

WEDDING MENUS

Stationed Style Dinner

Stationed Hors d'oeuvres - Gourmet Cheese Rounds & Seasonal Fresh Fruit Display, Seasonal Fresh Vegetable Crudit  Cup Accompanied with Dip

Butlered Hors D'oeuvres - Grilled Cheese Bites & Tomato Bisque Shooters, Miniature Grilled Kielbasa, Peppers & Onions Sandwich

Dinner -

Trio of Salads - Preset - Caesar Salad, 7 Layer Salad, Fresh Spinach, Dried Apples, Dried Cranberries and Walnuts Tossed in Balsamic Vinaigrette

Beef Carving Station - Chef Carved Prime Rib Accompanied with Horseradish Sauce, Sweet Roasted Carrots & Rosemary Roasted Potatoes, Macaroni & Cheese, Miniature Corn Bread Muffins

Turkey Carving Station - Chef Carved Turkey Breast Accompanied with Rosemary Infused Cranberry Sauce, Mashed Potatoes, Green Bean Almandine, Crusted Dinner Rolls & Butter

Dessert – Chocolate Cupcakes

Served Dinner

Butlered Hors D'oeuvres – Toasted Flour Tortilla Cone Stuffed with Cilantro Lime Crab Salad, Baked Wonton Cup Loaded with Asian Fried Tofu & Papaya Slaw, Stilton Cheese Stuffed Fig Wrapped in Bacon, Steakhouse Bite - Black Pepper Encrusted New York Strip, Creamed Spinach & Fried Onions Stacked on a Garlic Crostini, Miniature Chicken Parmesan - Grilled Italian Herbed Chicken Breast & Roasted Tomato Served on a Parmesan Encrusted Crostini

Dinner – Chilled Provincial Ratatouille Soup, Peruvian Vegetarian Ceviche Salad, Grilled & Sliced Tenderloin of Beef Atop Garlic Whipped Potatoes, Accompanied with Lemon Grilled Asparagus, and a Splash of Red Wine Reduction

Dessert – Lemon Sorbet and Wedding Cake