



WEDDING MENUS

DISCOVER A NEW LEVEL OF TASTE.



CATERING | CHARLESTON | ARIZONA

P: (602) 705-3331
WWW.LILLETOCATERING.COM



Wedding Menu

TIER ONE

\$50 PER PERSON

APPETIZERS (CHOOSE THREE)

- Guacatons-** Fresh Wonton Papers filled with homemade Guacamole, sealed then deep-fried. Pairs best with Pork Carnitas taco.
- Grilled chicken Wings-** Option of Chili and Honey or Black Pepper and Garlic chicken wings.
- Bruschetta ai Tacchino-** Homemade Focaccia smeared with Whipped Gorgonzola and Fig Butter. Topped with Diced Walnuts, Chopped Arugula and Turkey slow cooked with Achiote Spice. Drizzled with local Raw Honey.
- Arancini del Tartufo-** Risotto rice cooked in White Truffle oil, Parmesan Cheese, Garlic and Mushrooms. Deep-fried to Golden Brown.
- Porchetta (Roasted Pork) Panini-** Fresh cut of Pork Loin, trimmed and filleted by Chef Leto. Roasted with Garlic, Fennel and Black Pepper. Served thinly sliced on Homemade Focaccia with Sliced Provolone Cheese and Roasted bell Pepper Puree.
- Chef Mikey's Ribs-** Fresh pork ribs rubbed in Chef Mikey's secret spice blend. Grilled first, and finished in the oven for perfection.
- Asian Chicken Cabbage Wraps-** Fresh Chicken thighs marinated in yogurt, ginger, and curry then grilled. Served on Red Cabbage leaf with sautéed zucchini, red onion and red bell pepper puree.
- Falafel-** Organic Garbanzo or Black Beans mixed with Carrots, Onions, Red Bell Pepper and Spices/Herbs. Served with Salsa Verde, Tzatziki Sauce or Spicy Sour Cream.
- Mac Attack Balls-** Macaroni smothered with cheese, then battered and deep-fried.
- 50/50 Slider-** 50% Ground Pork & 50% Ground Beef grilled, topped with Aged Cheddar and Tomato, Onion Jam Reduction.

VEGETABLES

- Asparagus-** Marinated and seasoned with olive, oil, black pepper, garlic, and Himalayan sea salt. Choose between slow baked or charred on the grill.
- Sweet Potato-** Diced Sweet Potatoes, Apples and Walnuts tossed in Olive Oil, Cinnamon and Cardamom.
- Brussels Sprouts-** Flash cooked in a pan with jalapeños and sliced carrot. * can be made with cream and bacon.
- Beets-** Boiled and then tossed in Organic local honey, Himalayan sea salt, and black pepper.
- Aunt Tina's Green Beans-** Sautéed in a pan with sliced almonds and garlic.



Wedding Menu

\$50 PER PERSON

MEAT/SEAFOOD

- Mexican Steak**- Fresh Flank or Skirt Steak seared to medium rare topped with Homemade Chipotle Salsa Cream Sauce.
- Mexican Pork**- Fresh Pork Loin trimmed by Chef Leto and seasoned with Oregano and Lime. Seared then finished in the oven. Topped with Homemade Salsa Verde.
- Pork Tenderloin**- Pork Tenderloin seasoned with Black Pepper, Garlic Salt and Crushed Red Pepper. Cooked to a perfect Medium. Topped with White, Sage, Onion, Pancetta Cream Sauce.
- Pork Schnitzel**- A prime cut of pork, egg washed and tossed in breadcrumbs. Deep fried in peanut oil. Pairs well with a lemon dressed arugula salad.
- Portuguese Spiced Rotisserie Chicken**- Free Range Chicken spiced and marinated with Cumin, Coriander, Cinnamon, Cardamom and Fresh Squeezed Orange Juice.
- Chicken Francese**- Chicken Thighs cooked in White Wine, Red Onions, Capers, Mustard and Garlic. Topped with Fresh Cut Italian Parsley, Himalayan Pink Sea Salt and Black Pepper.
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Wedding Menu

TIER TWO

\$62 PER PERSON

APPETIZERS (CHOOSE THREE)

Salmon Bruschetta- Fresh Salmon house smoked in Pecan, Alder and Mesquite wood. Placed on top of a toast point with Whipped Cream Cheese infused with Deli Mustard, Capers and Diced Red Onions.

Grilled Chicken Wings- Option of Chili and Honey or Black Pepper and Garlic chicken wings.

Prosciutto Balls- Fresh Melon drizzled with Balsamic Glaze wrapped in Imported Prosciutto. *Seasonal

Middle Eastern Meatballs- Fresh Ground Chicken and Turkey mixed with Garbanzo Beans, Lentils, and diced Italian Parsley. Seasoned with Cumin, Curry and Garlic. Served with a side of Tzatziki sauce.

Deep Fried Ravioli- your choice of meat or vegetarian filling. Deep fried and topped with a fresh pomodoro/tomato sauce.

Mikey's Tre Meatballs- Organic Ground Beef, Pork and Veal put together with Italian Bread Crumbs, Finely Diced Red Onion and Red Bell Pepper, Italian Parsley, Parmesan and Organic Eggs. Topped with Spicy San Marzano Meat Sauce.

50/50 Slider- 50% Ground Pork & 50% Ground Beef grilled, topped with Aged Cheddar and Tomato, Onion Jam Reduction.

Pesto Arancini- Imported Risotto slow cooked with Parmesan, Garlic and Irish Butter. Filled with homemade pesto. Deep-fried to Golden Brown.

