

Wedding Buffet Package

\$36.95 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 Crudit  – served with creamy bleu cheese dipping sauce

Fresh Seasonal Fruit Display

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

Southwestern Spring Rolls – with chipotle ranch sauce

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

Spanakopita – spinach & feta cheese wrapped in phyllo

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

Salads – please select two

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, 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 New York Steak Medallions – with garlic-peppercorn sauce (please add \$3/person)

Teriyaki Chicken Breast – with saut ed fresh pineapple, sweet peppers, & onions

Grilled Lemon Pepper Chicken Breast – with lemon cream sauce

Roasted Sirloin Medallions – with saut ed mushrooms & red wine sauce (please add \$1/person)

Mahi-Mahi – macademia crusted with fruit salsa

Roast Breast of Turkey – with cranberry relish sauce, dressing & gravy

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

Accompaniments – please select two

Roasted New Potatoes – with fresh garden herbs

Potatoes au gratin

Rice Pilaf – with fresh vegetable medley

Saut ed Fresh Seasonal Vegetable Medley

Penne Pasta – with marinara

Garlic Mashed Potatoes

Tri-Colored Cheese Tortellini – with sun-dried tomato pesto cream