

WEDDING RECEPTION SERVED

Chicken

- *Chicken Picatta lemon caper white wine sauce*
- *Chicken Saltimbocca prociutto, provolone cheese, spinach, mushroom marsalawine sauce*
- *Chicken Bruschetta chicken cutlet w/ roma tomato, fresh mozzarella, basil and balsamic glaze*
- *Classic Chicken Cordon Blue ham, Swiss cheese, and hollandaise sauce*

Fish

- *Pan Seared Chilean Seabass with root vegetable puree*
- *Pan Seared Atlantic Salmon with buerre black sauce*
- *Seafood Stuffed filet of Haddock crab and shrimp stuffing with lemon butter sauce*

Beef

- *8oz Prime Filet of Beef with red wine au ju'*
- *12oz Prime NY Strip Steak with red wine au ju'*
- *Roast Prime Rib of Beef with horseradish au ju'*

Starch and Vegetable Choices

Select Two

- *Parmesan Risotto*
- *Roasted Red New Potatoes*
- *Garlic Mashed Potatoes*
- *Tarragon Mashed Potatoes*
- *Mardi Gras Dirty Rice*
- *Fresh Zucchini/Squash*
- *Grilled Asparagus with Lemon Butter*
- *Fresh Herbed Brussel Sprouts*
- *Sautéed Fresh Green Beans*

Vegetarian/ Gluten-Free

- *Risotto Primavera seasoned vegetables with white wine and garlic*

All above served with assorted baked breads and choice of mixed greens salad or chef's soup.



HORS D'OEUVRES

Buttered

Petite Maryland Crab Cakes with lemon caper remoulade

Chicken Satay with peanut sauce

Goat Cheese Crostini with pear jam

Wild Mushroom Phyllo Cups

Crab Stuffed Mushroom Caps

Grilled Lamb Lollipops with minted mustard sauce

*Bacon Wrapped Shrimp or Scallops with BBQ or Honey
Horseradish*

Plattered

Classic Bruschetta with toasted baguettes

*Cocktail Meatballs with marinara or pineapple
teriyaki*

*Antipasto Skewers Italian peppers, grape
tomatoes, black olives, Genoa salami, and fresh
mozzarella*