



2520 W. 29th Avenue

Denver, Colorado 80211

Phone 303-433-3332

Fax 303-433-3929

www.threetomatoes.com

June French Garden Wedding

DISPLAYED COLD BEVERAGES

Champagne and Natalie & Jason Waters

chilled and on display

PASSED HORS D'OEUVRES

elegantly passed by our professional, uniformed staff

Vichyssoise Aperitif

chilled potato leek soup with a housecrafted rye stir stick

Roasted Vegetable Gazpacho Shooter

roasted summer vegetables puréed with fresh tomatoes and cilantro served with a grissini swizzle stick

Organic Shiitake and St. Andre Custard Tart

topped with leek frites

Blue Cheese Cucumber Cup

with dried speck and scallions

ON EACH BISTRO TABLE

Charcuterie Board

client's cutting board with a small assortment of: dried fruits, fresh grapes, assorted French cheese, olives, nuts, and stacks of lavosh crackers

ON EACH GUEST TABLE

Karen's checked napkins flat folded with a sprig of lavender or gift sachet, iron bird w/ sea salt, bowl of radishes, baguette wrapped in parchment with butter dish and one open bottle of wine

French Bread Baguettes

wrapped in parchment and served with sweet cream butter from the Denver Bread Co.

Salted Easter Egg Radishes

with Maldon salt for dipping Karen's salt birds

ON THE DECORATIVE TABLE

pairing Jonah's design with lavender lemonade in glass lemonade spigot an assortment of breads in basket, cutting board and large French flower tubs



2520 W. 29th Avenue

Denver, Colorado 80211

Phone 303-433-3332

Fax 303-433-3929

www.threetomatoes.com

ON THE BUFFET

Roasted Salmon

served with a light cucumber dill sauce

Grilled Garlic and Herb Crusted Tenderloin

horseradish crème fraîche, mustard onion compote and petite rolls

Tomatoes Stuffed Three Ways

tuna and cannellini bean, minted Israeli cous cous and feta, pulled chicken with glazed red onion and arugula stuffed into the summer's best tomatoes

Green Bean and Arugula Salad

tossed in white balsamic vinegar and extra virgin olive oil

Bowtie Pasta and Fresh Baby Artichokes

with sun dried tomatoes, kalamata olives, Greek feta tossed in a roasted garlic extra virgin olive oil dressing

Panzanella

a summer Italian ripe tomato bread salad

Provencal Potato Salad

fresh baby red potatoes, haricot vert, cherry tomatoes, black olives, capers in a mustard basil vinaigrette

Black Summer Fruit Salad

red grapes, black berries, blueberries, tossed in sweetened cream served on a bed of sliced melons

Summer Baby Greens Salad

with golden beets, dried cherries, toasted pine nuts, fennel, shaved Parmesan Reggiano with champagne vinaigrette

FOR THE KIDS

on their own table

Petite Croque Monsieur

melted gruyere cheese and ham pressed in toasted Pepperidge Farm sourdough bread

Macaroni and Cheese

Housefried Potato Chips

served in paper cones

Sugar Snap Peas and Carrot Stix

served with homemade ranch dip

Summer Sweet Tooth

Grandma's drop cookies, white chocolate lemon pistachio bars, dark chocolate macadamia cookies, coconut bars, swirled Blondies, brownies, cut out butter cookies and lemon bars

DESSERT BUFFET

Macaroon Cookies and Gelato

provided by client



2520 W. 29th Avenue Denver, Colorado 80211 Phone 303-433-3332 Fax 303-433-3929 www.threetomatoes.com

BEVERAGES

bottles of beer, wine, champagne, water and Perrier and Sprite in the can for kids table

Bar Set Up With Beverages

includes: ice, Sprite, lemons and limes by request

Individual Bottles of Sparkling Perrier Water

chilled and passed with straws

Bottled Water Evian

Raspberry Lemonade

summer lemonade with raspberry syrup, floating fresh raspberries and lemon wheels