

Mark and Rebecca's Wedding

Dinner Menu

July Second, Nineteen hundred and ninety nine
Kohl Mansion, Burlingame, CA

Passed Hors D'oeuvres

<i>Thai prawn "pizzas"</i>	<i>Vietnamese spring rolls</i>
<i>Cocktail "Mu Shu" with grilled duck</i>	<i>Pok skewers</i>
<i>Siu Mai (some vegetarian)</i>	<i>Grilled shiitake mushrooms</i> <i>with dots of colored peppers</i>

Cheese Presentation

<i>Brie de Coulommiers</i>	<i>Chabichou</i>	<i>Morbier</i>
<i>Brie de Meaux fermier</i>	<i>Crotin de Chavignol</i>	<i>Bleu de Bresse</i>
<i>Camembert au lait cru</i>	<i>Brin d'Amour</i>	<i>Fourine d'Ambert</i>
<i>Vacherin d'Abondance</i>	<i>Reblochon</i>	<i>Roquefort</i>
<i>Pont l'Eveque</i>	<i>Comte</i>	<i>Water crackers, baguettes,</i>
<i>Motrachet</i>	<i>Tomine de Savoie</i>	<i>Pain de Campagne</i>

Buffet

Grilled tenderloin of beef with oriental glaze and condiments

Grilled chicken breast Diavolo

Pasta with artichoke hearts and sun dried tomatoes

Oriental ratatouille with eggplant

Grilled array of vegetables:
new-roasted potatoes, colored peppers, fennel, baby carrots and
yellow squash with provencal Aioli dip

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Summer Fruit and Ice Cream

Skewers of mangos, papayas, pineapple, fresh lychees, kiwis

Bowls of strawberries, raspberries, blueberries with crème anglaise and crème fraiche

Sliced cantaloupe, honeydew and watermelon

Nectarines and plums

Häagen-Dazs vanilla and chocolate ice cream

Hot fudge and caramel sauce

Cakes

White Chocolate Curl
(the "official" wedding cake)

Chocolate Raspberry Mousse Torte

Fruit Cheesecake

Lemon Torte

Chocolate Truffle Cake

Lemon Pistachio Cake

Chocolate Decadence

Hazelnut Torte

Drinks

See wine menu

Coffee and Tea