

Wedding Dinner Menu

- Seasoned Grilled Strip Steak and Shrimp Scampi with Rum and Molasses Butter served over Sautéed Gnocchi with Pine Nuts and Roasted Asparagus
- Seasoned Beef Tenderloin Baked with Shallots, Onions and Aged Sherry served with Roasted Herbal Potatoes and Grand Marnier Candied Gingered Carrots
- Carving Stations: Beef Tenderloin, Marinated Pork Loin, Turkey Breast, Lamb, Poached/Smoked Salmon
- Chicken Marsala over Potato Cakes with Cheesy Baked Zucchini
- Pan-Seared Sea Bass with Black Currant Sauce, Swiss Chard and Potato-Parsnip Puree
- Chicken Breast with Pineapple Glaze with Basmati Pilaf
- Trout Almandine with Pecan Butter over Yukon Gold Potatoes with Goat Cheese and Warm Pear and Apple Salad
- Grilled Salmon with Twice Baked Potatoes and Roasted Garlic Green Beans
- Pan-Seared Scallops served in a Shell with Saffron Crème Sauce, Baked Ratatouille and Roasted Bliss Potatoes
- Seared Yellow Tail Tuna with Lemon Mint Couscous and Chinese Broccoli
- Pasta Stations: Choice of Vodka, Bolognese, Marinara, Pesto, Mushroom Ragu Ssauces and an array of pastas Add Meatballs, Sausage, Seafood, Chicken or Grilled Vegetables
- Prime Rib with Horseradish Cream Sauce, Roasted Potatoes and Candied Carrots
- Cornish Hens on a Bed of Basmati Rice Pilaf with Sautéed Artichokes and Mushrooms
- Grilled Pork Tenderloin with Peach-Ginger Salsa with Golden Bulgur Pilaf and Asparagus
- Pan-Seared Cod topped with Citrus Sauce, Three Cheese Tortellini and Stuffed Tomato
- Wild Mushrooms and Vegetables in a Puff Pastry with Porcini Sauce, Sautéed Greens and Fried Sweet Potatoes
- Yucatan Pork Loin with Chili Rellenos and Sweet Potato, Corn, Onion and Vegetable Empanadas with Tomatilla Dressing
- Chicken or Lamb Tangine with Couscous Pilaf with Pomegranates Feta Citrus Salad
- Roasted Vegetables Phyllo with Lemon-Thyme Potatoes and Stuffed Tomatoes
- Pistachio-encrusted Rack of Lamb with Butternut Squash and Sautéed Spinach
- Thai Banquet of Shrimp, Scallops and Clams in Coconut Milk and Spices over Jasmine Rice with Fried Spring Rolls
- Chicken Veronique with Seasonal Greens and Potatoes, Caramelized Carrots and Mixed Greens with Deep-Fried Goat Cheese
- Steak Diane with French Fries, Artichoke Phyllo, Sugar Snap Peas and Caesar Salad



WEDDING DINNER MENU (continued)

- Braised Short Ribs with Greens and Beans, Acorn Squash and Arugula Salad
- Baked Ratatouille with Wild Rice, Mixed Greens with Strawberries
- NY Strip Steak and Shrimp Scampi served over Sautéed Gnocchi
- Grilled Salmon with Twice Baked Potatoes and Roasted Garlic Green Beans

These menu ideas are just a start. There is no limit to the type of food we can offer. Please contact us so we can get together and discuss what you'd like. Once we get closer to your final menu, we can schedule a private tasting. We pride ourselves on creating a unique menu for your guests.

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