

Culinary Impressions

Wedding Catering Sample Menu

506-651-3643

St John and Surrounding Area



Appetizers

Caprese skewers

(Vegetarian)

Mini quiches with assorted fillings

(Vegetarian, can be made with meat or vegetarian options)

Stuffed mushrooms

(Vegetarian, can be made vegan)

Bruschetta with assorted toppings

(Vegetarian, can include options with cheese and without)

Chicken satay with peanut sauce

Shrimp cocktail

Deviled eggs

(Vegetarian)

Fruit skewers with yogurt dip

(Vegetarian, can be made vegan without the dip)

Assorted sushi rolls

Crab cakes with remoulade sauce

Bacon-wrapped dates stuffed with goat cheese

Mini sliders with beef and cheese or vegetarian patties

(Vegetarian option available)

Coconut shrimp with sweet chili sauce

Antipasto platter with cured meats, cheeses, olives, and marinated vegetables

Spanakopita

(Greek spinach and feta pastry)



Salads

Garden salad with mixed greens, cherry tomatoes, cucumbers, and balsamic vinaigrette

(Vegetarian, can be made vegan without cheese)

Caesar salad with romaine lettuce, croutons, and Caesar dressing

(Vegetarian, can include grilled chicken)

**Greek salad with tomatoes, cucumbers,
olives, feta cheese, and Greek dressing**

(Vegetarian)

Quinoa salad with roasted vegetables

(Vegetarian, can be made vegan without cheese)

**Cobb salad with mixed greens, avocado,
bacon, chicken, hard-boiled eggs, and
blue cheese dressing**



Main Courses

Herb-roasted chicken

Beef tenderloin with horseradish sauce

Grilled salmon with lemon dill sauce

Eggplant Parmesan

(Vegetarian, can be made vegan without cheese)

Vegetable stir-fry with tofu

(Vegetarian, can be made vegan)

Mushroom risotto

(Vegetarian, can be made vegan without cheese)

Stuffed bell peppers with rice and beans

(Vegetarian, can be made vegan)

BBQ ribs

Lobster tails with drawn butter

Chicken Alfredo pasta

Beef Wellington

Tandoori chicken with naan bread and raita

Vegetarian lasagna with layers of pasta, cheese, and marinara sauce

Seafood paella

Honey glazed ham



Sides

Garlic mashed potatoes

(Vegetarian, can be made vegan)

Roasted seasonal vegetables

(Vegetarian, can be made vegan)

Wild rice pilaf

(Vegetarian, can be made vegan)

Grilled asparagus with lemon zest

(Vegetarian, can be made vegan)

Macaroni and cheese

Baked sweet potatoes with maple glaze

Cornbread muffins with honey butter

Green bean almondine

Buttery dinner rolls

Potato au gratin

Coleslaw

Grilled corn on the cob

Mediterranean couscous salad

Creamed spinach

Steamed broccoli with hollandaise sauce



Desserts

Mini cheesecakes with assorted toppings

(Vegetarian)

Chocolate-covered strawberries

(Vegetarian, can be made vegan without dairy chocolate)

Assorted macarons

(Vegetarian)

Fruit platter

(Vegetarian, Vegan)

Tiramisu

Key lime pie

Red velvet cake

Chocolate lava cake with vanilla ice cream

Panna cotta with berry compote

Lemon meringue tartlets

Apple crisp with vanilla custard

Raspberry sorbet

Cannoli filled with ricotta cream

Bread pudding with bourbon sauce

Crème brûlée

Beverages

Assorted sodas and sparkling water

Lemonade and iced tea

Wine and beer selection

Signature cocktails and mocktails

(e.g., mojitos, margaritas, virgin daiquiris)

**Coffee and tea station with assorted
teas, coffees, creamers, and sweeteners**

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