



## CLASSIC WEDDINGS AT PACIFIC EDGE, LAGUNA BEACH



*Our experienced consultants and trained culinary team will assist you in planning and executing your special day. From intimate to grand, lavish to informal, we can create the perfect menu, decor and ambiance for your special event.*

*Let us show you why we are - "A STEP ABOVE THE REST!"*

714.220.1289

[www.aboveallcatering.com](http://www.aboveallcatering.com)

# CLASSIC BUFFET MENU

Package Includes: Two Tray Passed Hors d'oeuvres, Water Service and Beverage Station( choice of lemonade, citrus punch, or tropical iced tea), Coffee Station (regular and decaffeinated coffees and ceramic coffee mug)  
China service (dinner plate and cake plate), Flatware (dinner fork, knife, spoon, and cake fork),  
Stemware (water goblets and champagne flutes), Linens (Buffet and beverage only, white or ivory)

## HORS D'OEUVRES (package includes two selections)

### COLD

Shrimp Canape'  
Ahi "Poki" in won-ton cups  
Smoked Salmon on crisp flatbread  
Gorgonzola Polenta w. melted pear tomatoes  
Mozzarella ala Caprice Kabobs  
Stuffed New Potatoes w. bacon, chives & crème fraiche  
Smoked Chicken & Roasted Corn Toasts  
Artichoke Stuffed w. mediterranean bruschetta  
Grilled Vegetable Kabobs  
Prosciutto & Provolone Pinwheels  
Tenderloin Brioche w. taragon aioli  
Shrimp Spring Rolls w. chili-hoisien sauce

### HOT

Ginger Chicken Cakes w. mango chutney  
Mini Beef Wellingtons with béarnaise  
Beef Skewers with a peanut sauce  
Chicken Skewers w. teriyaki glaze  
Chicken Purses w. pesto  
Crab Cakes with roasted pepper aioli  
Beef Empanada w. avocado crema  
Three Cheese Stuffed Mushrooms  
Pork Dumplings w. soy ginger glaze  
Mini Baked Brie En Croute  
Mini Sope w. achiote pulled pork  
Caramelized Onion and Goat Cheese Tartlet

## SALADS (select one)

Spinach Salad - with slivered red onions, bacon, eggs and tomatoes with a pomegranate vinaigrette  
Crisp Romaine - tomatoes, gorgonzola, toasted pine nuts with a sun-dried tomato vinaigrette  
Mixed Baby Greens - with sliced pears, caramelized walnuts, tomatoes and a champagne vinaigrette  
Caesar Salad - with parmesan croutons and a creamy garlic parmesan dressing  
Tuscan Spinach Salad - white beans, olives and sun-dried tomatoes with a balsamic vinaigrette  
Mesclun Mix - with fresh mozzarella, tomatoes, and artichokes served with an italian vinaigrette  
Spanish Caesar - with roasted pepitas, cotija cheese, tortilla strips and a creamy cilantro dressing  
Field Baby Greens - shaved carrots, jicama and tomatoes with an orange tequila vinaigrette  
Southwestern Spinach Salad - grilled corn, fire roasted peppers with a citrus cilantro vinaigrette



## ENTRÉES

Chicken Breast - with artichoke hearts, sun-dried tomatoes with a basil cream sauce  
Spiced Rubbed Chicken Breast - with a lemon and roasted shallot sauce  
Grilled Chicken Pilliards - with oranges and slivered almonds in a grand marnier sauce  
Grilled Chicken Picatta - with lemon, butter, capers in a white wine sauce  
Chicken Marsala - onions and mushrooms sauteed with marsala wine and thyme  
Chicken Scallopini - mushrooms, artichokes, capers, and prosciutto in a lemon butter sauce  
Chicken Parmigianna - breaded breast, baked and layered with marinara and mozzarella  
Grilled Chipotle Chicken - breast of chicken topped with a barbacoa chipotle sauce  
Rosemary Rubbed Sirloin - slowly roasted and served with a roasted garlic demi-glace  
Steak De Burgo - roasted sirloin topped with fresh italian herbs and finished in a chianti wine sauce  
Pepper Crusted Sirloin - topped with a cognac reduction  
Roasted Sirloin - with roasted Anaheim chilis in a rich espagnole sauce  
Carne Asada - char-broiled steak with grilled scallions and roasted serrano peppers  
Roasted Pork Loin - with pears and dried apricots in a port wine reduction  
Rosemary Pork Loin - slow roasted and topped with a roasted pepper relish  
Pork Loin - cumin rubbed and served with a papaya and cilantro salsa  
Carnitas - tender pork flame broiled and finished with an achiote orange au jus  
Grilled Mahi Mahi - with a cilantro mango chutney  
Red Snapper - with black olives, capers and tomatoes in a pinot grigio lemon sauce  
Grilled Mahi-Mahi - topped with grilled corn and avocado salsa

