

Wedding Menu

Entrees

White Wine Braised Chicken
Grilled Trout with Roasted Garlic
Braised Pork Roast
Grilled Chicken Alfredo with Penne Pasta
Smoked Atlantic Salmon with White Wine Tomato Hollandaise
Black Angus Prime Rib Au Jus
Baked Tilapia with Saffron Vinaigrette
Artichokes over Angel Hair Pasta with Tomato Cream and Parmesan Sauce

Accompaniments

(Choose one of each)

Salads

Spinach Salad with Roasted Garlic Vinaigrette, Caesar Salad, Tossed Green Salad, Tomato Cucumber Salad, Apple Walnut Medley, Mozzarella & Tomato with Fresh Basil paired with Olive Oil & Balsamic Vinegar, Cranberry Almond Salad, Greek Salad

Vegetables

Asparagus with Tarragon Hollandaise, Sautéed Broccoli, Garden Blend, Honey Glazed Carrots, Sautéed Snow Peas with Garlic, Green Beans Almandine, Roasted Garlic Cauliflower, Brussel Sprouts with Bacon and Almonds

Sides

Baked Sweet Potatoes with Whipped Honey Butter, Classic Rice Pilaf, Garlic Chive Mashed Potatoes, Parmesan Basil Orzo, Cheese Scalloped Potatoes, Mascarpone Mashed Potatoes, Baked Macaroni and Cheese. Baked Potatoes

Drinks

Iced Tea. Coffee and Lemonade

Additional Choices Available upon Request You may choose up to 3 Entrees.