



Sample Plated Wedding Menu

Stationary Hors d'oeuvre

Baked Brie En Croute

Brie Cheese Wrapped in Puff Pastry

Almonds, and Dried Cranberries

Served with Crackers and Baguettes

Butler Passed Hors d'oeuvres

Sliced Filet of Beef on Garlic Bruschetta with Basil Aioli

Creamy Lobster Bisque Soup Shooters

Bacon Wrapped Scallops

Plated Dinner

Belgian Endive and Walnut Salad

Crispy Endive Served with Blue Cheese, Toasted Walnuts
& Creamy Herb Dressing

Center Cut Filet Mignon

Crowned with Aged Gorgonzola and Bordelaise Sauce

Or

Pan Seared Atlantic Salmon

with a Dill Beurre Blanc Sauce

All Dinner Entrees Served with Choice of:

Herb Roasted Red Potatoes

Garlic Mashed Potatoes

Wild Rice Pilaf

Parmesan Risotto

Accompanied with Seasonal Vegetables,
Warm Rolls and Butter



Sample Buffet Wedding Menu

Stationary Hors d'oeuvre

Domestic Cheese and Fruit

Selection of Cheese Served with Lavash, Breads, and
Water Crackers, Garnished with Fresh Fruit

Butler Passed Hors d'oeuvres

Roasted Tomato and Red Pepper Bisque Soup Shooters

Mini Burgers on Toasted Bun with
Spicy Chipotle Mayonnaise

Spicy Ahi and Roasted Maui Pineapple on Crispy Wonton

Dinner Buffet

Classic Caesar Salad with Hearts of Romaine,
Shaved Parmesan &
Homemade Croutons

Chicken Picatta in a Creamy Lemon Caper Sauce

Roast Prime Rib of Beef

Roasted Garlic Mashed Potatoes

Chef's Seasonal Vegetables

