

IV. MAGNOLIA DINNER BUFFET

Served with Assorted Rolls and Butter

DRINK STATION

Sweetened and Unsweetened Iced Tea, Water, and Lemonade

PASSED APPETIZERS

Please choose three of the following:

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

Please choose one of the following:

Caesar Salad

With Caesar Dressing, Croutons, and Freshly Grated Parmesan Cheese Spinach Salad

With Candied Pecan, Pears, Gorgonzola, and Pecan Balsamic Vinaigrette

Seasonal Tossed Garden Salad

With Parmesan Peppercorn and Golden Italian Dressings

Mixed Field Greens

With Strawberries, Feta Cheese, Candied Pecans, and Raspberry Vinaigrette Dressing



<u>CARVING STATION</u> Please choose one of the following:

Cajun Brined Roasted Turkey Breast

With Cream Gravy

Roasted Pork Tenderloin

With White Wine Cajun Cream Sauce

Tuscan Herb Roasted Pork Loin

With Porcini Bordelaise Sauce

Roasted Top Round of Beef

With Red Wine Demi and Horseradish Sauce

Oven Roasted Ham

With Grain Mustard

ENTRÉES

Please choose one of the following:

Chicken Marsala

With Mushrooms and 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, White Wine Sauce or Lemon Caper Sauce



ACCOMPANIMENTS Please choose two of the following:

Red Skin Mashed Potatoes
Roasted Fingerling Potatoes
Scalloped Potatoes
Baked Macaroni and Cheese
Farfelle Pasta with Alfredo and Marinara
Creamed Spinach
Fresh Buttered Green Beans
Fresh Seasonal Mixed Vegetables
Squash Casserole
Yellow Rice

Traditional Wedding Cake Cutting Service