



Cardel Catering



Catering For Your Every Need.™

**Sample Formal Wedding Seated Dinner**

Appetizers

Bowls of House Roasted Nuts  
with Cashews, Almonds & Pecans tossed with Garlic, Orange Zest, Mint, Kosher Salt & Brown  
Sugar

Crostini with Fresh Fig with Herb Goat Cheese

Cremini Mushrooms stuffed with Braised Beef Short Ribs with Horseradish Cream

Creamy Smoked Trout with Apple & Celery on Endive Leaf

Fried Plantain with Tuna Tartar & Chives

Bloody Mary Shrimp with Cocktail Onion & Green Olive Skewer

Salad Trio

Quinoa, Cherry Tomato, Chickpea & Spinach with Smoked Paprika Dressing Last of the Season  
Heirloom Tomato Gazpacho Shooters with Avocado Cream Roasted Beets, Orange & Arugula  
with Goat Cheese

Entrée Land And Sea

Grilled Beef Tenderloin with Roasted Garlic Demi & Grilled Halibut with Grilled Corn &  
Roasted Red Pepper Salsa

Roasted Heirloom Baby Carrots with Asparagus and Lemon & Garlic

Pommes Frites & Sweet Pommes Frites with 3 Sauces Traditional Aioli, Chipotle Aioli &  
Ketchup

Fresh Ravioli with Sweet Onion & Red Chard tossed with Olive Oil and Grilled Corn &  
Roasted Pepper Salsa