

## Wedding Stations



### Live Pasta/Risotto:

Artisanal Rigatoni Pasta Cooked to Order by Uniformed Professional Chefs with Nonna's Hearty Bolognese Sauce, Served with Parmigiano Reggiano

Spaghetti Cacio e Pepe Cooked to Order by Uniformed Professional Chefs and Tossed in a Carved Wheel of Pecorino Romano Cheese

Pumpkin Risotto Cooked to Order by Uniformed Professional Chefs and Finished With Sage, Pumpkin Seeds and Amaretti, Served in Mini Pumpkins

Accompanied By Choice of One Salad:

Salad Tricolori with Balsamic Dressing

Kale Caesar Salad with Ciabatta Croutons

Insalata Mista with Red Wine Vinaigrette

Frisee with Gorgonzola and Walnuts

### Spanish Tapas:

Traditional Potato Tortilla Espanola

Catalan Style Vegetables Escalivada

Sherry Marinated Baby Lamb Chops

Andalusian White Gazpacho Shooters

Albondigas Meatballs in Tomato Sauce

Skirt Steak Brochettes with Chimichurri Sauce

Artichoke and Manchego Cheese Croquettes

Salt Cod Bacalao Mouseline on Toast Points

Bacon Wrapped Marcona Almond Stuffed Dates

Grilled Asparagus Spears with Romesco Sauce

Pan Con Tomate with Vine Ripened Tomatoes

Shrimp Ceviche with Lime Zest and Cilantro

Chorizo Stuffed Cremini Mushroom Caps

Serrano Ham with Cantaloupe Melon

And, Classic Seafood and Vegetable Paella

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### Short Ribs Station:

Grass Fed Short Ribs of Beef Slow Braised in Cabernet Wine

Creamy Yukon Gold Mashed Potatoes with Chives

Roasted Seasonal Farmer's Market Vegetables

Cipollini Onions Cooked in Demi Glace

### Moroccan Buffet:

Authentic Chicken B'stilla with Exotic Spices and Almonds

Tagine of Lamb, Dried Apricots, Ginger and Baby Vegetables

Vegetarian Couscous with Chickpeas and Harissa

Red Salad of Roasted Beets and Tomatoes

Grilled Eggplant Dip with Flatbreads

Orange, Fennel, and Black Olives

Minted Moroccan Carrot Salad

### Live French Crepe Station, Cooked to Order with Choice of Fillings:

Smoked Salmon and Dill

Vietnamese Shredded Beef

Chicken Florentine with Spinach

Turkey, Sweet Potato and Cranberry

Ham, Gruyere, Endive and Parsley

Autumn Squashes with Nutmeg

Truffled Wild Mushrooms

Provençale Ratatouille

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### Mediterranean Mezze:

Shrimp Polpettini with a Pomodoro Ragout  
Grilled Eggplant with Salsa Rossa and Basil  
Crispy Arancini with Gorgonzola and Leeks  
Roasted Red Peppers with Homemade Ricotta  
Tomato Dolmades with a Fragrant Lamb Filling  
Vitello Tonnato with Celery Leaves and Capers  
Lamb Moussaka Gratin with a Yogurt Bechamel  
Poached Chicken with Pistachio Nuts and Tarragon  
Beef Carpaccio with Arugula and Shaved Parmesan  
A Selection of Dips with Raw Vegetables and Crostini  
Greek Spanakopita with Spinach, Feta and Herbs  
Polenta Fries Served with a Roasted Garlic Aioli  
Tomato and Basil Bruschetta on Rustic Bread  
Fennel Panna Cotta in Ceramic Ramekins

And, Imported Mozzarella Bar with a Variety of Toppings including Sundried Tomatoes, Basil Pesto, Toasted Pignoli Nuts, Artichoke Tapenade, Olive Tapenade, Wilted Greens, Genoa Salami, Balsamic Vinegar

### Southern Comfort:

Memphis Style Baby Back Ribs  
Classic New Orleans Jambalaya  
Mini Shrimp Po Boy Sandwiches  
Tex Mex Tortilla Lasagna with Poblano Peppers  
Chicken Tinga and Potato Stew with Oregano  
Corn Hush Puppies with Jalapeno  
Brussels Sprouts with Mirliton

*For additional information please email [info@dianegordoncatering.com](mailto:info@dianegordoncatering.com)*