

# WEDDINGS

## Arabian Nights

Tim the Girl was asked to create a lavish fantasy for a spring evening wedding for 200 guests on the grounds of an historic estate. We took our inspiration from the story of clever Scheherazade, whose magnetic storytelling won the heart of a king. Guests enjoyed passed hors d'oeuvres, hearty entrees, and a trio of salads before the wedding cake.

*Endive Boats filled with Smoked Salmon, Crème Fraiche, Pickled Beets, Capers, & Chives*  
*Goat Cheese Stuffed Figs with fresh local honey*

*Lamb Kofta with Yogurt Feta*  
*Moroccan BBQ Salmon with Israeli couscous*

*Texas Citrus Salad with Pickled Fennel, Red Onion & Castelvetrano Olives*  
*Mixed Green Salad with Sherry Vinaigrette*  
*Salad of Heirloom Tomatoes, Feta & Pickled Onions*