



# 2015 Wedding Menu

*Buffet: \$15-20 per person*

*Minimum of 25 guests*

*Warm dinner rolls, Chef's Choice vegetables, coffee, and iced tea*

## Salads (Choice of One)

Classic Caesar Salad

Caprese Salad

Green Garden Salad

Grilled Potato Salad

Southwest Salad

## Side Dishes (Choice of Two)

Garlic Mashed Potatoes

Rice Pilaf

Garlic & Rosemary Roasted Reds

Endive Sautee w/ Swiss & Apple

Sautéed Mushrooms w/ Fresh Herbs

Grilled Balsamic Vegetables

Grilled Corn-on-the-Cobb

## Entrees (Choice of One)

Chefs Carved Roast Beef

Italian Herbed Chicken Breast

Fried Chicken

Orange-Citrus Glazed Grilled Tuna

Smoked Black Bean & Butternut Ragout

Goat Cheese Enchiladas w/ Corn & Red Mole

Zucchini Pie



***Buffet: \$25-\$35 per person***

***Minimum of 30 guests***

***Warm dinner rolls, coffee, and iced tea***

**Salads (Choice of Two)**

Classic Cesar Salad

Caprese

Basil-Pesto Squash Salad

Cucumber Salad

Green Garden Salad

Roasted Beet Salad

Southwestern Salad

Three-Bean Salad

Loaded Potato Salad

Black & Bleu Salad

**Side Dishes (Choice of Two)**

Roasted Reds

Wild Rice Pilaf

Polenta

Broiled Yams w/ Orange

Pecan Rum Cream

Fingerlings w/ Garlic & Rosemary

Sautéed Watercress & Arugula

**Entrees (Choice of Two)**

Bourbon Glazed Salmon

Braised Pork Loin w/ Apricot Calvados Cream

Orange Braised Duck Breast w/ a Ginger Honey Glaze

Slow Roasted Baby Back Ribs

Eggplant Goat Cheese Normandy

Lasagna w/ Roasted Cabochon Squash & Béchamel

Fettuccini w/ Sun Dried Tomato and Pesto w/ Summer Squash

Sweet Potato Gnocchi w/ Mushrooms & Spinach

Paella



***Buffet: \$40-\$60 per person***

***Minimum of 50 guests***

***Warm dinner rolls, coffee, and iced tea***

**Salads (Choice of Three)**

Vegetable Antipasto w/ Fresh Mozzarella

Spinach Salad w/ Applewood Smoked Bacon

Cucumber Salad

Bacon & Gruyere Potato Salad

Western Nicoise Salad

Chef's Salad

Classic Caesar w/ Roma Tomatoes

**Side Dishes (Choice of Two)**

Sautéed Wild Mushrooms

Roasted Broccoli Au Gratin

Broiled Yams w/ Orange Pecan Rum Cream

Polenta

Wild Rice Pilaf

Creamy Roasted Garlic Mashers

Orzo Risotto

Bourbon Sweet Potatoes

Green Bean Almandine

Sautéed Watercress & Arugula w/ Choupin

Grilled Corn Stuffing w/ Apples & Persimmons

**Entrees (Choice of Two)**

Chef Carved Prime Rib

Roasted Mint & Shallot Leg'o'lamb

Bourbon Glazed Salmon

Whole Roasted Pig

Braised Pork Loin with Apricot Calvados Cream

Fettuccini w/ Sundried Tomato Pesto & Grilled Summer Squash

Chef's Slow Roasted Baby Back Ribs

Vegetable & Bean Tamale Pie



## Displays

Cheese Display- Cheddar, PJ, Swiss, Brie, Gouda, Grupes

Crudit - Veggies, Ranch, and hummus

Seasonal Fruit Display

Smoked Salmon- Chopped Egg, Scallions, Cr me Fraiche, Capers, & Black Rye.

Meats & Cheese- Asst with Triangles of Bread

Chips & Dip- Asst Chips- Asst Dips

## Hors d'oeuvres & Appetizers

BBQ Beef Skewers

BBQ Meatballs

Grilled Shrimp w/ Prosciutto & Basil

Deviled Eggs

Blood Orange Gazpacho

Vegetable Stuffed Wontons w/ Blenheim Apricot Sauce \$100

Smoked Salmon w/ Herbed CC, Redo's, Capers on Black Rye

Caprese Crostini

Prosciutto & Melon Crostini

Classic Bruschetta Crostini

Flat-iron Steak, Grilled Onion, Cr me Fraiche Crostini

Gorgonzola, Poached Pear, Butternut Squash, Cr me Fraiche Crostini

Cucumber w/ Cr me Fraiche & Fresh Dill

Stuffed Mini Sweet Peppers