



Sample Wedding Menu 5

A Semi Formal Seated Dinner Reception for 250

Hors d' Oeuvre Menu served during Cocktail Hour

Vegetable Cascade

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

Fresh Fruit Display

In season sliced fruits presented in mounded lettuce leaves in an attractive large display

Assorted Imported Cheese Board

Large Wedges of Porte Salute, Brie, St. Andre' and Danish Buttermilk Bleu Served on Granite Slabs

Hot Crab Dip with Sliced French Bread

Some things define us, some things define our area, this dish does both, Fresh Crab Meat in a warm creamy Sauce served with Sliced French Baguettes

Marinated Dilled Shrimp

Large steamed tail-on Cocktail Shrimp, lightly dressed in a very unique Key Lime and Dill Vinaigrette, served on Platters

Seated Plated Dinner served to the Guest Tables

Marinated Pork Loin with Fresh Rosemary

Whole Pork Loins marinated in our Extra Special Sauce and roasted to golden doneness, finished with Rosemary and Sliced

Grilled Chicken Breast with Lemon-Tarragon Glaze

Fresh Chicken Breast Grilled and finished with a sweet Lemon Tarragon Glaze

Parsleyed, Buttered New Potatoes

Fresh "B" size Red New Potatoes Boiled and rolled in AA Sweet Cream Butter and Parsley

Glazed Baby Carrots

True petite Carrots steamed and rolled on a sweet Honey, Citrus, Ginger Sauce

Green Beans Almondine

Fresh Cut Green Beans Sautéed in a toasted, Almond Butter Sauce

Fresh Baked Rolls

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

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