

Wedding Buffet Package

\$38.95 per person ++

Package includes:

*Buffet Dinner with:

Appetizers

Accompaniments

*Wine served with dinner

Salad

Fresh Dinner Rolls

*Cake cutting service

Entrees

Iced Tea & Coffee

*Champagne toast

Appetizers – please select three

Domestic & Imported Cheese Display – served with an assortment of crackers

Fresh Vegetable Crudité – served with creamy bleu cheese dipping sauce

Fresh Seasonal Fruit Display

Mini Won Tons – served with three dipping sauces

Prawns – with house made cocktail sauce (market price adjustment)

Spring Rolls – with Asian dipping sauce

Italian Crostini – toasted baguettes topped with tomatoes, artichoke hearts, asiago cheese & kalamata olives

Belgian Endive – stuffed with bleu cheese

Spanakopita – spinach & feta cheese wrapped in phyllo

Stuffed Jumbo Mushrooms – stuffed with your choice of Italian sausage or herbed cream cheese

Salads – please select one

Fresh Field Greens – with choice of dressing

Caesar Salad – with parmesan cheese & garlic croutons

Chef's Seasonal Pasta Salad

Spinach Salad – with egg, bacon, red onion, & raspberry vinaigrette

Mediterranean Salad – with feta cheese, green & kalamata olives, red onion & cherry tomatoes

Entrees – please select two

Baron of Beef – served with au jus & creamed horseradish

Grilled Chicken Breast – with tomatoes, artichoke hearts & roasted garlic sauce

Roasted Tenderloin Medallions – with garlic-peppercorn sauce (please add \$4/person)

Teriyaki Chicken Breast – with sautéed fresh pineapple, sweet peppers, & onions

Grilled Lemon Pepper Chicken Breast – with lemon cream sauce

New York Steak – with Jack Daniels bleu cheese butter (please add \$3/person)

Baked Mahi Mahi – with tropical fruit salsa

Roast Prime Rib of Beef – with au jus & creamed horseradish (please add \$3/person)

Chicken Piccata – with imported capers & chardonnay cream sauce

Baked Salmon Filet – with Dijon-dill cream sauce (please add \$3/person)

Accompaniments – please select two

Roasted New Potatoes – with fresh garden herbs

Potatoes au gratin

Rice Pilaf – with fresh vegetable medley

Sautéed Fresh Seasonal Vegetable Medley

Penne Pasta – with sun-dried tomato pesto sauce

Garlic Mashed Potatoes

Tri-Colored Cheese Tortellini – with basil pesto cream sauce