THE CARDER

SAMPLE WEDDING MENUS

French

APPETIZER

Raviole du Dauphine *Burgundy Truffles, Comté, Wild Mushroom Ragout*

ENTRÉES — CHOICE OF

Prime Filet Mignon *Sauce Bordelaise, Pommes Purée, Asparagus Vinaigrette*

Long Island Black Bass *Baby Heirloom Squash, Beurre Blanc, Mandarin Confit*

DESSERTS

Torte de Chocolat *Flourless Chocolate Cake, Crème Anglaise, Cocoa Nib Crumble*

Tarte de Fruite *Seasonal Tropical Fruit, Apricot Jam, Vanilla Custard*

Poire Belle Hélène *Muscadet Poached Pear, Chocolate-Rum Sauce, Vanilla Bean Ice Cream*

COCKTAIL HOUR CANAPÉS

Mini Croque Monsieur, Chervil • Alsatian Flatbread, Gruyère, Crème Fraîche & Lardons • Quiche Lorraine, Green Goddess • Tea Sandwich, Pepper Crusted Filet Mignon & Balsamic Mustard • Chicken Liver Pâté, Cranberry Confit on Brioche

Italian

APPETIZER

Burrata di Bufala *Heirloom Tomatoes, Sweet Basil, Balsamico di Modena*

ENTRÉES — CHOICE OF

Prime Filetto di Manzo *Broccolini, Saffron Campari Tomatoes, Purée di Patate*

Mediterranean Branzino *Aqua Pazza, Baby Artichokes, Carnaroli Rice*

DESSERTS

Tiramisu *Espresso, Lady Fingers, Whipped Marscapone*

Torta Caprese *Flourless Chocolate Cake, Toasted Almonds, Marsala*

Panna Cotta *Raspberry, Madagascar Vanilla Bean*

COCKTAIL HOUR CANAPÉS

Flatbread, Parmesan, Aged Balsamic, Moroccan Olives & Spicy Cherry Tomatoes • Flatbread, Pear, Basil & Burrata • Flatbread, Butternut Squash, Basil & Burrata • Crostini, Homemade Ricotta & Fava Bean Pesto • Risotto Balls

Japanese

APPETIZER

Chu Toro Sashimi *Housemade Tsukemono, Sweet Soy, Daikon Radish*

ENTRÉES — CHOICE OF

Prime Filet Mignon *Yu Choy, Shira-ae, Worcestershire Jus*

Miso Marinated Black Cod *Young Ginger, Green Papaya Salad, Soba Noodles*

DESSERTS

Japanese Cheesecake *Strawberries, Hojicha Crème Anglaise*

Matcha Roll Cake *Green Tea Ice Cream, Raspberry Marmalade*

Mochi Ice Cream *Strawberry, Yuzu or Matcha*

COCKTAIL HOUR CANAPÉS

Tuna Tartar, Avocado, Sesame, Crispy Won-Ton Chip • Smoked Salmon Tartar, Avocado Cream, Soy • Beef Tartar, Harissa, Pickled Cucumber, Sesame Dressing • Smoked Trout Roulade, Asparagus Tip, Trout Roe

New American

APPETIZER

Black Truffle Gnudi *Shiitake Consommé, Watercress, Caramelized Onions*

ENTRÉES — CHOICE OF

Prime Filet Mignon *Buttered Baby Carrots, Thyme Infused Potato Pavé, Thyme Scented Jus*

Pan Roasted Nova Scotia Halibut *Littleneck Clams, Caraflex Cabbage, Dashi Nage*

DESSERTS

Chocolate Lava Cake *Flourless, Macadamia Nut, Grand Marnier*

New York Cheesecake *Georgia Peaches, Toasted Marcona Almonds*

White Chocolate Pot de Crème *Orange Mint, Honeycomb Crumble*

COCKTAIL HOUR CANAPÉS

Goat Cheese, Salt Baked Baby Beets, Chervil, Toasted Brioche • Deviled Eggs, Green Asparagus • Fried Mac & Cheese Balls • Avocado Tartar, Cilantro, Lime, Potato • Mini Organic Chicken Schnitzel, Lemon, Chive Sour Cream

Complimentary tastings offered at the German House, Manhattan — 871–873 1st Avenue at 49th Street