



Wedding Buffet Dinner

We love to cater to your tastes. If you have a specific menu in mind, let us arrange a custom proposal just for you!
We also offer this menu as a **plated/ served** dinner

Choose one from the following selections...

Chicken...

- ~Mediterranean Chicken Breasts topped with Montrachet, Fresh Tomatoes & Scallions
- ~Sicilian Chicken Breasts
- ~"Crown" Chicken Breasts
- ~Creamy Pesto, Artichoke Hearts & Sun-Dried Tomato Chicken Breasts
- ~Chicken Breasts a la Vodka Sauce
- ~Champagne Chicken & Mushrooms
- ~Chicken with Green Olives, Figs & Balsamic Vinegar
- ~Stuffed Chicken Breasts with: Goat Cheese & Sun-dried Tomatoes ~or~ Spinach & Roasted Red Peppers
- ~Herb Baked Chicken Breasts with Lemon Butter Sauce

Beef...

- ~Braised, Sliced Beef Roast with Mushroom Gravy
- ~Sirloin with Madeira Mushroom Sauce ~or~ Red Wine, Herbs & Mushroom Sauce
- ~Herb Grilled Flank Steak with Mixed Olives & Tomatoes
- ~Pan Seared Medallions of Tenderloin in Peppercorn Sauce ~or~ Wild Mushroom Madeira Sauce ~or~ Stilton-Portobello Sauce
- ~Cognac-Burgundy ~or~ Rosemary-Garlic Roasted & Sliced Tenderloins
- ~Slow Roasted, Rosemary & Garlic Studded Prime Rib sided by Crème Horseradish or AuJus ~

Pastas...

- ~Turkey Tetrazzini with Sherry-Mushroom Sauce & Sharp Cheddar
- ~Seafood ~or~ Italian Sausage & Beef Lasagna
- ~Proscuitto & Pisselli Penne in Dijon Cream Sauce
- ~Smoked Chicken Ravioli with Roasted Red Pepper & Pinnoli Cream Sauce
- ~Three-Cheese Tortellini with Bolognese Sauce
- ~Creamy Gorgonzola & Toasted Walnut Fettuccine ~or~ Penne
- ~Rigatoni with Italian Sausage & Tomato Vodka Sauce
- ~Fettuccinni with Smoked Salmon, Leeks & Montrachet Sauce

Pork...

- ~Pork Tenderloin Medallions in Green Peppercorn Sauce ~or~ Wild Mushroom & Madeira Sauce
- ~Pork Cutlets with Granny Smith Apples ~or~ Cognac Cream Sauce
- ~Country Pork Ribs Braised with Red Cabbage & Apples
- ~Pork Cutlets with Capers & Mushrooms in a Chardonnay Citrus Sauce

Seafood...

- ~Low Country Crab Cakes with Remoulade Sauce ~or~ Lemon-Caper Aioli
- ~Grilled Shrimp with Charred-Tomato Vinaigrette
- ~Shrimp, Chicken & Sausage Paella
- ~Grilled Mahi-Mahi with Orange-Almond Sauce
- ~Grilled Grouper with Moroccan Salsa (roasted peppers, kalamata olives, cilantro, white raisins, orange juice)
- ~Pecorino Encrusted & Baked Tilapia Fillets
- ~Paprika-Lemon Dill Salmon Fillets with Cucumber Salsa ~or~ Remoulade

Choose three side items...

Salads...

- ~Confetti Spinach Salad (shredded carrots, jicama and red cabbage with champagne vinaigrette)
- ~Blue Cheese, Apples & Spinach Salad with Dijon Vinaigrette



- ~Wild Greens, Mandarin Oranges & Sugared Pecans with Citrus Vinaigrette
- ~Classic Caesar Salad with Pecorino Cheese Croutons
- ~Romaine, Spinach, Fresh Pear & Blue Cheese Crumbles with Citrus Vinaigrette
- ~Mixed Greens, Crumbled Feta ~or~ Montrachet, Roasted Red Peppers, Toasted Pine Nuts with Balsamic Vinaigrette
- ~Greek Caesar Salad with Crumbled Feta, Kalamata Olives, Pita Chips & Oregano-Cesar Dressing

Vegetables...

- ~Roasted Seasonal Vegetables with Garlic, Fresh Herbs, & Olive Oil
- ~Collard Greens with Sun-Dried Tomatoes
- ~Zucchini & Green Beans with Bacon & Herbs
- ~Petite Green Beans with Pesto ~or~ Bacon & Shallots ~or~ Wild Mushrooms ~or~ Lemon-Sage Butter
- ~Roasted Asparagus with Red Bell Pepper ~or~ Lemon-Sage Butter ~or~ Lemon-Garlic Oil
- ~Creamed Spinach with a Splash of Chardonnay & Sautéed Mushrooms ~or~ Parmesan Crumb Crust
- ~Gratin of Tomato & Zucchini
- ~Baby Carrots & Leeks with Orange-Almond Sauce ~or~ Dill Butter

Potatoes, Rice & Others...

- ~Roasted Garlic-Gruyère Mashed Potatoes
- ~Chipotle-Chile & Smoked Gouda Mashed Potatoes
- ~Red Potatoes Roasted with Herbs, Garlic & Olive Oil
- ~Horseradish Butter Roasted Red Potatoes
- ~Roasted Sweet & Red Bliss Potatoes
- ~Baked ~or~ Mashed Potatoes sided by Bacon Pieces, Sour Cream, Cheddar Cheese & Chives
- ~Scalloped Potatoes ~or~ Three-Cheese Au Gratin Potatoes
- ~Rice Jardin (wild & white rice sautéed with zucchini, corn & tomatoes)
- ~Garden White & Wild Rice Pilaf
- ~Sun-dried Tomato & Mushroom Orzo with Parmesan
- ~Orzo Au Gratin

Menu Includes...

- ~Hearth baked breads with herb-infused butter.
- ~Iced Tea with lemon slices.
- ~Platinum banded white China, stainless flatware, iced tea goblet and *quality paper napkins
- ~Appropriate chafing dishes, serving pieces, beautifully garnished serving platters
- ~White ~or~ ivory buffet linens
- *Linen napkins can be rented for linen napkins, for sixty-five cents per guest.

NOTE:

For receptions of **75 guests or more**, there is **no additional charge for** two (2) vegetables, two (2) salads or two (2) "starch" items.