



KOERNER'S  
WEDDINGS

## SHARING PLATES

### PLATTERS

Small (25 bites)/ Medium (50 bites)/ Large (75 Bites)

Artisan Charcuterie Board with Accoutrements \$120/\$180/\$235

Artisan Cheese Selection with Accoutrements \$120/\$180/\$235

Vegetable Crudite Board with Green Goddess Dip **V GF** \$75/\$100/\$135

*\*Hummus is available as a vegan substitute*

Seasonal Fruit Platter **VEGAN GF** \$75/\$110/\$150

### PREMIUM PLATTERS

One Size Only (50 Bites)

Smoked Salmon Platter \$200

Mediterranean Roast Vegetable Board **VEGAN GF** \$150

Chef's Selection: Charcuterie, Fine Cheeses, Pickles, Olives, Bread \$250

DIPS & SPREADS \$60

*Comes With Pita, Tortilla Chip, or Crostini (25 Bites per Dip)*

Beet and Goat Cheese **V GF**

*Pickled Beets, Creamy Goat Cheese and Black Pepper*

Green Goddess **V GF**

*Tarragon, Dill, Basil, Garlic, Citrus and Creme Fraiche*

Pico De Gallo **VEGAN GF**

*Hand-cut Tomato Salsa, Cilantro and Lime*

Roasted Garlic Hummus **VEGAN GF**

*Confit Garlic, Olive Oil, Tahini and Chickpea*

## COLD CANAPES

\$36 Per Dozen

Mini Samosa, Mango Chutney **V**

Prosciutto Wrapped Roasted Asparagus **GF**

Caprese Skewer **V GF**

Gazpacho Shooter with Cucumber Mignonette **VEGAN**

Devilled Eggs with Beer Mustard and Pea Tip **V GF**

Mini Smashed Avocado Toasts **VEGAN**

Prosciutto Wrapped Melon Skewers **GF**

Goat Beet and Walnut Tartlette **V \*Nuts**

Oven Dried Tomato or Caramelized Onion and Parmesan Mini Quiche **V**

## HOT CANAPES

\$42 Per Dozen

Hoisin Duck Confit in Sesame Cone

Blue Goose Organic Beef Meatball Stuffed with Bocconcini **GF**

Sausage in Puff Pastry with Thyme Mustard

Coconut Crusted Prawns with Mango Chutney

Grilled Cheese and Tomato Soup Shooters **V**

Chicken Skewers with Peanut Satay Sauce **GF**

Potato Latkes, Chive Cream and Pickled Beet **V**

Mediterranean Vegetable Brochettes with Tzatziki **V**

## PREMIUM CANAPES

\$54 Per Dozen

Burrata Bites with Balsamic Reduction & Sun-dried Tomato **V GF**

Lamb Merguez Sausage, Fennel, Tomato Relish **GF**

Sesame Tuna Tataki on Rice Crisps **GF**

Crisp Pork Belly with Ginger Rhubarb Relish **GF**

Mini Bagel with Cream Cheese and Smoked Salmon

Crab Cakes with Dijon Herb Aioli

Scallop in Citrus Beurre Blanc with Chive Oil

## DINNER MENU

We have tried to keep it simple by having a starter menu that includes a choice of one salad, one main and one side. Feel free to add more choices and variety as you see fit to make your menu perfect for your special event! All of our options are served family style.

### Three Course Menu

\$39.95/person

Choice of one salad, one main, one side.

+ additional choice of salad	\$6.95
+ additional choice of main	\$11.95
+ additional choice of side	\$8.95
+ house made breads & compound butters	\$2.75

## SALAD

### Mediterranean Greens **V GF**

*Arugula, Oven Dried Tomatoes, Basil, Goat Cheese, Marinated Olives, Shaved Fennel, Preserved Lemon Vinaigrette*

### Israeli Couscous **V**

*Large Couscous, Balsamic Raisins, Parsley, Pickled Onions, Cherry Tomato, Cucumber, almonds*

### Kale Caesar Sardina

*Crisp Kale Mix, Brioche Croutons, Shaved Parmesan, Pickled Onions, Capers and Caesar Dressing*

### 3 Beet Salad **VEGAN**

*Red, Golden and Candy Cane; Pickled, Roasted and Shaved. With Orange, Dill, Spiced Granola*

### Squash **V**

*Roasted Squash, Cranberries, Snap Peas, Spiced Granola, Field Greens, Honey Balsamic*

### Broccoli Confetti **VEGAN GF**

*Roasted Broccoli, Shredded Cabbage, Kale, Pomegranate, Sunflower Seeds, Carrot, Tahini Vinaigrette*

## MAIN

Ocean Wise Maple Dijon Salmon **GF**

Charred Flank Steak with Chimichurri & Tomato Relish **GF**

Roast Chicken with Lemon, Thyme Jus **GF**

Black Dhal with Chickpeas & Cilantro and Parsley Crema **VEGAN GF**

## SIDES

Roasted Brussel Sprouts **VEGAN GF**

Grilled Vegetables, Fried Halloumi, Basil Oil **GF**

Gnocchi Parisienne, Beurre Noisette, Crispy Leek, Prosciutto

Fingerling Potatoes, Lemon Sage **VEGAN GF**

Jasmin Biryani, Peas & Almonds **VEGAN GF**

Chef's Selection of Local Vegetables, Paired with Your Menu Selections **VEGAN GF**

## DESSERT

Seasonal Fruit Platter **VEGAN GF**

\$75/\$110/\$150

\$40 Per Dozen

Salted Chocolate Tart **VEGAN GF** \*\*\* Contains nuts

Individual Chocolate Mousse **GF**

Lemon Meringue Tart

Individual homemade mini cupcakes

*\*More or custom options are also available upon request. Dietary requirements upon request.*