



# Plated Dinner Wedding Reception

Plated meals include a Garden Salad, Starch, Vegetable, Dinner Rolls and Butter

other included items:

- > A Complimentary Passed Hors D'oeuvre (3 Options Available) for Cocktail Hour
- > China Plates, Silverware, and Glass Water Goblets for Dinner Service
- > Linen Napkins and Table Linens for your Guest Tables, Cake Table, and Sweetheart Table
- > Clear Acrylic Plates and Cocktail Napkins for Cocktail Hour and Cake Service
- > Cake Service which Includes: Cutting, Plating and Serving of your Wedding Cake
- > Table Side Beverage Service with your Choice of Water or Iced Tea

Pricing Based off of a Guest Count of 100 or More. Inquire for Pricing on Lower Guest Counts.

## Single Entrée Plate

Garden Salad, 1 Entrée, 1 Vegetable, 1 Starch Dinner Rolls and Butter

**Chicken, Pork, or Vegetarian .... \$25.95**

**Beef or Seafood .... \$28.95**

## Duo Entrée Plate

Garden Salad, 2 Entrées, 1 Vegetable, 1 Starch Dinner Rolls and Butter

**Choice of 1 Chicken, Pork, or Vegetarian,  
and 1 Beef or Seafood ... \$29.95**

**Choice of 1 Beef and 1 Seafood ... \$30.95**

## Entrée Selections

### Chicken

**Chicken Mushroom Supreme** Crispy pan fried chicken breast topped with mushroom cream sauce

**Chicken Saltimbocca** Chicken Breast stuffed with Prosciutto, Swiss Cheese, and topped with Sundried Tomato Alfredo Sauce

**Grilled Chicken Marsala** Sautéed Chicken Breast Topped with Marsala Sauce

**Chicken Veronique Chicken Breast** in a white wine cream sauce with red grapes and fresh rosemary

**Grilled Chicken Cordon Bleu** Grilled chicken breast topped with shaved ham, melted Swiss cheese Alfredo sauce

**Chicken Monterey Grilled** Chicken breast, topped with bacon then drizzled with cheese and homemade BBQ sauce

### Pork

**Belfast Pork Medallions** Pork tenderloin medallions seasoned and sautéed in an Irish whiskey peppercorn sauce.

**Thyme Roasted Pork Tenderloin** served with our homemade shitake mushroom gravy

### Vegetarian

**Eggplant Parmesan** Baked eggplant layered with mozzarella cheese, fresh basil marinara and served with linguini

**Portabella Steak** Marinated and grilled portabella mushrooms topped with spinach, feta cheese sautéed onion topped with a balsamic glaze,

### Beef

**Filet Mignon** Aged filet mignon steak topped with our bourbon whiskey sauce

**Roast Tenderloin of Beef** Whole Beef Tenderloin Seared and Roasted, Sliced Thin with Au Jus

**Old Fashioned Pot Roast** Braised with Onions, Carrots, Celery, and Potatoes

**Grilled NY Strip loin** Sliced and Topped with Caramelized Shallots and Merlot Sauce

### Seafood

**Garlic Herb Grouper** Garlic and herb crusted grouper filet with a crab cream sauce

**Pan Seared Scallops** Lightly seasoned seared scallops served in a reduction of natural juices butter and garlic

**Grilled Salmon** Served with your choice of a Maple, Lemon Dill, or Teriyaki Glaze



# Sides

## Vegetables

**Vegetable Medley** Grilled, Steamed, or Steamed with Italian Seasonings

**Asparagus** Grilled or Steamed and Topped with Hollandaise

**Brussel Sprouts** roasted with Bacon and Onions

**Broccoli** Steamed or with Baby Carrots

**Green Bean Almondine**

**Sugar Peas** with Mushrooms and Peppers

## Starches

**Roasted New Red Potatoes** Lightly Seasoned with Herbs or Parmesan

**Wild Rice** with Saffron

**Orzo** with Fresh Herbs

**Rotini** with Alfredo Sauce

**Parmesan Risotto** Topped with parsley and shaved Parmesan

# Duo Entrées Suggestions

Try one of our original duo suggestions or create a duo package yourself. Just choose between 1 chicken or pork entrée then choose between 1 beef or seafood entrée.

**Grilled Thai Steak and Shrimp** Grilled Thai marinated steak paired with six large chili garlic shrimp

**Sizzling Tango** Sizzling beef tenderloin medallions with wild mushroom demi paired with a chicken breast topped with a garlic herb cream sauce

**Chicken Verdi and Garlic Herb Grouper** Chicken breast topped with our sautéed spinach, herbs and cheese paired with a garlic herb grouper

**Glazed Steak and Cordon Bleu Chicken** Grilled marinated steak topped with a demi glazé paired with a grilled chicken breast topped with shaved ham, melted Swiss cheese and Alfredo sauce

**Interested in Appetizers for a Cocktail Hour or Late Night Snacks for your Send Off?**  
**Talk to your Catering Coordinator about the options to customize your reception!**