

PRAIRIE BAY CATERING

est. 2004

BRIDAL MENU

make it special

Scones and Tea

Seasonal Variety of Teas and Scones Served with Soft Cheese and Jam.
Serves 25 people.

Teatime Mini Sandwich Platter

50 Petite Mini Sandwiches. A Variety of Chicken Salad Croissants, Cucumber Cream Cheese on Soft Wheat, And Monte's (Whipped Raspberry Preserves and Soft Brie with Honey Ham on Croissant). Serves 25 people.

Crab and Avocado Tostadas

Crab Flake and Avocado Pico De Gallo. Cilantro Cream Fraiche. Grilled Limes.

Ahi Tuna Poke Cups

Unagi Rare Ahi Tuna Salad. Crisp English Cucumber Cups. Cilantro.

Balsamic Watermelon Wontons

Hand Crumbled Feta. Watermelon, Blue Berry and Fennel Greens. Spring Onion. Balsamic Reduction. Crispy Wonton Cup.

Mini "Everything Bagel" Platter

Morey's Smoked Salmon Lox. Whipped Avocado Cream Cheese. Fresh Baby Dill and Young Arugula Greens. Sliced English Cucumber. Lemon Wedges. Toasted Mini Bagels (served at room temperature.) Our Secret "Everything" Seasoning. Serves 25 people.

Frittata "Muffins"

Choose From: Honey Ham and Cheddar, Roasted Vegetable and Ricotta, Or Smoky Shrimp and Manchego. Serves 25 people.

King Salmon Sashimi Slate

Wild Caught Alaskan King Salmon. Sushi Grade. Ginger Carrot Coulis. Micro Green and Herbed Up Salad. Wakame. Soy, Sesame, Ginger and Wasabi.

Yogurt Parfait Tartlets

Greek Yogurt. Raspberry Honey Jam. Seasonal Berries. Almond and Granola Crumble. Crisp Buttery Crust.