



Vegetarian Wedding Buffet Dinner

Choose two from the following butlered hors d'oeuvres...

Greek Olive & Cheddar Phyllo Cups
Mushroom & Madeira Phyllo Cups
Mediterranean ~or~ Artichoke ~or~ Roasted Red Pepper Pesto Palmiers
Olivada & Montrachet Mini Pizzas
Trio of Savory Cheese Artichoke Bottoms
Plum Tomato & Fontina Bruschetta
Roasted Beet & Garlic-Herb Cheese Bruschetta

Choose two from the following tabled hors d'oeuvres...

Warm Artichoke & Green Chilies Dip with Corn Chips
Red Pepper ~or~ Middle Eastern Hummus with Pita Chips
Sun-Dried Tomato Hummus with Fresh Crudités
Blue Cheese Gâteau with Fresh Apple Slices
Four Pepper Salsa with Tortilla Chips
Puff Pastry Brie filled with Wild Mushrooms sided by Baguette Slices
Amaretto-Mango Brie with Gourmet Crackers

Choose two from the following main courses...

Garden Medley of Vegetables & Buffalo Mozzarella Strudel
Baked Polenta with Sicilian Pepperonato & Olives
Welsh Rarebit on Thick Country-Style Bread
Butternut Squash & Egg Noodles with Coconut, Lime and Cilantro Sauce
Broccoli & Mushroom Egg Noodle Bake
Cauliflower Marranca (cauliflower, mushrooms and millet)
Eggplant, Spinach & Ricotta Bake with Marinara
Tomato & Vidalia Onion Tart
Mushroom Moussaka with Béchamel Sauce
Scheherazade Casserole
(bulgur, soybeans, vegetables, tomatoes and feta cheese)
Whole Grain Penne with Gorgonzola and Toasted Walnut Cream Sauce
Whole Grain Penne with Red, Green and Banana Peppers & Feta
Whole Grain Penne with Spinach & Feta
Cheese Tortellini with Pomodoro ~or~ Puttanesca Sauces
Tofu Lasagna

Choose two from the following side dishes...

Cheese Potato Cakes with Applesauce
Baby Green Beans with Balsamic & Roasted Red Peppers
Roasted Asparagus
Couscous Salad with Sun-Dried Tomato Vinaigrette
Hearts of Palm & Artichoke Salad with Mint Vinaigrette
Toasted Barley Salad with Corn & Grilled Portobello Mushrooms
New Potatoes with Peas & Mint
Mixed Field Greens with Crumbled Blue Cheese & Tomato-Basil Vinaigrette ~ or ~
Raspberries & Toasted Walnuts with Raspberry Vinaigrette (in season only) ~ or ~
Pear & Spiced Pecans with Dijon Vinaigrette

Crusty hearth baked breads, rolls and whipped herb butter, appropriate chafing dishes & serving platters and utensils; white ~or~ ivory buffet linens, platinum banded white china, stainless flatware and quality paper napkins.