

WEDDING

SAMPLE PLATED DINNER MENUS

Menu I

Platter Hors d'oeuvres

Smoked Salmon Cones, Beluga Caviar
Jumbo Asparagus Wrapped with Italian Prosciutto and Parmesan Reggiano
Mini Lamb Chops Crusted, Garlic Herbs and Dijon Mustard
Beef Sate with Spiced Cashew Dipping Sauce

Three-Course Plated Dinner Menu

Pear Carpaccio Topped with Young Boston Bibb Lettuce
Crumbled Gorgonzola, Honey Glazed Walnuts
Grilled Breast of Chicken with Asparagus and Whipped Potatoes
Wedding Cake

\$90 per person

Menu II

Passed Hors d'oeuvres

Seared Wasabi Tuna Skewers
Tomato Terrine with Aged Balsamic
and Olio Nuovo on Silver Spoons
Gulf Prawns
Wrapped in Basil Leaves and Crisp Prosciutto
Black Sesame Crusted Chicken
with Dijon Shallot Marmalade

Three-Course Plated Dinner Menu

Arrowhead Spinach Salad with Bacon Lardons and Crumbled Goat Cheese
12-ounce New York Steak, Peppercorn Sauce
Lyonnais Potatoes
Haricot Vert with Roasted Shallots
Wedding Cake

\$100 per person

Menu III

Passed Hors d'oeuvres

Demitasse of Butternut Squash Bisque with Lobster Dumplings
Mini Burgers with Point Reyes Bleu Cheese
Jumbo Asparagus Wrapped with Italian Prosciutto and Parmesan Reggiano
Bruschetta with Olive Tapenade

Three-Course Plated Dinner Menu

Farmer's Market Salad with Oven Dried Tomatoes
Fried Shallots, Crumbled Goat Cheese
Red Wine and Shallot Vinaigrette

Cedar Plank Wild Salmon Brushed with Smoked Honey
Chive Blossom Whipped Potatoes
Wedding Cake
\$110 per person

Menu IV

Passed Hors d'oeuvres

Shaved Prosciutto on Italian Flat Bread with Diced Sweet Melon Relish
Mini Crab Cakes with Olympic Tartar Sauce
Scallop and Mango Ceviche
Smoked Duck Dumplings

Four-Course Plated Dinner Menu

White Asparagus with Ricotta Dumplings and Basil Oil Drizzle
Pear Carpaccio Topped with Young Boston Bibb Lettuce
Crumbled Gorgonzola, Honey Glazed Walnuts

Choice of:

10-ounce Oven Roasted Filet
Yukon Gold Whipped Potatoes
Haricot Vert with Roasted Shallots, Rosemary Jus
or

Cedar Plank Wild Salmon
Smoked Honey, Chive Blossom Whipped Potatoes
or

Mountain Morel Black Truffle Pot Pie with Asparagus and Tomato Hash
Wedding Cake

\$130 per person

Menu V

Passed Hors d'oeuvres

Shaved Serrano Ham with Brie Cheese on Onion Flat Bread
Hamachi Maki Roll with Three Dipping Sauces
Alsatian Onion and Nicoise Olive Tartlets
Grain Mustard and Granny Smith Apple Sticks Wrapped with Home Smoked Salmon

Four-Course Plated Dinner Menu

Dungeness Crab Cakes with Fennel Fondue and Saffron Tomato Chutney
Duo of Asparagus with Local Herbed Goat Cheese
Micro Greens, Truffle Balsamic Dressing

Choice of:

Slow Roasted Rack of Organic Free Range Colorado Lamb,
Yukon Gold Potato and Black Truffle Strudel
or

Seared Sea Bass with Lobster Mashed Potatoes and Duo of Asparagus, Lobster
Reduction
or

Capsicum Ravioli, Greek Olive Tapenade, Lemon Butter,
Basil Oil, Shaved Tomato and Tomato Concasse
Wedding Cake

\$140 per guest

Menu VI

Passed Hors d'oeuvres

BBQ Pork Salad Roll with Thai Basil and Peanut Sauce
Dungeness Crab Dumplings on Sugar Canes with Spiced Ginger Soy
Asparagus Strudel Studded with White Truffles
Rabbit Chops with Sherry Shallot Marmalade

Four-Course Plated Dinner Menu

Roasted New Potato Soup Infused with Italian White Truffles and Pecorino Freko
Layers of Smoked Salmon Wrapped with Meyer Lemon and Basil Leaves
Served with Toasted Brioche

Choice of:

Grilled Tenderloin of Veal with Crisp Morel Mushrooms, Buttered Green Asparagus,
Café Au Lait Sauce

or

Seared Halibut (when in season) with Tomato Carpaccio and Micro-Arugula Sprouts

or

Grilled and Marinated Portobello Mushrooms
with Cipollini Onion, Vegetable Nage

Wedding Cake

\$140 per guest

The Green Wedding

For the ecologically conscious bride, consider an environmentally friendly wedding complete with organic menu items and ideas to create a truly “green ” wedding. La Torretta Del Lago Resort and Spa is ready to provide you with the freshest, local, organic and sustainable products to signify that you care as much about your future together as you do about the world that you live in.

The Menu

Hors d’oeuvre Selections

Organic Heirloom Tomato Terrine with Aged Balsamic and Olio Nuovo on Silver Spoons
Morel Tart Tatin, Balsamic Painted Young Leaves
Horseradish Crusted Gulf Prawns with Chive Remolade

Plated Dinner Menu

Appetizers/Selections:(Choose One)

Layers of Wild Smoked Chinook Salmon Wrapped with Meyer Lemon and Basil Leaves
Served with Toasted Brioche

or

Dungeness Crab Cakes with Garden Fennel Fondue
Saffron Tomato Chutney Butter Sauce

Salad Selections:(Choose One)

Organic Red Pear Carpaccio Topped with Young Bibb Lettuce, Crumbled Gorgonzola
Honey Glazed Walnuts

or

Farmer’s Market Salad with Oven Dried Tomatoes, Fried Shallots, Crumbled Goat
Cheese

Red Wine and Shallot Vinaigrette

Entrée Selections:(Selected Tableside – Choose Two)

Seared Wild Scallops with Melted Leeks, Pomme Sautée and a Bacon and Truffle Nage
Slow Roasted Wild Salmon with Garden Vegetable Gateau, White Corn and Basil Broth

or

10-ounce Grilled Filet, Yukon Gold Whipped Potatoes, Fresh Local Asparagus,
Rosemary Jus

or

Slow Roasted Rack of Organic Free Range Colorado Lamb
Yukon Gold and White Truffle Strudel

Wedding Cake

(Made with Organic Local Products)

\$150 per guest

