

COLLAGE CULINARY 2026
WEDDING SAMPLE MENU

Cocktail Reception

A curated selection of grazing, passed
canapés, and optional chef-attended bites.

GRAZING TABLE

Sourdough Bread, Crackers, Oat Crisps
and assorted accompaniments

Nice Butter
flaky salt

Coco blanco hummus
chilli crunch

World Class Mixed Cheese & Charcuterie
preserves, seasonal fruit

PASSED CANAPÉS

Burrata Skewer
grilled peach, sumac

Empanada
Sweet potato, oaxaca cheese, salsa macha

Tuna Cru
sesame snap, charred scallion aioli,
nori crunch

Popcorn Chicken Skewer
27 spice, famous ranch

Spring Roll
smoked pork belly, grilled corn

