# Wedding Plated Dinner

# - CHOICE OF ENTRÉES

Stuffed Chicken Breast with Bread Stuffing & Roasted Pan Gravy	\$55.95
Chicken Marsala with Sliced Mushrooms & Marsala Wine Sauce	
Baked Caprese Chicken topped with Tomato, Fresh Basil & Balsamic Reduction	\$55.95
Chicken Romano, Lightly Breaded with Romano Cheese	
Chicken Caprachoisa	\$55.95
Cheese Tortellini in Roasted Red Pepper Sauce (Vegetarian)	\$55.95
Chicken Cordon Bleu with Demi-Glace	\$55.95
Stuffed Double Pork Chop with Apple Cider Reduction	\$56.95
Rosemary Roasted Pork Tenderloin with Roasted Red Pepper Cream Sauce	
Lemon Sole Almondine	\$55.95
Crab Stuffed Salmon with Lemon Buerre Blanc	\$59.95
Pasta Primavera (Vegetarian)	\$55.95
Lump Crab Cakes with Red Onion Caper Sauce	\$64.95
Duet of Pan-Seared Chicken Breast and Roasted Filet with Rosemary Demi-Glace	
Baked Salmon with Lemon Dill Crème Fraîche	\$57.95
Filet of Beef Caprachoisa	Market Price
Filet of Beef with Mushroom & Leek Demi-Glace	Market Price
Filet of Beef with Pan Seared Shrimp	Market Price

# CHOICE OF two SIDE SELECTIONS

Risotto with Asparagus Herb Roasted Idaho Potatoes Fresh Whole Green Beans Almondine Wild Mushroom Rice Pilaf Roasted Red Pepper Risotto Cheddar & Chive Twice Baked Potato Piped Mashed Potatoes: Sour Cream & Chive or Cheddar Caramelized Onion

OR

Broccoli Florets in Butter Roasted Vegetable Medley Roasted Asparagus with Shallots Brussel Sprouts with Roasted Shallots

### CHOICE OF ME HOMEMADE SOUP

Traditional Italian Wedding Soup

Minestrone

Potato Leek

Lemon Chicken & Wild Rice

Tomato Basil with Grilled Cheese Croutons

## CHOICE OF ONE FRESH SALAD

Spring Greens Salad with Tomatoes, Cucumbers, Black Olives, Peppers, Onions and Two Dressing Choices

Caprese Salad with Fresh Mozzarella, Roma Tomatoes & Basil on a Bed of Greens and Balsamic Vinaigrette

Caesar Salad with Romaine Lettuce, Shaved Parmesan, Herb Croutons, and Caesar Dressing

WEDDING CAKE CUT & SERVED
Fresh Baked Rolls & Butter and Freshly Brewed Coffees & Hot Tea