

Wedding Reception Menu

Entrées

Choice of two (2)

Chicken

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

Parmesan Crusted - baked chicken breast rolled in parmesan breading

Tuscan - pan-seared chicken breast covered with a parmesan cream sauce with sundried tomatoes, capers and spinach

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

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

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

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

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

Beef

London Broil - pan-seared marinated flank steak **Roast Beef -** slow cooked roast beef covered with beef gravy

Tri Tip - coffee braised tri tip with a red wine demi-glace

<u>Salmon</u>

Pan-Seared Fresh Atlantic Salmon - Choice of maple bourbon glaze, 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
Smoked Cheddar Mashed Potatoes

<u>Vegetables</u> Choice of two (2)

Green Beans
Maple Bourbon Glazed Carrots
Roasted Broccoli Florets
Sautéed Mixed Vegetables
Roasted Root Vegetables
Parmesan Roasted Cauliflower
Sautéed Garlic Asparagus
Brussel Sprout Hash

<u>Salad</u> Choice of two (2)

Tossed Garden Greens
Caesar Salad
Italian Tossed Salad
Cranberry Feta Spring Salad
Strawberry Pecan Chèvre
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

Add Carved Tenderloin - \$13

Add Carved Salmon - \$6

\$29 Per Person \$12 Children 10 and Under

All Prices Subject to Change Please add 20% Gratuity and 7% Sales Tax