

SAMPLE WEDDING MENU

ON ARRIVAL

FULL SERVICE BARS and BARTENDERS

SCOTCH, RYE, VODKA, GIN, RUM, BOURBON

DOMESTIC and IMPORTED BEER

COKE, DIET COKE, CAFFEINE FREE DIET COKE, SPRITE, DIET SPRITE, GINGER ALE, CLUB SODA

MINERAL and SPARKLING WATER

ORANGE, CRANBERRY, TOMATO, PINEAPPLE, and GRAPEFRUIT JUICE

Crudités w/assorted dips and Vegetable Chips

HOT and COLD HORS D'OEUVRES

SERVED BUTLER STYLE FROM BEAUTIFULLY DECORATED TRAYS

SESAME CRUSTED CHICKEN SKEWER
with ginger soy sauce

FRANKS in BLANKETS
with a choice of deli or dijon mustards

GRILLED SHIITAKE MUSHROOMS
with citrus mayonnaise and rosemary skewer

SLICED ROSEMARY LOIN of LAMB
on a cumin pita crisp with dollop of mint chutney

TUNA TARTARE
on potato crisp

SWEET POTATO PANCAKES
with salmon caviar

BRUSCHETTA
with white bean chutney

SMORGASBORD

SUSHI BAR

ASSORTED TUNA, HALIBUT, VEGETABLE, SALMON ROLLS
served with chopsticks, japanese horseradish, soy sauce, and ginger

MASHED POTATO BAR

PUREE of GOLDEN YUKON POTATOES and RED BLISS POTATOES SOAKED IN A LIGHT
GARLIC-HORSERADISH
served with guests choice of wild mushroom ragout or marinated filet of beef
and topped with broccoli w/roasted red peppers, roasted shallots, chives, avocado, or
chopped tomato with basil

COLD CARVING STATION

FRESH AHI TUNA LOIN
served with a black pepper teriyaki mustard
with sour dough bread sticks

NOVA SCOTIA SMOKED SALMON
served with a roasted garlic mayonnaise on foccacia toast

GRAVLAX
served with a lemon dill mayonnaise on toasted bagel chips
lemons, capers, chopped onion, chopped egg whites, and yolks

MARTINI BAR
green apple, cosmopolitans, manhattans

PEKING DUCK STATION

PEKING DUCK
CARVED TO ORDER BY THE CHEF
SERVED WITH PANCAKES, SHREDDED CUCUMBER
JULIENNE of SCALLIONS
HOISIN SAUCE

DIM SUM STATION

BEEF, VEAL, and CHICKEN DIM SUM
steamed to order and accompanied with duck sauce, chinese mustard, soy sauce, and
chinese noodles

HOT CHAFING DISHES

STIR FRIED CHINESE VEGETABLES
FRIED RICE

HOT CARVING STATION

FRESH ROASTED TURKEY
with cranberry chutney on focillies

PEPPERCUSTED CHATEAUBRIAND
sliced thin and served on garden herb bread with a zesty horseradish dip

BLACK and GREEN OLIVES

GARLIC and BLACK PEPPER SPAETZLE

GRILLED VEGETABLES
portobello mushrooms, baby red peppers, baby carrots, asparagus, sweet potatoes

HOT CARVING STATION

FRESH ROASTED TURKEY
with cranberry chutney on focillies

HOT ROUMANIAN OVERSTEAMED PASTRAMI
sliced thin and served on rye rounds with mustard

BLACK and GREEN OLIVES

BROUNOISE of O'BRIEN POTATOES

GRILLED VEGETABLES
baby yellow peppers, zuchinni, fennel, plum tomatoes

HOT CARVING STATION

FRESH ROASTED TURKEY
with cranberry chutney on focillies

HICKORY SMOKED LONDON BROIL
complemented by a creamy horseradish sauce on garden herb baguette

BLACK and GREEN OLIVES

THREE BEAN NEW MEXICO SALAD

GRILLED VEGETABLES
eggplant, turnips, celery, leeks, yellow squash

RECEPTION

on each table

FRESH BAKED BRICK OVEN BREADS
w/dipping oils

APPETIZER/SALAD

SLICED DUCK
MESCLUN GREENS
TREVISANO
DRIED CRANBERRIES
CHOPPED WALNUTS
TOASTED PUEBLO CORN NUTS
PEAR TOMATOES
RASPBERRY VINAIGRETTE

ENTREE

Chicken Breast Parisienne

Fresh breast of chicken marinated with herbs Provence pan seared
on a bed of herbed demi glace
roasted white and green asparagus bundles
herbed sweet, red bliss, and yukon gold potato croquettes

**CHILEAN SEA BASS and PORTOBELLO NAPOLEON WITH GNOCCHI
AVAILABLE ON REQUEST**

serving of red and white wine

ALTERNATING DESSERT

HOT CHOCOLATE SOUFFLÉ
lightly dusted with powdered sugar and cooled berries, then elegantly topped with a
sprig of mint

WARM APPLE COBBLER

served on a plate sprinkled with powdered sugar, surrounded by seasonal berries, and a
touch of mint

and on each table

FINE FRENCH COOKIES, CHOCOLATE TRUFFLES, LACE COOKIES
CHOCOLATE DIPPED STRAWBERRIES and CLUSTERS of GRAPES

WEDDING CAKE

FRESH BREWED COFFEE and ASSORTED HERBAL TEAS