



RIFKA'S CATERING
SAN FRANCISCO

CONTEMPORARY AMERICAN WEDDING

Buffet Menu 1

HORS D' OEUVRES

(Butler Passed)

sage stuffed mushrooms
fried polenta canapé
dill salmon mousse in puff pastry
black pepper crusted tenderloin on
crostini

SALAD

vegetarian antipasto or antipasta

BUFFET DINNER MENU

beef wellington
almond crusted chicken
vegetable cannelloni
seasoned mixed vegetables
herbed orzo pilaf
(herb encrusted)

Buffet Menu 2

HORS D' OEUVRES

(Butler Passed)

stuffed tomatoes with goat cheese
& chives
curried wild mushroom pate
phyllo filled with chicken sausage &
artichoke
lobster salad canapé

SALAD

orange & fennel

BUFFET DINNER MENU

herb crusted salmon
lemon-dill chicken breast
vegetarian ravioli
honey glazed pea pods & carrots

Plated Menu

HORS D' OEUVRES

(Butler Passed)

rosemary skewered lamb
tenderloins with pomegranate
glaze
foie gras terrine with homemade
brioche toast
garlic and spiced prawns in phyllo
tartlets
breaded artichoke hearts

SALAD

pomegranate mixed green

PLATED DINNER MENU

fillet mignon in an old-style mustard
sauce, served with garlic mashed
potatoes and baby carrots
pan seared halibut over cannellini
& lima beans served with roasted
asparagus
wild rice & mushroom stuffed
chicken served with a vegetable
medley

CONTEMPORARY AMERICAN WEDDING

Buffet Menu 1

DESSERT

tierd-wedding cake
bread pudding
vanilla bean ice cream
wild berries

Buffet Menu 2

DESSERT

tierd-wedding cake
lemon squares
chocolate mousse
fruit platter

Plated Menu

DESSERT

tierd-wedding cake
crème brûlée
black forest cake
fruit tarts

** All menus accompanied by handmade artisan breads*