

KOUNTRY KAFE AND CATERING

Sample Wedding Menus

(410) 876-0316

All Packages will start with a fresh display of hors d'oeuvres, to include Fresh Fruit with a Hawaiian dip, Assorted display of Cheeses with crackers and a spicy mustard and Fresh Cut Vegetables with a ranch dip.

Your dinner will be served buffet style and include a choice of an appetizer, two Entree's, one Potato and two Vegetables. Also included will be Iced tea and water pitchers on every table and basket of dinner rolls with butter on every table.

appetizers

Fresh Garden Salad with assorted dressings

Caesar Salad

Strawberry Spinach Salad

Classic

Entree's

Roasted Top Round of Beef AuJus

Honey Glazed Ham

Italian Seasoned Boneless Chicken Breast

Herb Stuffed Chicken Breast

Sweet and Sour Chicken Breast

Pit Beef or Pit Ham, or Pit Turkey

Chicken Fettuccine Alfredo

Stuffed Shells or Baked Ziti

potato

Garlic Roasted Potato, Parsley Potato

Sweet Potato, Mashed Potato with gravy

Potato salad, Macaroni -N- Cheese

vegetables

Green Beans, Corn, Glazed Baby Carrots,

Steamed Broccoli, Steamed Vegetable Medley

Macaroni salad, Cole Slaw, Tri-Colored Pasta Salad

Elegant

entree's

*Chicken Chesapeake
Jumbo Lump Crab Cake
Crab Imperial, Baked Stuffed Shrimp
Shrimp Creole over White Rice
Sliced Tenderloin of Beef
BBQ Ribs
Pork Tenderloin with Apple Stuffing
Shrimp and Broccoli Capillini (with White Wine & Garlic Sauce)
Shrimp Fettuccine Alfredo*

potato

*Garlic Roasted Potato,
Parsley Potato, Scalloped Potato
Twice Baked Potato, Mashed Potato with gravy
Potato salad, Macaroni -N- Cheese*

vegetables

*Green Beans, Corn
Glazed Baby Carrots, Steamed Broccoli
Steamed Vegetable Medley
Macaroni salad, Cole Slaw, Tri-Colored Pasta salad*

Deluxe

Pick an Appetizer, one potato, two vegetables and

one entree from both the Classic menu and the Elegant menu