



## Wedding Buffet Dinner Package

*Includes pre-reception, four hours of unlimited call brand bar service, and buffet dinner*

### Pre-Reception

*Choice of two hors d'oeuvres  
(please refer to hors d'oeuvres selection page)  
Vegetable crudité display  
Domestic and imported cheese display*

### Salad Course

*(please select one for your group)*

#### Spinach Salad

*Fresh spinach, strawberries, roasted pine nuts, goat cheese, raspberry vinaigrette dressing*

#### Caesar Salad Cœur de Lion

*Crisp Romaine, ciabatta croutons, shaved parmigiano-reggiano, white anchovies, Caesar dressing*

#### Salad of Tender Baby Lettuces

*Baby greens, herbs, cherry tomatoes in Banyuls vinaigrette dressing*

### Entrees

*(please select two for your group)*

#### Traditional Chicken Marsala

*Lightly breaded breast of chicken, pan seared, and served with a Marsala wine sauce*

#### Organic Rosemary Chicken

*White wine demi glace*

#### Pan Seared Mahi Mahi

*Lemongrass beurre blanc*

#### Vegetable Ravioli

*Mushrooms, baby carrots, zucchini, and tomatoes, roasted red pepper sauce*

#### Grilled Atlantic Salmon

*Creamy dill sauce*

#### Grilled Flat Iron Steak

*Pinot Noir mushroom sauce*

### Accompaniments

*(please select two for your group)*

*Yukon garlic mashed potatoes*

*Fingerling potatoes*

*Jasmine rice*

*Almond wild rice*

*Broccolini*

*Chef's choice of seasonal vegetables*

*Sautéed spinach*

*Each banquet buffet includes oven fresh rolls, freshly brewed regular & decaffeinated coffee & assorted teas*

**\$95.00 per person**



## Wedding Hors d'oeuvres Selection

### Cold

*Curried chicken on toast points*  
*Fava bean crostini with shaved parmesan and lemon drizzle*  
*Smoked salmon and dill cream fraiche*  
*Sesame tuna tartare on crispy wonton with a hint of wasabi & pickled ginger*  
*Bruschetta with lump crab meat & Thai basil*  
*Grilled asparagus wrapped in prosciutto with a sherry-shallot drizzle*  
*Smoked salmon-mascarpone in phyllo cup*  
*Five-spice scented pork tenderloin with a grilled nectarine drizzle*  
*Grilled beef with arugula, country mustard, capers and parmesan*

### Hot

*Lemongrass chicken satay with a peanut glaze*  
*Mushroom and fresh mozzarella crostini*  
*Vegetable tempura*  
*Gruyere caramelized onion tartlets*  
*Caramelized tomato & artisan goat cheese tartlets*  
*Wild mushroom & hazelnut phyllo triangles*  
*Beef empanadas*  
*Stuffed spinach spanikopita triangle*

