



Sample Wedding Menu

Antipasto Skewers

Mozzarella cheese is threaded on a skewer along with chunks of sun-dried tomatoes and a wedge of tender artichoke heart, complemented with Kalamata olives, then coated with olive oil and accented with basil leaves.

Fresh Vegetable Display

baby carrots, peppers, broccoli, and cucumbers with dip

Assorted Cheeses

Sliced Brie with strawberries, Havarti, Gouda, Port, Cheddar

Assorted Seasonal Fruit

grapes, melons, strawberries, pineapple

London Broil round of beef to be carved

Served with mustard, horseradish, savory and piquant sauces

Chicken Breasts in Lemon Remoulade

boneless chicken breast simmered in a creamy lemon sauce

Quartered Redskin Potatoes

drizzled with butter and mild seasonings

Green Beans Steamed

with lemon, olive oil & mild spices

Rolls & butter

Garden Salad

Lettuce, tomatoes, cucumbers with Italian and Ranch dressing

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Food cost \$38.00 pp., based on 100 guests or more

Beverages, labor, linens, china, gratuity, tax not included