

Wedding Menus

Prefix 3 course

(Plated Banquet)

\$26.00

Choose one from the following categories

Dinner Rolls and Butter

No choice necessary, the chef will provide appropriate bread service.

Salads

The Wedge

*Crisp wedge of Iceberg lettuce with sliced Roma tomatoes, bacon, shaved onion
and served with our own Blue Cheese Dressing*

Caesar Salad

*Succulent hearts of Romaine Lettuce tossed in our own Caesar Dressing, served
with shredded Parmesan cheese and homemade croutons.*

Tossed Green Salad

*Baby Mixed Greens with sliced cucumber, tomato, shredded carrot, croutons and
served with the bride's choice of dressing.*

Tossed Garden Salad

Tossed Julienned Vegetables served a top a bed of mixed greens with a choice of Balsamic Vinaigrette, or Ranch Dressing.

Greek Salad

Mixed Greens and Iceberg Lettuce tossed together with our own tangy Greek Dressing. Topped with Feta Cheese, Kalamata Olives, Pepperoncini, Grape Tomatoes, and Diced Cucumber!

Entrées

Chicken Satay

Tender chicken breast filets on bamboo skewers, fire grilled then served with our own peanut satay sauce and Jasmine rice

Shrimp Satay

Fresh peeled and deveined shrimp, skewered and fire grilled, served with our own peanut satay sauce and Jasmine rice.

Spanakopita Triangles

Crisp and flakey Phyllo dough pastries filled with feta, ricotta cheese and spinach stuffing. Served with Béchamel sauce.

Pasta Pomodoro

Angel Hair Pasta tossed with sautéed garlic, tomatoes, and basil, in extra virgin olive oil.

Spinach and Artichoke Dip

*This creamy vegetarian favorite will make you want to double dip!
Served with garlic and herb pita points.*

Mussels in White Wine Cream Sauce

Prince Edward Island Mussels cooked in white wine and shallots, finished with butter and heavy cream.

Trout Pinnacle

Fresh Mountain Rainbow Trout stuffed with a savory apple pecan stuffing, baked in white wine and served with a light lemon buerr blanc.

Main Courses

Pork Osso Bucco

Meaty Pork shanks oven braised with a mirepoix of onions, celery, and carrots. Finished with demi glaze and red wine.

Accompanied with

Caramelized Onion Mashed Potatoes

Whole Green Beans sautéed in olive oil and finished with Lemon and Sea Salt

Chicken Kiev

Chicken Paillard stuffed with herb butter, breaded then deep fried.

Served on a bed of egg noodles

Accompanied with

Steamed Broccoli Florets

Chicken Cordon Bleu

Breaded Chicken Paillard stuffed with shaved sugar cured ham and Swiss cheese.

Served with Mornay Sauce

Accompanied with

Roasted New Potatoes,
Zucchini and Summer Squash Casserole

Garlic and Rosemary Studded Leg of Lamb

Boned Leg of Lamb trussed up with whole garlic cloves, rosemary sprigs, cracked black pepper, kosher salt and roasted to a moist perfection.

Served with a red wine demi glaze

Accompanied with

Crushed New Potatoes

Sautéed Vegetable Medley

Crab stuffed Tilapia

Fresh Tilapia Filets stuffed with a savory white lump crabmeat stuffing.

Oven braised in white wine and fish fume.

Served on a bed of angel hair pasta,

With a Tarragon cream sauce.

Accompanied with Ratatouille

Shrimp stuffed Trout

Fresh Mountain Trout, stuffed with baby shrimp stuffing.

Broiled in white wine and clarified butter.

Served naked or with a fresh lemon hollandaise sauce.

Accompanied with

Roasted Red Pepper Risotto

Broccoli Florets



Roast Sirloin Bordelaise

Herb and Garlic Crusted Sirloin roasted whole then carved.

Served with Bordelaise Sauce

Accompanied with

Yukon Gold Mashed Potatoes

Green Beans Almandine

