



DESIGN CUISINE + UNION STATION
{ANOTHER *Perfect* MATCH}

A SAMPLE *Taste* OF OUR MENU OFFERINGS...

Passed SAVORY BITES



OFFERED DURING COCKTAILS

Signature SUGGESTIONS

CABERNET BRAISED BEEF SHORT RIBS
IN FINGERLING POTATO SHELL

SMOKED TURKEY CROSTINI
WITH WHIPPED AVOCADO

THAI STYLE CHICKEN IN PHYLLO
WITH LEMONGRASS CREAM

MUSHROOM STRUDEL WITH VIRGINIA HAM

MAIN LOBSTER SALAD CORNETTES
WITH APPLE + CUCUMBER

GRILLED FENNEL SPICE PRAWNS ON BAMBOO SPEARS

BLACK AND WHITE SESAME CRAB CAKES
WITH WASABI + PICKLED GINGER

ARTICHOKE + MEYER LEMON FRITTERS

ROASTED PUMPKIN PORTOBELLO + MOZZARELLA SKEWER

HEART SHAPED GRILLED CHEESE
WITH TOMATO SOUP

CARAMELIZED ONION, WALNUT + ROQUEFORT TARTLETES

CORN RELISH CUCUMBER CUPS

Plated DINNER



First COURSE

{ SELECT ONE }

BRIDE'S SPRING SALAD BOUQUET
Goat cheese, fresh raspberries, nasturtium flowers, raspberry vinaigrette

CITRUS GLAZED COD
Citrus salad + apple-onion chutney

MÂCHE + FRISÉE SALAD
WITH MANGO GOAT CHEESE
Served with a heart-shaped breadstick

SWEET POTATO + BACON SOUP
Served with an apple + brie panini

AUTUMN BEET SALAD
WITH SPICED PECANS + PEARS
Served with a balsamic vinaigrette

SALAD OF WATERCRESS, WATERMELON
+ POINT REYES BLUE CHEESE
Drizzled with lemon oil-black pepper vinaigrette

CAULIFLOWER + WHITE TRUFFLE SOUP
Served with dachine crisps

LEMON-ARTICHOKE SOUFFLES
WITH PUMPKIN SEED SALAD

CUCUMBER + GRAPEFRUIT CRAB TOWERS

WOODLAND MUSHROOM TERRINE

Plated DINNER



Main COURSE

{ SELECT ONE }

TUSCAN GRILLED BEEF
WITH BALSAMIC-ROASTED ONIONS
Creamed spinach, cannellini beans, tapenade jus

QUINOA CRUSTED ROCKFISH
Fennel puree, citrus salad, vanilla oil

CHAMPAGNE + PEACH GLAZED CHICKEN
Wild mushroom stuffing, sautéed spinach, glazed peaches

WINE BRAISED BEEF SHORT RIB
OVER SHRIMP + GRITS

COLOSSAL JUMBO LUMP CRAB SALAD + WILD SALMON
New potatoes, black olives, haricots verts,
confit of tomato, fresh field greens

GRILLED FILET OF BEEF + MARYLAND CRAB CAKES
Cucumber, feta + pickled red onion salad,
matchstick potatoes, Tarragon red wine jus

Vegetarian OPTIONS

THREE HERB TORTELLINI OF WILD MUSHROOM
Tomato-fennel puree, shaved fennel salad, five grain cake, balsamic syrup

VEGETABLE TOWER
WITH SWEET POTATO GNOCCHI
Dried cranberries, maple sage cream, seared haloumi cheese

ARTICHOKE WELLINGTON
WITH SAGA BLUE CHEESE
Olive tapenade, roasted fingerling potatoes

Plated DINNER



Sweet ENDING

{ SELECT ONE }

RASPBERRY DULCE DE LECHE ICE CREAM TIMBALES

Raspberry sorbet, dulce de leche ice cream,
pink shortbread hearts, caramel sauce

MINIATURE DESSERT TRIO

Miniature apple tart, Chocolate Ganache Cake,
Raspberry-Dulce de Leche Ice Cream Timbale

TRES LECHEs CAKE
WITH POMEGRANATE SORBET

Fresh pomegranate seeds

Custom CAKES

Design Cuisine's French pastry chef can create the cake of your dreams, whether you are looking for traditional icing swags, a simple basket weave pattern, or the most elaborate multi-tiered confection covered in pastillage flowers.

Your custom cake can be any flavor you would like on the inside, from a classic yellow cake to the richest, darkest chocolate fudge.

Prices vary depending on the flavor and design selected.

Signature FLAVOR

CHOCOLATE MARQUIS

Dark chocolate layer cake, chocolate ganache and fresh raspberries, fondant icing

LEMON CRÈME - RASPBERRY

Lemon genoise cake, lemon crème filling studded with fresh raspberries, lemon zest buttercream icing

LEMON CRÈME TORTE

Lemon pound cake, lemon curd filling, lemon zest buttercream icing

KEY LIME

Lime pound cake layered with zesty key lime curd and studded with blueberries

MOCHA CRÈME TORTE

Chocolate cake, mocha and fudge filling, light praline buttercream icing

PRALINE

Almond cake, praline buttercream filling, light praline buttercream icing

HAZELNUT

Hazelnut cake, hazelnut buttercream filling, hazelnut buttercream icing

APPLE SPICE

Apple spice cake with caramel buttercream icing

STRAWBERRY WHIPPED CREAM

Layers of moist yellow cake, freshly whipped cream, and ripe strawberries, vanilla buttercream icing

WHITE CHOCOLATE MOUSSE

Genoise cake layered with white chocolate mousse, topped with white chocolate curls

CAPPUCCINO

Chocolate cake, cappuccino chocolate mousse filling, buttercream icing

CARROT

Carrot cake, cream cheese filling and white buttercream icing

SACHER TORTE

Chocolate cake, apricot filling, white pâté glacé icing

STRAWBERRY WHIPPED CREAM

Layers of moist yellow cake, freshly whipped cream, and ripe strawberries, vanilla buttercream icing

PASSION FRUIT MOUSSE

Layers of vanilla genoise and passion fruit mousse iced with buttercream

APPLE SPICE CAKE

Apple spice cake flavored with nutmeg and cinnamon, layered with caramel buttercream icing

MINT CHOCOLATE CHIP

Rich devil's food cake layered with minted buttercream icing

BLACK FOREST BROWNIE

Rich chocolate cake flavored with Kirsch, layered with whipped cream, studded with Bing cherries

Buffet DINNER



Multiple CHOICES

HERB AND SPICED TENDERLOIN
WITH HORSERADISH CREAM

CHICKEN JARDINERE
WITH JULIENNE SPRING VEGETABLES

GRILLED TILAPIA ON SPRING PEA HASH
WITH TOMATO RAGOUT

MADE-TO-ORDER MARBLE POLENTA STATION

FIVE MUSHROOM TART

FIELD FRESH GRILLED + STEAMED VEGETABLES

SPINACH SALAD WITH PEARS, PECANS, + ROQUEFORT

ROOT VEGETABLE GRATIN

COUNTRY BREAD BASKET

Sweet ENDING

WEDDING CAKE or CLEVER CUP CAKES

DEMITASSE CAFÉ + TEA BAR