Glazed Tenderloin of Beef Skewers or Chef carved Tenderloin of Beef

Chilean Seabass: Pan-seared Chilean Seabass

Tax: Prevailing California sales tax will be added to your final billing.

Thank you,

Scott Tessler

Director Of Catering

Approved Blackened Salmon Addition: _____

Approved Grilled Salmon Addition: _____

Approved Tri Tip Addition: _____

Approved NY Sirloin Addition: _____

Approved Tenderloin of Beef Skewers Addition: _____

Approved Chef Carved Tenderloin of Beef Addition: _____

Approved Pan-seared Chilean Seabass: _____

March 12, 2024

To:
From: Scott Tessler
Re: Dessert Options

You may elect to add any of the following to your menu:

Strawberries: You may elect to have us provide Chocolate Dipped Strawberries hand-dipped in dark chocolate.

Fruit Sorbet: You may elect to have us provide a fruit sorbet.

Cake: You may elect to have our baker prepare a 3-tier wedding cake with your choice of cake and fillings and finished with a smooth white butter cream.

Top Tier: You may elect to have our baker prepare a top tier wedding cake only with description from above.

Mini California Pastries:
You may elect to have our baker prepare a selection of Mini California pastries as follows: Fruit Tarts, Swans, Napoleons, Cheesecake, Éclairs, Chocolate Mousse, Chocolate Fudge Cakes, and Cappuccino Mousse Crunch and Chocolate Dipped Biscotti's

Tax: Prevailing California sales tax will be added to your final billing.

Thank you,

Scott Tessler

Scott M. Tessler
Director of Catering

Approved Strawberries: _____
Approved Sorbet: _____
Approved 4 Tier Wedding Cake: _____
Approved Top Tier Only Wedding Cake: _____
Approved Mini California Pastries: _____

March 12, 2024

To:
From: Scott Tessler
Re: Poultry Options

Poultry Options: You may elect to exchange any one of the following poultry options for the Herb Chicken as described on page 16 of this menu.

Chicken Marsala

Medallions of boneless breast of chicken pan-sauteed with mushrooms in olive oil and herbs, and presented with our light Marsala Sauce

Chicken Margherita

Marinated, freshly grilled Chicken Breasts will be offered topped with Mozzarella Cheese, our chef's pesto, sliced grape tomatoes and a chiffonade of fresh basil

Chicken Piccata

Medallions of boneless breast of chicken pan-sauteed in imported olive oil seasoned with herbs, spices, fresh squeezed lemon juice, and a splash of white wine

Chicken with Wild Rice

Boneless breast of chicken stuffed with wild rice and mushrooms, then baked and served with a Brandied Cherry Sauce

Mediterranean (or Tex-Mex) Chicken Kabobs

Boneless breast of chicken cubed and marinated in Mediterranean herbs and spices, then grilled and presented with a light Tzatziki Sauce (or barbecue sauce)

Thank you,

Scott Tessler

Scott M. Tessler
Director of Catering

Approved Poultry Exchange: _____
(Please note Poultry Entrée Selected)