



THE MEDITERRANEAN SHARING WEDDING MENU

from £25 per head*

This type of menu makes for a social and interactive style of wedding, the Canapés, which double up as the starter course, are served while guests mingle and the remaining courses are served to each table and guests help themselves.

Canapés

Parmesan Shortbreads with Beetroot Pesto
Prawn & Avocado Crostini
Seared Scallops Wrapped in Prosciutto
Mini Rosemary & Sea Salt Focaccia, Semi-dried Tom & Basil
Cucumber Cups with Gorgonzola Mousse & Crispy Pancetta

The Main Event

Sharing Platters served on Olive Wood Boards
to include:
Selection of Cured Meats & Mediterranean Chicken Pieces
Dolcelatte, Manchego & Norfolk White Lady Cheeses
Olives & Antipasti Selection
Mini Stuffed Peppers

Accompanied by:
Fresh Fig, Mozzarella & Parma Ham Salad with Honey & Lemon Dressing
Tuscan Bean & Fresh Tuna Salad
Panzanella Salad
Rosemary & Garlic Roasted New Potatoes
Selection of Artisan Breads with Dipping Oils

To Finish

Chocolate & Pistachio Brownie
Pear & Almond Tart
Mini Raspberry & Passion Fruit Pavlovas

*Service & Crockery/Cutlery hire will be added according to the requirements for your chosen menu.

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