## 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

