



WEDDING MENU

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BUTLER PASSED HORS D'OEUVRES

Marinated Artichoke hearts and heirloom tomato bruschetta or caprese bruschetta or classic tomato bruschetta.

Seared beef tenderloin with horseradish cream cheese and stone ground mustard perched on a crostini.

Grilled Caribbean chicken served in a wonton cup with peach, mango and pineapple salsa in a mild chipotle glaze.

Bite Size Classic grilled chicken Caesar salad in a wonton cup with shaved parmesan

Smoked Salmon rose on pumpernickel, garnished with a dollop of crème fraiche, red onion and caviar

Crème de brie tart with black fig and fresh strawberry garnish.

Assorted Sushi- Traditional California Rolls, Spicy Tuna and vegetable California rolls.

Shrimp Ceviche served in a mini martini glass, garnished with tri-color tortilla chips

Spanakopita- Flaky Filo Pastry triangles stuffed with chopped spinach, feta and pine nuts.

Tri-colored tortilla horns stuffed with chicken, peppers, roasted corn, black beans and tomatillo sauce

Cremini Mushrooms caps filled with Dungeness Crab or Italian sausage.

Empanadas filled with shredded machaca beef and manchego cheese

Brie and Raspberry Puff filled with creamy brie and fresh raspberries.

Crispy coconut shrimp with peach, mango and pineapple slaw.

Beef Tenderloin wrapped in bacon on a knotted skewer- topped with a brie and stilton cheese sauce

Phyllo Buffalo Chicken Cigars

Chipotle Steak Churrasco

Mini French Toast

Mini Taco shooters with guacamole Pico de Gallo

STATIONED APPETIZER

Colorful Garden Vegetables; served with creamy ranch dipping sauce & assorted cubed and soft cheese display; served with crackers

German Meatballs with burgundy cream sauce & antipasto kabobs with black olives, salami, provolone cheese and marinated tomatoes.

Artichoke and parmesan dip served with fresh pita chips & Bruschetta station- diced tomatoes, basil and olive oil on a toasted baguette.

DELUXE PLATED SALADS

For plated Dinners and Upgraded Plated Salads

Mixed greens with julienned carrots, pear tomatoes. Choice of balsamic vinaigrette or creamy herb dressing garnished with parmesan crisp.

Caprese Salad - Red and yellow heirloom tomatoes, fresh buffalo mozzarella, fresh balsamic basil vinaigrette, with mixed greens and seasoned crostini.

Baby greens wrapped in cucumber strips with mandarin oranges and fresh berries, crumbled feta, sugared walnuts and drizzled with fresh house made raspberry vinaigrette.

BUFFET SALADS

Mixed greens with julienned carrots, pear tomatoes. Choice of balsamic vinaigrette or creamy herb dressing garnished with parmesan crisp.

Caesar Salad - Romaine lettuce, grape tomatoes, parmesan cheese and seasoned crostini topped with fresh home made caesar dressing.

SIDE DISHES

Potatoes Au Gratin - Thinly sliced potatoes, layered with gruyere and mozzarella cheese, cream, butter and seasonings.

Herb Roasted Red Potatoes - seasoned with fresh herbs and olive oil then roasted until crispy.

Twice Baked Potatoes - Fluffy whipped potato blended with cheddar cheese and sour cream, piped into potato skins and topped with crumbled bacon and chives.

Creamy Mashed Potatoes- Yukon gold potatoes, blended with heavy cream, mozzarella cheese, sour cream, butter and seasonings.

Fresh Green Beans - topped with toasted almond silvers and butter.

Colorful Assorted Grilled Vegetables- zucchini, yellow squash & red bell peppers.

Steamed Vegetables - Seasonal mix of fresh vegetables (broccoli, cauliflower, carrots) steamed with herb butter.

Tortellini Primavera- three cheese tortellini in Alfredo sauce with julienned vegetables. Confetti vegetable ravioli with herb butter, topped with pecorino cheese.

Potato gratin.

ENTREES

Chicken Madeira Sautéed Chicken breast in silky madeira wine sauce, provolone cheese and asparagus.

Pollo Rosa Maria- Italian style butterflied breast of chicken filled with prosciutto and provolone cheese, finished with a lemon white zinfandel sauce

Grilled Tuscan Chicken with shitake and portobello mushrooms in a creamy balsamic sauce garnished with tri-colored peppers

Caprese Chicken with fresh mozzarella, grilled artichokes, roasted red and yellow tomatoes, basil and balsamic glaze.

Grilled Atlantic Salmon finished with lemon dill beurre blanc and hollandaise sauce.

Braised Beef Short Ribs- slow cooked with a mixture of chopped vegetables, broth, herbs and red wine

Chianti Braised Stuffed Chicken

Chicken Tiki Masala

Seared Chicken Fontina

Pork Chops with Fig & Grape agrodolce

Baked Dover Sole

Beef Tenderloin medallions with a Cognac cream sauce and horseradish Aioli

Filet Mignon- Tender cut beef steak served with a rich burgundy bordelaise sauce

CARVED AT THE BUFFET STATION OPTION

Herb Crusted Pork Loin seared and slow roasted. Served with champagne mustard apricot glaze

Slow Roasted, herb crusted Prime Rib served with Au Jus and creamy horseradish on the side