

Wedding Buffet

CHOICE OF *one* CHEF CARVED ENTRÉE

Roasted Top Round of Beef with Thyme Au Jus
Rosemary Marinated Pork Loin with Roasted Red Pepper Cream Sauce
Oven Roasted Breast of Turkey with Pan Au Jus
Roasted Side of Salmon with Lemon Dill Crème Fraîche
New York Strip Loin Roast

CHOICE OF *two* ENTRÉES

Chicken Caprese with Pesto Cream
Chicken Marsala with Sliced Mushrooms and Marsala Wine
European Style Chicken Cordon Bleu
Pasta Primavera
Chicken Romano
Chicken Saltimbocca with Balsamic Demi-Glace
Lemon Sole Almondine
Three Cheese Tortellini in Roasted Red Pepper Sauce
Tilapia Romano
Penne Pasta in choice of Tomato Basil Sauce, Alfredo or Garlic Olive Oil

CHOICE OF *two* SIDE SELECTIONS

Scalloped Potatoes	Smashed Potatoes: Sour Cream & Chive, Horseradish, or Caramelized Onion & Cheddar	Roasted Root Vegetables
Oven Roasted Herb Idaho Potatoes	Broccoli Florets in Lemon Butter	Whole Green Beans Almondine or with Roasted Shallots
Herb Roasted Idaho Potatoes with Caramelized Onions	Sautéed Zucchini, Peppers & Onions	Blend of Roasted Broccoli, Cauliflower & Carrots

CHOICE OF *two* FRESH SALADS

Spring Greens Salad with Tomatoes, Cucumbers, Black Olives, Peppers, Onions and Two Dressing Choices
Lemon Orzo Salad with Orzo Pasta, Feta Cheese, Tomatoes, Freshly Chopped Basil, Cucumber, and Lemon Vinaigrette
Caprese Salad with Fresh Mozzarella, Roma Tomatoes, Freshly Chopped Basil, Balsamic Vinegar & Olive Oil
Caesar Salad with Romaine Lettuce, Shaved Parmesan, Herb Croutons and Caesar Dressing

In place of the above two salads, you may choose to have one Soup or one Salad served to the table.

Choices include: Wedding Soup, Tomato Basil Soup with Grilled Cheese Croutons, or Roasted Butternut Squash Soup with Thyme Crème Fraîche and Cinnamon Sugar Tuile; or Caesar Salad, Spring Greens Salad, or Caprese Salad.

\$58.95
PER GUEST

WEDDING CAKE CUT & SERVED

Fresh Baked Rolls & Butter and Freshly Brewed Coffees & Hot Tea

7% Sales Tax and 20% Service Charge Additional