

Sample Menu by Sedona Custom Cuisine  
Chef Andrew Gypoke cell 928-202-0295  
Andrew@sedonacustomcuisine.com



### Appetizers

#### Smoked Salmon Bruchetta

With a dill cream cheese, fresh cucumber and topped with roasted red peppers and lemon zest.

#### Grilled Teriyaki Pork Tenderloin

On a slice of baguette topped with a raspberry chipotle glaze and minced bell pepper.

#### Lemon Chicken and Goat cheese

Rustic bread with a blend of goat cheese and artichoke, lemon-garlic marinated chicken breast, topped with sprouts.

#### Wine Country Olive Tapanade

A blend of olives, roasted garlic, roasted red peppers and blended with cold pressed olive oil. Topped with fresh basil.

#### Shrimp Cocktail

Traditional shrimp cocktail with my own southwest cocktail sauce.

#### Crab Stuffed Mushrooms

A blended crab meat stuffed in to crimini mushrooms topped with cheddar cheese.

#### Shaven Beef

Chive and sour cream horseradish atop a crustini

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## Salads

Avocado Jicama and Roasted Red Pepper Spring Salad  
With a Cilantro Vinaigrette

Fresh Organic Mixed green salad with red wine vinaigrette

Oak Creek Greek Salad

Roma Tomatoes, Capers Olives, Feta cheese, and Fresh Basil, on a bed of Romaine lettuce, drizzled with Olive oil.

Traditional Caesar Salad

My own Caesar dressing tossed in Romaine lettuce, parmagan cheese and croutons .

Pickled Ginger and Cucumber Salad

A fresh blend of the two accompanied with a hint of red onion with herloom tomatoes in a light vinaigrette, atop a bed of lettuce.

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### Entrees

Crab Stuffed Chicken Breast

Cracked Pepper Crusted Salmon with a Sweet Chili Sauce  
Citrus Marinated Grilled Chicken

Smoked Pork Tenderloin with a Prickly Pear chipotle Glaze

Herb Crusted Beef Tenderloin With horseradish sour cream

Flank Steak rolled with Garlic Bacon Spinach

Grilled Halibut with Hazel Nut Butter

Turkey Cutlets with Cranberry Currant Sauce

*Sauteed Turkey cutlets in a spicy sweet Cranberry Currant Cream Sauce*

Apple-Glazed Chicken with Spinach

Halibut and Leeks with Mustard Vinaigrette, with Fresh Cabbage and  
Tomato Salad (if available)

Apricot and Pecan Stuffed Pork Tenderloin with Bourbon Molasses

Roast Beef Wellington with Horseradish Sauce,

*Baked Puff Pastry filled with a mixture of Beef Tenderloin, sautéed onions and  
Mushrooms served with a Horseradish Sauce*

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Sides

Custom roasted garlic Mashed Potatoes

Chipotle Mashed Potatoes and Grilled Squash

Wild Rice Pilaf

Lemon and Watercress Couscous

Brussels Sprouts with bacon and garlic

Asparagus with garlic and red pepper.

Wild Rice Casserole

Cauliflower and Celery Root Puree

Italian Green Beans

Sauteed Squash

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### Deserts

Bananas Foster

Any thing from Sedona Sweet Arts

[www.sedonaweddingcakes.com](http://www.sedonaweddingcakes.com)

All Cooking is done on sight.

\*Only the freshest ingredients will be used.

You create the menu; if you don't see what you like let me know. I will try  
to recreate anything within reason.

2-6 person \$ 150 Plus Cost of Food

7-10 persons \$ 200 Plus Cost of Food

11-15 persons \$ 250 Plus Cost of Food

\* Deposit required for 10 or more people\*