



PIERROT

Catering & Events

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Summer Wedding Grill Menu

Guests are greeted with Fruit-Infused Water, Lemonade, or Fresh Brewed Iced Tea

*offered in handled mason jars

Cocktail Hour

Passed Hot & Cold Hors d'oeuvres (choice of 6)

- Petit Crab Cakes with Remoulade Sauce
- Hawaiian Chicken and Pineapple Skewers
- Vegetarian Stuffed Mushrooms
- Chicken Satay with Peanut Sauce
- Teriyaki Chicken Skewers
- Fish Tacos
- Mexican Spring Rolls
- Fig Marmalade with Manchego Cheese Crustini
- Melon Cucumber Salsa with Lump Crab Meat in a Mini Spoon
- Seafood Ragout in a Puff Pastry Boat

Dinner Buffet

- Baby Blue Salad: Spring Greens with slices of Oranges, Pears, Strawberries, Candied Pecans, and Blue Cheese with Apricot Vinaigrette
- Grilled Chicken Breast
- Cedar Planked Salmon with Zinfandel Sauce
- BBQ Beef Short Ribs OR Grilled Flank Steak with Teriyaki Sauce
- Pulled Pork with Slaw Sliders
- Summer Grilled Vegetables
- Jicama and Granny Smith Apple Slaw
- Potato Salad
- Artisan Bread Display

Desserts (choose one option)

- Dessert Table with:
 - * Mini Cupcakes
 - * Mini Cannolis
 - * Mini Lemon Meringue Tartlettes
 - * Mini Chocolate Cups with Fresh Berries (Gluten Free)
 - * Fruit Platter
 - Level One Wedding Cake
- Locally Roasted Coffee Station with Assorted Teas provided for either option.

Minimum 75 guests

Rentals available at additional charge.