



PIERROT

Catering & Events

www.pierrotcatering.com || info@pierrotcatering.com || 973.512.2155



Sample Summer Wedding Gourmet Grill

This is a sample of a recent wedding menu. Call us to customize!

Guests are greeted with fruit-infused water, lemonade, or fresh-brewed iced tea offered in handled mason jars

Cocktail Hour

Vegetarian Stuffed Mushrooms
Teriyaki Chicken Skewers
Mexican Spring Rolls
Fig Marmalade with Manchego Cheese Crustini
Seafood Ragout in a Puff Pastry Boat
Pulled Pork with Slaw Sliders

Entrees

Summer Salad

Spring greens with slices of oranges, blueberries, strawberries, candied pecans, and blue cheese with apricot vinaigrette

Dinner

Chicken: Grilled chicken with mojito glaze
Fish: Cedar planked salmon with zinfandel sauce
Beef: Beef Short Ribs

Sides

Summer Grilled Vegetables
Tabbouleh Salad

Artisan Bread Display

Desserts

Petit Fours, Mini Cupcakes, Mini Cannolis
Fruit Platter
Level One Wedding Cake

Locally-Roasted Coffee Station with Assorted Teas

Also Includes: six foot grill, roll-top stainless chafing dishes and serving platters, buffet tables, buffet linen, cook tent