



MY VICE
Catering & Events

Wedding Menu

Cocktail Hour

- Smoked Salmon Crostini** - with capers & dill
Green Tomatoes - sliced & topped with tapenade,
ricotta salada & pine nuts
Steak Toast - with caramelized onion, horseradish
cream and pickled peppers

Entrées

- Salmon** - grilled with miso glazed, garlic, chili flake
topped with a basil emulsion
Tri-Tip Steak - dry rubbed with house spices, grilled
and topped with a fresh chimichurri

Sides

- Summer Squash** - roasted with gremolata and pepitas
Corn - grilled on the cob with herb butter
Black-Eyed Peas - tossed in a citrus vinaigrette with bell
pepper, onion, celery & herbs

Salad

- Mixed Greens** - beets, sweet onion, chevre and toasted
almond, tossed in a shallot-dijon vinaigrette