



# Welcome

to **F**ather & **S**on Creative **E**vents

A Full Service Event Company





## Weddings

### Hors D'Oeuvre

Selection of five butler passed Hour D'oeuvres

#### First Course Choices

Mixed Greens baby tomatoes, red onions, mandarin oranges and sliced almonds  
Seafood Trio shrimp, scallop & Seared Ahi-Tuna  
Lobster Bisque crème fraiche and wedge of artesian bread  
Seared Sesame Tuna over a bed of micro-greens with a sweet oriental vinaigrette  
Spinach & Berries with toasted sliced almonds, goat cheese and a raspberry vinaigrette  
Classic Caesar Salad romaine lettuce, shaved parmesan and croutons

#### Main Course Choices

Soy Ginger Salmon Filet  
Tenderloin of Beef topped with goat cheese  
Boneless Breast of Chicken Marbella  
Boneless Breast of Chicken Marsala  
Balsamic Grilled Breast of Chicken topped with sauté red onions and mushrooms  
Pork Medallions Roulade stuffed with olives, spinach and feta  
Rosemary Scented Lamb Chops served with mint jelly  
Sundried Tomato Artichoke Stuffed Breast of Chicken  
Pan Seared Mahi Mahi with a Shallot Beurre Blanc  
Grilled Churrasco Steak served with Argentinean style chimichurri  
Marinated Flank Steak

*Let's Celebrate*

Este menú es solo un punto de referencia de lo que Father & Son Creative Events puede ofrecer.  
Llámenos para conversar sobre sus necesidades específicas para su menú o evento en general.



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### Accompaniments

Truffled Oil Yukon Gold Mashed  
Wild Mushroom Pilaf  
Goat Cheese Mashed  
Oven Roasted Fingerling Potatoes  
Wild Mushroom Rissoto  
Roasted Garlic Mashed  
Bacon Scallop Potatoes  
Wasabi Mashed Potatoes  
Fresh Oven Roasted Vegetables  
Squash Medley  
Fresh Asparagus  
Balsamic Roasted Tomatoes

### Desserts

Chocolate Cover Strawberries  
Dessert shooters (black forest, red velvet, tiramisu, carrot cake and others)  
Your Special Occasion Cake  
White Chocolate Fountain with an assortment of toppings to include fresh  
Cut pineapples, strawberries, marshmallows, lady fingers and more  
Chocolate River milk and white chocolate with an assortment of toppings to include  
Fresh Cut pineapples, strawberries, marshmallows, lady fingers and more  
Crème Brule

*Let's Celebrate*