VEGETABLES

Asparagus- Marinated and seasoned with olive, oil, black pepper, garlic, and Himalayan sea salt. Choose between slow baked or charred on the grill.

Sweet Potato- Diced Sweet Potatoes, Apples and Walnuts tossed in Olive Oil, Cinnamon and Cardamom.

Brussels Sprouts- Flash cooked in a pan with jalapeños and sliced carrot. * can be made with cream and bacon.

Beets- Boiled and then tossed in Organic local honey, Himalayan sea salt, and black pepper.

Aunt Tina's Green Beans- Sautéed in a pan with sliced almonds and garlic.



Wedding Menu

\$62 PER PERSON

MEAT/SEAFOOD

Beef Tenderloin- Choice* cut Beef Tenderloin rubbed in Black Pepper, Garlic Salt and Himalayan Sea Salt. Cooked to perfect Medium Rare. Topped with Shallot, Garlic, Balsamic Glaze and Cream Sauce.

Salmon- Fresh Salmon baked to medium served with a top of spicy deli Mustard.

Rotisserie Chicken- Free Range Chicken quartered, then marinated with Apple Cider Vinegar, Fresh Orange Squeeze and Middle Eastern Spices.

Pork Tenderloin- Pork Tenderloin seasoned with Black Pepper, Garlic Salt and Crushed Red Pepper. Cooked to a perfect Medium. Topped with White, Sage, Onion, Pancetta Cream Sauce.

Pork Schnitzel- A prime cut of pork, egg washed and tossed in breadcrumbs. Deep fried in peanut oil. Pairs well with a lemon dressed arugula salad.

Chicken Francese- Chicken Thighs cooked in White Wine, Red Onions, Capers, Mustard and Garlic. Topped with Fresh Cut Italian Parsley, Himalayan Pink Sea Salt and Black Pepper.



Wedding Menu

TIER THREE

\$74 PER PERSON

APPETIZERS (CHOOSE THREE)

Lollipop Lamb Chops- French Rack of Australian Lamb hand trimmed by Chef Leto. Marinated with Extra Olive Oil, Cumin, Coriander and Dried Mint. *Seared to Medium-Rare.

Smoked Bay Scallops- Baby Scallops smoked in Alder, Pecan and Hickory Wood, placed on top of a toast point with Roasted Carrot, Avocado, Jalapeno and Garlic Puree.

Beef Tenderloin Bite- Beef Tenderloin spiced with Black Pepper and Himalayan Sea Salt. Placed on top of a toast point with Roasted Mushroom, Garlic and Red Onion Puree. Topped with Grain Mustard.

Ahi Poke- Fresh Sushi Grade Ahi Tuna Sliced into small bites, tossed with Soy Sauce and Olive Oil, Sesame Seeds, Fresh Grated Ginger, Jalapeños, Green Onions, Diced Radish and White Beans. Topped with a Fresh Squeeze of Lime. Served with freshly made Wonton Chips.

The Best Coconut Shrimp- Shrimp marinated in Chili Paste, rolled in Fresh Shredded Coconut. Baked to Golden Brown Perfection. Served on a lettuce leaf with pineapple.

Mexican Shrimp Cocktail- Large Shrimp baked in Olive Oil, Oregano, Garlic Salt and Cinnamon.

Spanish Octopus- Seared Octopus mixed with Chorizo, Pine nuts, Sautéed Celery and garlic. Drizzled with Balsamic Glaze and placed on a toast point.

VEGETABLES

Asparagus- Marinated and seasoned with olive oil, black pepper, garlic, and Himalayan sea salt. Choose between slow baked or charred on the grill.

Sweet Potato- Diced Sweet Potatoes, Apples and Walnuts tossed in Olive Oil, Cinnamon and Cardamom.

Brussels Sprouts- Flash cooked in a pan with jalapenos and sliced carrot. * can be made with cream and bacon.

Beets- Boiled and then tossed in Organic local honey, Himalayan sea salt, and black pepper.

Aunt Tina's Green Beans- Sautéed in a pan with sliced almonds and garlic.



Wedding Menu

\$74 PER PERSON

MEAT/SEAFOOD

Beef Tenderloin- Prime* cut Beef Tenderloin rubbed in Black Pepper, Garlic Salt and Himalayan Sea Salt. Cooked to perfect Medium Rare. Topped with Shallot, Garlic, Balsamic Glaze and Cream Sauce.

Prime Rib- Prime Rib cooked to Medium Rare/Medium. Served with Homemade Horseradish sauce.

Swordfish- Fresh caught Swordfish seasoned with Coriander, Black and Himalayan Sea Salt. Topped with Sicilian Sauce comprised of Fresh Orange Squeeze, Red Wine Vinegar, Garlic, Mint and Parsley butter sauce.

Salmon- Fresh Salmon baked to medium served with a top of spicy deli Mustard.

Halibut- Fresh caught Halibut spiced with Ginger, Sesame Seeds, Crushed Red Pepper, Garlic Salt and Black Pepper. Baked to perfection, topped with Mushroom, Miso and Honey Glaze.

Grouper- Wild Caught Grouper rubbed with Olive Oil, Garlic Salt and Lemon. Dipped in Almond puree. Topped with San Marzano, Capers, Onion and Thyme sauce.

Rotisserie Chicken- Organic Chicken quartered, then marinated with Apple Cider Vinegar, Fresh Orange Squeeze and Middle Eastern Spices.

*All menus include a starch

*Pricing does not include labor