

wedding day reception special menus

wedding day reception special menus

\$20 per person

hors d'oeuvres: - choose two

- fresh fruit beautifully displayed with watermelon carving
- assorted cubed cheeses garnished with grapes and fresh berries
- vegetable crudité (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
- parmesan crusted pork tenderloin
- raspberry chipotle pork tenderloin

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

extreme
cuisine
catering

940.380.8770

extremecatering.com

info@extremecatering.com