

LEVEL IV- CREATE YOUR OWN MENU- Wedding

PASSED APPETIZERS (Choice of Three)

- ❖ New Red Potato Topped with Melted Asiago Cheese
- ❖ Antipasta Skewer with Tortellini, Kalamata Olive and Ham
- ❖ Fig and Goat Cheese Puff Topped with Balsamic Glaze
- ❖ Beef Bruschetta topped with Creamy Horseradish Sauce
- Parmesan Basil Risotto Cake

SALAD (Choice of One)

- Traditional Caesar Salad with Caesar Dressing, Croutons, and Freshly grated Parmesan Cheese
- Spinach Salad with Candied Pecans, Sliced Pears, Gorgonzola Cheese and Balsamic Vinaigrette
- ❖ Seasonal Tossed Garden Salad with Ranch and Golden Italian Dressing
- Mixed Field Green Salad with Sliced Strawberries, Feta Cheese, Candied Pecans and Vanilla Vinaigrette Dressing

CARVING STATION (Choice of One)

(Served with Assorted Rolls, Butter, Horseradish Sauce and Grain Mustard)

- ❖ Cajun Brined Roasted Turkey Breast with Cream Gravy
- ❖ Roasted Pork Tenderloin with White Wine Cajun Cream Sauce
- ❖ Herb Roasted New York Strip with Red Wine Demi Glaze and Horseradish Sauce
- ❖ Oven Roasted Ham with Grain Mustard

ENTREES (Choice of One)

- ❖ Chicken Marsala with Mushrooms in Marsala Wine Sauce
- ❖ Spinach Florentine Stuffed Chicken Breast Served with Veloute
- ❖ Wild Mushroom Stuffed Chicken Breast Served with Truffled Veloute
- ❖ Herb Roasted Pork Loin Served with Apple Cider Bacon Glaze
- ❖ Grilled Terris Major Sliced Served with Red Wine Demi Glaze
- Sautéed Tilapia Served with Pomegranate Butter or Lemon Caper Sauce

ACCOMPANIMENTS (Choice of Two)

- Red Skin Mashed Potatoes
- Roasted Fingerling Potatoes
- Scalloped Potatoes
- Baked Macaroni & Cheese
- ❖ Farfalle Pasta with Alfredo and Marinara
- Creamed Spinach
- Fresh Buttered Green Beans
- Fresh Grilled Vegetables
- Squash Vegetables
- Yellow Rice

BEVERAGES (Choice of One)

- Sweet and Unsweetened Tea with Lemon
- ❖ Lemonade with Sliced Strawberries/Fresh Mint and Infused Cucumber Water
- ❖ Gourmet Coffee with Whipped Cream, Dark Chocolate Shavings, Cream and Sweeteners