

WEDDING DINNER RECEPTION - I

HORS D'OEUVRE

*A SELECTION OF HORS D'OEUVRE PASSED BUTLER STYLE
(select 5 from "Selection of Hors D'oeuvre")*

To Accompany the Passed Hors D'oeuvre:

*COLORFUL EYE APPEALING ARRAY OF JULIENNE VEGETABLES
With Fresh Seasonal Fruits and a Dipping Sauce*

*A SELECTION OF CHEESES ARTFULLY DISPLAYED
With Sliced Baguette*

FIRST COURSE

(select one)

PENNE PASTA

(With one of the following sauces)

*Light Cream Sauce, Pesto Cream Sauce, Tomato Alfredo,
Tomato Vodka Sauce, Marinara, Fra Diavolo, Puttanesca or Bolognese*

BABY MESCLUN FIELD GREENS

With Grapefruit Sections, Candied Walnuts and Balsamic Vinaigrette

BABY SPINACH

With Sliced Strawberries and a Raspberry Vinaigrette

CAESARS SALAD

*With Sliced Mushrooms, Roasted Red Peppers, Shaved Asiago Cheese
and Classic Caesar Dressing*

WEDDING DINNER RECEPTION – I

(Continued)

ENTRÉE

(select two)

*BLACK ANGUS SIRLOIN
With Roasted Shallot Demi Glaze*

*PRIME RIB
With Light Bearnaise Sauce*

*ROASTED SALMON
With a Citrus Beurre Blanc*

*STUFFED CHICKEN BREAST
(Spinach & Cheese or Duxelles)
Served with appropriate Sauce*

*ARTICHOKE CHICKEN BREAST
With a Sauce of Lemon, Butter, Garlic, Wine, Capers and Artichoke*

*BUTTERNUT SQUASH STUFFED CHICKEN BREAST
Sherry Cream Sauce*

(all entrees include chef's choice of seasonal vegetable and starch, breads and butter)

DESSERT

WEDDING CAKE

CHOCOLATE DIPPED STRAWBERRIES and HEART SHAPED SUGAR COOKIES

FRESHLY BREWED DECAFFEINATED COFFEE and HOT HERBAL TEAS

\$95.00

*(entrée selections / counts due seven days prior to event)
(add a pasta course - \$5.00 per person)*

WEDDING DINNER RECEPTION - II

HORS D'OEUVRE

*A SELECTION OF HORS D'OEUVRE PASSED BUTLER STYLE
(select 5 from "Selection of Hors D'oeuvre")*

To Accompany the Following Stationary Hors D'oeuvre

*COLORFUL EYE APPEALING ARRAY OF JULIENNE VEGETABLES
With Fresh Seasonal Fruits with a Dipping Sauce*

*A SELECTION OF CHEESES ARTFULLY DISPLAYED
With Sliced Baguette*

*PROSCIUTTO DI PARMA, THINLY SLICED, CREATIVELY DISPLAYED
Served with Pita Triangles*

OR

*SMOKED SALMON ARRANGED ON A SILVER PLATTER
With capers, eggs, onions, Black Bread and a Creamy Dill Sauce*

FIRST COURSE

(choose one)

ARUGULA GREENS

With Crumbled Bleu Cheese, Grilled Onions and Balsamic Vinaigrette

ROMAINE LEAVES

With Roma Tomatoes, Fresh Mozzarella and Pesto Vinaigrette

BIBB AND WATERCRESS GREENS

With Fresh Pineapple, Roasted Red Onion and Fried Leeks – Sesame Soy Vinaigrette

CRAB CAKE

With Spicy Remoulade Sauce

WILD MUSHROOM ROULADE

Light Parmesan Cream Sauce & Fresh Parmesan

WEDDING DINNER RECEPTION - II

(Continued)

ENTRÉE

(choose two)

FILET MIGNON

With Dijon Sherry Sauce

SLICED ROAST LAMB

With A Minted Bordelaise Sauce

VEAL CHOP

With Red Wine Demi-Glaze

(\$8.00 supplemental)

ROAST SALMON

With A Citrus Beurre Blanc

SEAFOOD STUFFED CHICKEN BREAST

Traditional Crabmeat Stuffing – Newburg Sauce

ROAST SEA BASS

With Honey Mustard Glaze

(all entrees include chef's choice seasonal vegetable and starch, breads and butter)

DESSERT

WEDDING CAKE

CHOCOLATE DIPPED STRAWBERRIES, HEART SHAPED SUGAR COOKIES

And ASSORTED TRUFFLES

FRESHLY BREWED DECAFFEINATED COFFEE and HOT HERBAL TEAS

\$110.00

(all entrees include chef's choice seasonal vegetable and starch, breads and butter)

(add a pasta course - \$5.00 per person)

WEDDING DINNER RECEPTION – III

*A SELECTION OF HORS D'OEUVRE PASSED BUTLER STYLE
(select 7 from "Selection of Hors D'oeuvre")*

To Accompany the following Stationary Hors D'oeuvre

*COLORFUL EYE APPEALING ARRAY OF JULIENNE VEGETABLES
With Fresh Seasonal Fruits and a Dipping Sauce*

*A SELECTION OF CHEESES ARTFULLY DISPLAYED
With Sliced Baguette*

FIRST COURSE

(select one)

ICEBERG WEDGE

*With Grape Tomatoes, Red Onion, Crumbled Bleu Cheese
And Pink Buttermilk Dressing*

MESCLUN FIELD GREENS

*With Goat Cheese Cake and Dried Cranberries
Balsamic Vinaigrette*

BIBB LETTUCE

*With Poached Haricot Vert, Snow Peas and Sweet Peas
Honey Lemon Vinaigrette*

PASTA COURSE

(select one style)

PENNE PASTA

*With Your Choice of Marinara, Fra Diavolo, Puttanesca, Alfredo, Tomato Alfredo
Tomato Vodka, Pesto Cream Sauce or Bolognese Sauces*

Freshly Grated Parmesan Cheese

WEDDING DINNER RECEPTION III

(continued)

ENTRÉE

(select two)

FILET MIGNON

Roasted Shallot Demi

CHICKEN SALTIMBOCCA

*Tender Chicken Breast filled with Cheese and Thinly Sliced Prosciutto
Light Cream Sauce, (or select any other Chicken dish from any pkg.)*

ROASTED SEA BASS

Tomato Buerre Blanc

SURF AND TURF

Sirloin and Baked Stuffed Shrimp

Drawn Butter and Lemon

(all entrees include chef's choice seasonal vegetable and starch, breads and butter)

DESSERT

WEDDING CAKE

*CHOCOLATE DIPPED STRAWBERRIES, HEART SHAPED SUGAR COOKIES
AND ASSORTED TRUFFLES*

FRESHLY BREWED DECAFFEINATED COFFEE AND HOT HERBAL TEAS

*HOUSE CALIFORNIA RED AND WHITE WINE SERVED WITH DINNER
CHAMPAGNE TOAST INCLUDED*

\$125.00

(entrée selections – counts due seven days prior to event)