

WEDDING

A SAMPLE MENU FOR 125 GUESTS

FIRST COURSES

Imported Olives and Spanish Almonds

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Crostini's

(Grilled Garlic Bread With Toppings)

Grilled Ahi Tuna with Roasted Garlic and Cannelini Bean puree
Sautéd Wild Mushroomms, Caramelized Onions and Creme Fraiche

...

Grilled Pears and Polenta with Gorgonzola Sauce

...

Yucatan-Style Shrimp Coctail

...

Local Organic Tomatoes with Fresh Mozzarella and Sweet basil

...

Grilled Eggplant with local organic Chevre

ENTRÉES

Grilled, Whole Fillet of Wild Caught Salmon with Sorrel Pesto

...

Grilled, Colorado Flank Steak with Cabernet Reduction Sauce

...

Heirloom Romano Beans with Fresh Marjoram

...

Pastures of Plenty Mixed Baby Greens with Tarragon, Dijon Vinaigrette

DESSERT

Wedding Cake



Flavors that are out-of-this-world!

*Big Bang Catering takes pride and pleasure in creating
custom, seasonal menus for each client and occasion.*

For more information please call 303/443-7233.

Vegetarian options are available.