

Sample Wedding Menu 2

A Casual Elegant Reception for 110

Heavy Hours d' Oeuvres

Vegetable Cascade

A variety of seasonable Vegetables presented in an attractive large display served with assorted Dips

Hummus with Toasted Pita

Our Homemade Seasoned Chickpeas and Tahini Hummus made with served with Toasted Garlic/Butter Pita Triangles

Fried Tortellini Pesto

Medium Sized Cheese-filled Tortellini fried and drizzled with Basil Pesto

Smoked Salmon Crostini

Thin sliced French Baguette toasted with garlic and butter, layered with Cream Cheese, Cold Smoke Salmon,
Black Olive Slice and Fresh Dill

Dinner

Herb Crusted Beef Tenderloin

Whole Seasoned Beef Tenderloin Cooked Medium Rare, sliced thin and displayed on Whole Leaf Lettuce, Served with Horseradish Sauce and Honey Mustard

Grilled Italian Sausages

Whole link Italian Seasoned Sausages seared on the grill and served with Whole-Grain Mustard

Fresh Tossed Salad Bowl

Green Leaf and Romaine tossed with Seasonal Garden Vegetables and your choice of two dressings on the side

Fresh Roasted Garden Vegetables

Eggplant, Zucchini, Squash, Onions and Portabella Mushrooms cubed and roasted

Scalloped Potatoes

Peeled, Sliced Red New Potatoes layered in a Creamy Cheddar and Onion Sauce and Roasted

Fresh Baked Rolls

A Variety of our Fresh Baked dinner-sized rolls, sliced and presented in a Basket

Dessert

Strawberries with Chocolate Fondue

Baskets of Fresh Strawberries served with a large Fondue Pot Filled with Luscious melted Chocolate for dipping Pleasure

Key Lime Tarts

Bite-Sized phyllo shells filled with a wonderful custard made with real Key Limes and topped with a dollop of Whipped Cream

This Menu presented for sample purposes only, any event can be customized to fit your needs