## SIDE DISHES

(select two)

Roasted Garlic Mashed Potatoes . Mashed Potatoes  
Scalloped Potatoes . Roasted Tomato Pilaf  
Basil and Parmesan Whipped Potatoes  
Rosemary Roasted Red Potatoes  
Glazed Baby Carrots . Green Beans Amandine  
Sautéed Medley of Fresh Seasonal Vegetables  
Orzo Pomodoro . Penne Marinara  
Fettuccine with roasted garlic cream sauce  
Herb Rice Pilaf . Spanish Rice  
Jasmine Rice with fresh cilantro  
Black Beans with cotija cheese and cilantro  
Refried Beans with jalapeno jack cheese

## BREADS & SUCH

(select one)

Freshly Baked Rolls  
Freshly Baked Rosemary and Parmesan Rolls  
Oat Crusted Wheat Rolls  
Garlic Bread Sticks  
Roasted Tomato Focaccia  
Rustic Sliced Breads  
Sourdough Rolls  
Chips & Salsa



## WEDDING CAKES

A cake from the wedding cake studio is a cake of perfection. Enchanting, delicious, a graceful work of art. Our cakes are worth remembering and come in an extensive variety of flavors and fillings. Let us create something wonderful for your special day.

## HAPPY ENDINGS

- Savory -

Beef Sliders

Mini Beef Tacos

Mini Breakfast Burritos with eggs, bacon and cheese

Mini Bean and Cheese Burritos

Mini Panini's (choose 1 of the following)

Gruyere Ham and Cheese

Tomato, Mozzarella and Basil

- Sweet -

Acai Berry Smoothie Garnished with an energy bar

Chocolate Chip cookie with a milk shooter

Hot Fudge Brownie with fresh cream

Cafe au Lait and cinnamon beignets

## BAR SERVICE

All bar services include: 4 or 5 hours of service, one bartender, and one 6' portable bar. Bar skirting, napkins, stir straws, clear hard plastic glassware in two sizes, ice, all operational equipment for your service type, a full range of mixes and condiments, as well as Liquor Liability Insurance. Hosted Bar packages include soft bar options with the exception of the premium bar which has upgraded beer and wine selections.

We offer several different bar packages which include:

- Hosted Premium Bar - Absolute Vodka, Grey Goose Vodka, Tanqueray Gin, Chivas Regal Scotch, Crown Royal, Jack Daniels, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Patron Silver, 1800 Tequila, Hennessy Cognac, Jagermeister, Grand Marnier, Kahlua, Midori, Apple, Triple Sec, Amaretto, Peach Schnapps
- Hosted Call Bar - Sminoff Vodka, Gordon's Gin, Johnnie Walker Red Scotch, 7 Crown, Jack Daniels, Bacardi Rum, Malibu Rum, Spiced Rum, Jose Cuervo Gold Tequila, Christian Brothers Brandy, Kahlua, Midori, Apple, Triple Sec, Amaretto, Peach Schnapps
- Hosted Soft Bar - Beer Service (choice of two) Bud, Bud Lite, MGD, Miller Lite, Coors, Coors Light  
Wine Service - Crane Lake Chardonnay, Merlot/Cabernet Sauvignon, and White Zinfandel  
Soft Drink Service - Coke, Diet Coke, 7-Up, and Perrier

