

Laguna Culinary Arts
Caters!

Laguna Culinary Arts Catering
Menu Selections

THE PERFECT WEDDING

Tray Passed Hors d'oeuvres at Reception

FORMAL DINNER

Organic baby greens salad with sliced mushrooms, cherry tomatoes, cucumber, shaved Parmesan & oregano vinaigrette

(CHOICE OF ENTRÉE)

Angus filet mignon with raspberry-black pepper sauce

Pistachio-crusted halibut with fresh herb beurre blanc sauce

Vegetarian: Florentine ravioli in a tomato-basil sauce

All entrees served with baby vegetables & roasted fingerling potatoes

French Crunchy Baguette

COFFEE SERVICE

\$65⁰⁰ per person

Please note: For fewer than 50 persons, an on-site chef fee will apply.

