

## Wedding Buffet Dinner Menu

CAMILLE'S

### Hors d'Oeuvres

Choice of 6 or 8

Zucchini fritters  
Wild mushroom crostini  
Parmesan carrots, aioli  
Brazilian cheese croquettes  
Olive and potato balls, pesto  
Potato tortilla, whiskey sauce  
Olive polenta fingers, garlic aioli  
Crab fritters, roasted garlic aioli  
Fried artichoke, parmesan, parsley  
Pumpkin-coconut curry on a spoon  
Curried parsnip soup, demi tasse cup  
Ancho-cumin braised shortrib skewers  
Catalan meatballs, almond-saffron sauce  
Brioche toast, seared salmon, saffron aioli  
Mini Roesti, smoked salmon, dill crème fraiche  
Mini pissaladiere-caramelized French onion tart  
Fried goat cheese, caramelized onions, honey spoon  
Kabocha squash-fennel soup, candied pumpkin seeds, demi tasse cup

### Buffet Dinner Salads

Choice of 2 or 3

Winter Caprese salad  
Classic Caesar, croutons  
Buckwheat, mushrooms, parsley oil  
Wilted wintergreen, warm sherry vinaigrette  
Bibb lettuce, Camille's vinaigrette, fresh herbs  
Arugula, manchego, apples, caramelized walnuts, pistachio oil  
Fennel, treviso, prosciutto, anchovy-date vinaigrette  
Arugula, blood oranges, dates, parmesan, almond vinaigrette  
Wild rocket, crumbled bocconcini, roasted tomatoes, balsamic dressing  
Fennel, artichoke and potato, picholine olives, manchego, citrus dressing  
Roasted beet, fried chickpeas, black olives, ricotta salata, cumin dressing  
Warm wild mushroom, soft herbs, pecorino, hazelnuts, sherry vinaigrette  
Bitter greens, cumin shrimp, garbanzo bean, roasted carrots, red wine vinaigrette

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