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

## Menus for Destination Weddings

Cocktail Hour: Choice of a Set Platter or Butler Passed Appetizers

### **Heavy Hors d'oeuvre Platters: (choose one)**

- \* Fine Cheeses and Fresh Fruits
- \* *Brie en Croute* with Caramelized Pears and Lale's Hummus
- \* Cold Smoked Salmon
- \* Vegetable Strudel

OR

### **Bite Size Appetizers**

- \* Roasted Red Pepper Cream *and* Tomato and Basil Bruschetta

Reception: Choice of Buffet or Plated Serving

Buffet Serving

**Salads:** (choose one)

- \* Baby Greens & Reds: Signature dish with Tomatoes, Dried Cherries, Candied Walnuts, Strawberries, Avocados and Shaved Parmesan Cheese
- \* Caesars: with Granny Smith Apples & Roasted Hazelnuts
- \* Quinoa with Spinach, Colorful Peppers, Celery, Shallots, *Kalamata* Olives and Feta Cheese

**Starches and Vegetables:** (choose one)

- \* Sesame Asparagus and Green Beans Drizzled with Olive Oil
- \* Garlic & Rosemary Potatoes with Sun Dried Tomatoes and Gruyere Cheese
- \* Olde World Pilaf: Aged Basmati Rice Cooked in Broth with Pine Nuts, Currants and Fresh Dill
- \* Pasta al Pomodoro: Parsley Butter Farfalle with Separate Tomato and Parmesan Sauce
- \* Spinach Cous Cous
- \* Medley of Roasted Fingerling Potatoes and Red Onions

**Entrees:** (choose two)

- \* Roasted Rosemary, Parsley and Thyme Salmon (carved)
- \* Southern Pulled Barbecue
- \* Traditional Beef Bourguignon
- \* Tarragon Chicken: Tenders of Chicken in Shallot and Mushroom Cream Sauce with Dry Vermouth Reduction
- \* Turkish Bulgur Pilaf with Fried Eggplants, Roasted Peppers, Grilled Zucchini, Garbanzos & Shallots (Vegetarian)
- \* International Vegetable Platter - Roasted, Steamed, Grilled, Braised and Cooked Medley of Vegetables (Vegetarian)

**Desserts:** (choose one)

- \* Red Velvet Cake
- \* Chocolate Fudge Mosaic with Hazelnuts and Dried Fruits (carved)
- \* Lemon Zest Cream Cake with Shaved White Chocolates (W)
- \* White Chocolate and Strawberry Short Cake (W)
- \* Vanilla and Orange Cream Cake (W)

(W) may also be served as a formal wedding cake

## Plated Dinner Serving

### **First Course** - Salad: (choose one)

- \* Spinach Salad with Wilted Red Cabbage, Fresh Oranges, Pine Nuts and Gorgonzola Cheese
- \* Baby Greens & Reds Salad: Signature dish with Tomatoes, Dried Cherries, Candied Walnuts, Strawberries, Avocados and Shaved Parmesan Cheese. House Dressing with Olive Oil, Lemon Juice & Aged Balsamico
- \* Niçoise Style Salad: Romaine Varieties with Red Onions, Preserved Tomatoes, Feta Cheese and *Kalamata* Olives
- \* Mediterranean Tomato Salad, with Cucumbers, Green Peppers, Scallions, *Kalamata* Olives, Buffalo Mozzarella, Fresh Oregano & Pomegranate Balsamico Glaze

### **Second Course** - Entree: (Choose two)

- \* Salmon in Dill Cream Sauce over Parsley Potatoes
- \* Pan Seared Cod with Dry Vermouth Reduction, Capers, Preserved Tomatoes, Roasted Onions over Tender Jasmine Pilaf
- \* Beef Bourguignon: Served with Parsley *Spaetzle* (German-style Egg Noodle)
- \* Middle-eastern Eggplant & Chicken Kebab: with Bulgur Pilaf, Roasted Red Onions, Parsley Pita and Culinary Sumac

## Plated Dinner Serving

- \* Shrimps à la Mélange Baked in Clay-ware: Braised Vegetables in Tomato, Garlic and Oregano Sauce (Limited to 30 selections)
- \* Baked Portobello Mushrooms with Grilled Vegetables (Vegetarian)
- \* Mediterranean *Mezze* Style Beans Cooked with Olive Oil, Mild Pepper Sauce and Parsley Tomatoes with *Zahter* Spice (Wild Oregano and Sesame Seeds) (Vegetarian)
- \* Savory Phyllo Rose Stuffed with Braised Zucchini and Squash (Vegetarian)

### **Third Course** - Dessert: (Choose one)

- \* Triple Chocolate Cake
- \* Raspberry Delight – *Rote Gruetze* - (Dessert from Baltic Lands Served with Heavy Cream)
- \* Traditional Tiramisu
- \* Lemon Zest Cream Cake with Shaved White Chocolates (W)
- \* White Chocolate and Strawberry Short Cake (W)
- \* Orange Cream Cake (W)

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