

Culinary Impressions Wedding Catering Sample Menu

Appetizers:

1. Caprese skewers (Vegetarian)
2. Mini quiches with assorted fillings (Vegetarian, can be made with meat or vegetarian options)
3. Stuffed mushrooms (Vegetarian, can be made vegan)
4. Bruschetta with assorted toppings (Vegetarian, can include options with cheese and without)
5. Chicken satay with peanut sauce
6. Shrimp cocktail
7. Deviled eggs (Vegetarian)
8. Fruit skewers with yogurt dip (Vegetarian, can be made vegan without the dip)
9. Assorted sushi rolls
10. Crab cakes with remoulade sauce
11. Bacon-wrapped dates stuffed with goat cheese
12. Mini sliders with beef and cheese or vegetarian patties (Vegetarian option available)
13. Coconut shrimp with sweet chili sauce
14. Antipasto platter with cured meats, cheeses, olives, and marinated vegetables
15. Spanakopita (Greek spinach and feta pastry)

506-651-3643

St John and Surrounding Area

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Salads:

1. Garden salad with mixed greens, cherry tomatoes, cucumbers, and balsamic vinaigrette (Vegetarian, can be made vegan without cheese)
2. Caesar salad with romaine lettuce, croutons, and Caesar dressing (Vegetarian, can include grilled chicken)
3. Greek salad with tomatoes, cucumbers, olives, feta cheese, and Greek dressing (Vegetarian)
4. Quinoa salad with roasted vegetables (Vegetarian, can be made vegan without cheese)
5. Cobb salad with mixed greens, avocado, bacon, chicken, hard-boiled eggs, and blue cheese dressing

Main Courses:

1. Herb-roasted chicken
2. Beef tenderloin with horseradish sauce
3. Grilled salmon with lemon dill sauce
4. Eggplant Parmesan (Vegetarian, can be made vegan without cheese)
5. Vegetable stir-fry with tofu (Vegetarian, can be made vegan)
6. Mushroom risotto (Vegetarian, can be made vegan without cheese)
7. Stuffed bell peppers with rice and beans (Vegetarian, can be made vegan)
8. BBQ ribs
9. Lobster tails with drawn butter

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- 10.Chicken Alfredo pasta
- 11.Beef Wellington
- 12.Tandoori chicken with naan bread and raita
- 13.Vegetarian lasagna with layers of pasta, cheese, and marinara sauce
- 14.Seafood paella
- 15.Honey glazed ham

Sides:

1. Garlic mashed potatoes (Vegetarian, can be made vegan)
2. Roasted seasonal vegetables (Vegetarian, can be made vegan)
3. Wild rice pilaf (Vegetarian, can be made vegan)
4. Grilled asparagus with lemon zest (Vegetarian, can be made vegan)
5. Macaroni and cheese
6. Baked sweet potatoes with maple glaze
7. Cornbread muffins with honey butter
8. Green bean almonidine
9. Buttery dinner rolls
- 10.Potato au gratin
- 11.Coleslaw
- 12.Grilled corn on the cob
- 13.Mediterranean couscous salad
- 14.Creamed spinach
- 15.Steamed broccoli with hollandaise sauce

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Desserts:

1. Mini cheesecakes with assorted toppings (Vegetarian)
2. Chocolate-covered strawberries (Vegetarian, can be made vegan without dairy chocolate)
3. Assorted macarons (Vegetarian)
4. Fruit platter (Vegetarian, Vegan)
5. Tiramisu
6. Key lime pie
7. Red velvet cake
8. Chocolate lava cake with vanilla ice cream
9. Panna cotta with berry compote
10. Lemon meringue tartlets
11. Apple crisp with vanilla custard
12. Raspberry sorbet
13. Cannoli filled with ricotta cream
14. Bread pudding with bourbon sauce
15. Crème brûlée

Beverages:

1. Assorted sodas and sparkling water
2. Lemonade and iced tea
3. Wine and beer selection
4. Signature cocktails and mocktails (e.g., mojitos, margaritas, virgin daiquiris)

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5. Coffee and tea station with assorted teas, coffees, creamers, and sweeteners

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