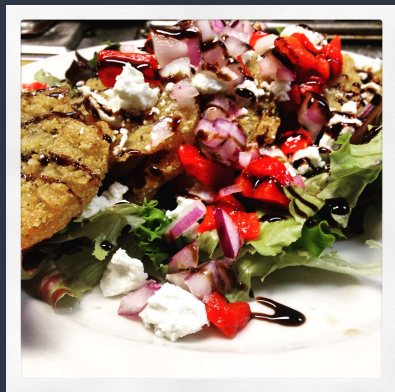


PLATED DINNER WEDDING RECEPTION



PLATED MEAL PACKAGES INCLUDE

CHOICE OF SALAD, STARCH, VEGETABLE, DINNER ROLLS AND BUTTER

A COMPLIMENTARY PASSED HORS D'OEUVRE (5 OPTIONS AVAILABLE) FOR COCKTAIL HOUR

CHINA PLATES, SILVERWARE, AND GLASS WATER GOBLETS FOR DINNER SERVICE

LINEN NAPKINS AND FULL LENGTH TABLE LINENS FOR YOUR GUEST TABLES, CAKE TABLE, AND SWEETHEART OR BRIDAL PARTY TABLES

CLEAR ACRYLIC PLATES AND COCKTAIL NAPKINS FOR COCKTAIL HOUR AND CAKE SERVICE

CAKE SERVICE WHICH INCLUDES: CUTTING, PLATING, AND SERVING OF YOUR WEDDING CAKE

BEVERAGE SERVICE WITH YOUR CHOICE OF WATER, SWEETENED AND UNSWEET ICED TEA, AND LEMONADE

SINGLE ENTRÉE PLATE

CHOOSE UP TO 3 SELECTIONS FOR YOUR GUEST TO ENJOY!

CHICKEN, PORK, OR VEGETARIAN \$28

BEEF OR SEAFOOD \$32

DUO ENTRÉE PLATE

CHOOSE COMBINATIONS OF ANY 2 SELECTIONS FOR YOUR GUEST TO ENJOY!

CHICKEN, PORK, VEGETARIAN \$29

BEEF OR SEAFOOD \$33

ENTREE 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 SUN-DRIED TOMATO ALFRED SAUCE

GRILLED CHICKEN MARSALA

SAUTÉED CHICKEN BREAST TOPPED WITH MARSALA SAUCE

CHICKEN VERONIQUE CHICKEN BREAST

IN A WHITE CREAM SAUCE WITH RED GRAPES AND FRESH ROSEMARY

GRILLED CHICKEN CORDON BLEU

GRILLED CHICKEN BREAST TOPPED WITH SHAVED HAM, MELTED SWISS CHEESE, AND ALFREDO SAUCE

CHICKEN MONTEREY

CHICKEN BREAST TOPPED WITH BACON THEN DRIZZLED WITH CHEESE AND HOMEMADE BBQ SAUCE

SEAFOOD

GARLIC HERB GROUPE

GARLIC AND HERB CRUSTED GROUPE 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

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, AND 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

PORK

BELFAST PORK MEDALLIONS

PORK TENDERLOIN MEDALLIONS SEASONED AND SAUTÉED IN AN IRISH WHISKEY PEPPERCORN SAUCE

THYME ROASTED PORK TENDERLOIN

SERVED WITH OUR HOMEMADE SHIITAKE MUSHROOM GRAVY



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 ALMANDINE

SUGAR PEAS

WITH MUSHROOMS AND PEPPERS

STARCHES

ROASTED RED POTATOES

LIGHTLY SEASONED WITH HERBS AND OLIVE OIL

WILD RICE

WITH SAFFRON

ORZO

WITH FRESH HERBS

ROTINI

WITH ALFREDO SAUCE

PARMESAN RISOTTO

TOPPED WITH PARSLEY AND SHAVED PARMESAN

DUO ENTREES 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 VERDE AND GARLIC HERB GROUPE

CHICKEN BREAST TOPPED WITH OUR SAUTÉED SPINACH, HERBS, AND CHEESE PAIRED WITH GARLIC HERB GROUPE

GLAZED STEAK AND CORDON BLEU CHICKEN

GRILLED MARINATED STEAK TOPPED WITH DEMI GLAZE 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!

