# edding day reception special menus

# etichicateins

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## wedding day reception special menus

\$22.50 per person

### hors d'oeuvres: choose two

- fresh fruit beautifully displayed with watermelon carving
- assorted cubed cheeses garnished with grapes and fresh berries
- vegetable crudités(cut fresh vegetables) with ranch dip
- spinach and parmesan dip with bruschetta
- meatballs choice of raspberry chipotle, marinara mozzarella, asian or bourbon
- tomato, feta and basil bruschetta

### salads: choose one

- garden salad with field greens, grape tomatoes and english cucumber served with ranch (spicy ranch available) and italian dressing
- strawberry spinach salad with walnuts dressed with an apple cider vinaigrette
- italian salad chopped romaine lettuce with grape tomatoes, english cucumber, sliced black olives, feta cheese and served with an italian vinaigrette
- granny smith apple salad field greens with sliced granny smith apples, toasted pecans,
  bleu cheese and dressed with a balsamic and maple syrup vinaigrette
- classic caesar salad with croutons, parmesan cheese and dressed with a creamy caesar

### main entrees: choose one

- chicken picatta herb crusted chicken breast with lemon butter caper sauce
- chicken pomodoro herb crusted chicken breast with basil cream sauce garnished with fresh diced tomatoes
- french chicken herb crusted chicken breast with white wine cream sauce
- chicken parmesan herb crusted chicken breast with marinara sauce and mozzarella cheese melted and slightly browned
- chicken alfredo with bowtie pasta (pasta served separately)
- chicken and cheese enchilada bake with chile cream sauce
- handmade three cheese beef lasagna

### sides: choose two

- creamed potatoes with garlic and herb butter
- roasted potatoes with parmesan cheese and herbs
- blanched green beans with caramelized shallot butter
- rice pilaf with toasted pecans and caramelized diced onion
- classic spanish rice
- borracho beans with tomatoes, and mexican spices
- brown sugar and orange glazed carrots