

HORS D'OEUVRES

These items are available by the person, prices range from \$1.00 - \$3.00 per person, or per piece when applicable.

PLATTERED ITEMS

Domestic Cheese Plate

Imported Cheese Plate

Seasonal Fruit Plate

Crudité

PASSED ITEMS

Swedish Meatballs

BBQ Meatballs

Melon Wrapped in Country Ham

Chicken Salad on Baguette Slices

Sausage Stuffed Mushroom Caps

Spinach Stuffed Mushroom Caps

Ham Biscuits

Mini Quiche

Crab Stuffed Mushroom Caps

Bacon Wrapped Dates

Smoked Salmon on Crostini

Shrimp Cocktail



"Tasteful Elegance" Menu Selection:

First Course

Garden salad of mixed greens with cucumber and tomato

Second Course

Choice of 2:

Herb Crusted Chicken with Roasted Shallot Vinaigrette

Chicken Parmesan

Chicken Supreme

Beef Bordelaise

Herb Crusted Chicken with Roasted Shallot Vinaigrette

Grilled Pork Loin with Grain Mustard Au Jus

Seasonal Fish with Lemon Herb Butter or Vinaigrette

Smoked Turkey Breast with Cranberry Apple Chutney

Eggplant Parmesan over Linguine

Vegetable or Beef Lasagna

Choice of 1 Starch:

Garlic Mashed Potatoes

Herb Roasted Potatoes

Wild Rice Pilaf

Choice of 1 Vegetable:

Seasonal Vegetable Medley

Haricots Verts

Glazed Baby Carrots

Dessert:

Homemade Cookies and/or Profiteroles



The Refined Palate Options:

Premium Salads Add \$2 per person

Caesar Salad

Cucumber Tomato Salad

Beet Salad with Arugula and Goat Cheese

Wedge Salad with Cucumber, Tomato and Blue Cheese

Entrée Selections:

Pork Tenderloin: Add \$3 per person

Roasted Salmon: add \$4 per person

Prime Rib: add \$5 per person

Dessert Selections:

(substitute for cookies and profiteroles)

Warm seasonal cobber OR Bread Pudding add \$2 per person

Sweetheart Wedding Cake 2-tiered (sheet cake served) add \$2

Sweetheart Wedding Cake 2-tiered with mini cupcakes for guests add \$3 per person

3-tiered wedding cake add \$4

Custom design or ingredient cake: market price

Coffee Station: add \$2 per person

