



Wedding Reception Menu

Entrées

Choice of two (2)

Chicken

Apricot - pan-seared chicken breast covered with our exclusive apricot sauce

Marsala - pan-seared chicken breast served with a mushroom marsala sauce

Herb & Garlic - charbroiled chicken breast marinated in garlic and herbs

Parmesan Crusted - baked chicken breast rolled in parmesan breading

Florentine - parmesan crusted chicken breast topped with prosciutto and a spinach asiago cream sauce

Southwest - baked chicken breast rolled in southwestern spices, drizzled with chipotle adobo cream sauce and served with corn salsa

Champagne - pan-seared chicken breast covered with a champagne cream sauce

Mediterranean - smothered and baked in a spinach artichoke sauce

Beef

London Broil - pan-seared marinated flank steak

Roast Beef - slow cooked roast beef covered with beef gravy

Short Rib - coffee braised short ribs with a red wine demi-glace

Salmon

Pan-Seared Fresh Atlantic Salmon - Choice of maple bourbon glazed, lemon garlic cream sauce, seafood cream sauce or mixed herb chimichurri

Sides

Starch

Choice of one (1)

Garden Wild Rice

Garlic Smashed Potatoes

Roasted Red Potatoes

Potatoes au Gratin

Whipped Potatoes with Gravy

Twice Baked Potato

Duchess Potatoes

Vegetables

Choice of two (2)

Green Beans

Maple Bourbon Glazed Carrots

Steamed Broccoli Florets

Sautéed Mixed Vegetables

Roasted Root Vegetables

Parmesan Roasted Cauliflower

Sautéed Garlic Asparagus

Salad

Choice of two (2)

Tossed Garden Greens

Caesar Salad

Italian Tossed Salad

Cranberry Feta Spring Salad

Apple Walnut Bleu Cheese Spring Salad

Italian Penne Pasta Salad

Homestyle Pasta Salad

Greek Rotini Salad

Caprese Pasta Salad

Fresh Fruit

Included with every buffet:

Fresh Baked Rolls

Coffee and Tea

\$23.5 Per Person
\$10 Children 10 and Under

Add Carved Choice Beef Tenderloin or Prime Rib
Additional \$7.5

All Prices Subject to Change
Please add 18% Gratuity and 7% Sales Tax to Total