Wedding Buffet

CHOICE OF one CHEF CARVED ENTRÉE

Roasted Top Round of Beef with Thyme Au Jus

Rosemary Marinated Pork Loin with Roasted Red Pepper Cream Sauce

Oven Roasted Breast of Turkey with Pan Au Jus

Roasted Side of Salmon with Lemon Dill Crème Fraîche

New York Strip Loin Roast

CHOICE OF two ENTRÉES —

Herb Marinated Boneless Breast of Chicken
Chicken Marsala with Sliced Mushrooms and Marsala Wine
European Style Chicken Cordon Bleu
Pasta Primavera
Potato Encrusted Baked Cod
Chicken Romano
Chicken Saltimbocca with Balsamic Demi-Glace
Lemon Sole Almondine
Three Cheese Tortellini in Roasted Red Pepper Sauce
Tilapia Romano
Penne Pasta in choice of Tomato Basil Sauce, Alfredo or Garlic Olive Oil
Braised Beef Short Ribs

- CHOICE OF *two* SIDE SELECTIONS ——

Wild Rice Pilaf
Scalloped Potatoes
Oven Roasted Herb Idaho Potatoes
Herb Roasted Idaho Potatoes
with Caramelized Onions

Smashed Potatoes: Sour Cream & Chive, Horseradish, or Caramelized Onion & Cheddar Broccoli Florets in Lemon Butter Sautéed Zucchini, Peppers & Onions Wild Rice Pilaf Roasted Root Vegetables

Whole Green Beans Almondine
or with Roasted Shallots

Blend of Broccoli, Cauliflower & Carrots

CHOICE OF three FRESH SALADS

Spring Greens Salad with Tomatoes, Cucumbers, Black Olives, Peppers, Onions and Two Dressing Choices

Lemon Orzo Salad with Orzo Pasta, Feta Cheese, Tomatoes, Freshly Chopped Basil, Cucumber, and Lemon Vinaigrette Caprese Salad with Fresh Mozzarella, Roma Tomatoes, Freshly Chopped Basil, Balsamic Vinegar & Olive Oil

Caesar Salad with Romaine Lettuce, Shaved Parmesan, Herb Croutons and Caesar Dressing

In place of the above three salads, you may choose to have one Soup or one Salad served to the table. Choices include: Wedding Soup, Tomato Basil Soup with Grilled Cheese Croutons, or Roasted Butternut Squash Soup with Thyme Crème Fraîche and Cinnamon Sugar Tuile; or Caesar Salad, Spring Greens Salad, or Caprese Salad.



WEDDING CAKE CUT & SERVED
Fresh Baked Rolls & Butter and Freshly Brewed Coffees & Hot Tea