

LE VIN'S WEDDING ~ BUFFET STYLE

PASSED HORS D'OEUVERS

Bruschetta topped with fresh chopped tomatoes and fresh basil

Shaved Beef Tenderloin On Herb Crostini With Demi-Glace

Spinach & Artichoke Phyllo Cups

PLATED SALAD

Preset Mixed Green Salad, Pecans, Goat Cheese, Red Onion With Balsamic Reduction

DINNER BUFFET

Chefs Attended Prime Rib Carving Station

Prime rib carved to order, fresh horseradish cream & au jus

Seared Duck Breast

Cherry port pan sauce

Blackened Mahi

Hawaiian Mahi, blackening spice, fresh mango salsa & Scallion

Grilled Wild Salmon

Grilled Salmon Topped With a Lemon Caper Buerre Blanc Sauce

Airline Chicken

French Breast Topped With a Creamy Champagne Sauce

Roasted Root Vegetables

Mashed New Potatoes

White Asparagus

Persian Jeweled Rice

DESSERT

Wedding Cake

Cake Cutting Service Included for your Wedding