

# WEDDING RECEPTION TRADITIONAL MENUS

The Following Menus include a Selection of Hors d'oeuvres, Coffee Station, and a Deluxe Wedding Cake

## Buffet Menu

### ~Hors d'oeuvres Passed~ (Choice of three)

**Shrimp & Lime Tostadas**  
**Cuban Phyllo Cigars**  
beef & onions wrapped in phyllo, served with salsa fresco  
**Marinated Lamb on Skewers**  
Marinated with English mint  
**Oriental Chicken Tartlets**  
**Swedish Meatballs**  
with a sweet & spicy mustard sauce for dipping  
**Hazelnut, Honey & Gorgonzola Crostini**

**Beef & Broccoli Wontons**  
with ginger soy dipping sauce  
**Cheddar Cheese Tartlets**  
**Seafood Pockets**  
baby crepes with crab filling, topped with bay shrimp & dill  
**Teriyaki Chicken Skewers**  
**Quesadillas**  
with mango, brie & green chili  
**Broccoli Pancakes with Cream Fraiche**

## Buffet 1

**Gourmet Green Salad**  
Tossed in our own red wine vinaigrette dressing  
**Seasonal Fresh Fruit**  
**Grilled Green Beans with Marinated Red Onions, Tomatoes & Artichokes**  
**Rice Pilaf**  
**Four Cheese, Vegetable & Pasta Bake**  
rotini pasta, carrots, creamy garlic cheese, fontina and gorgonzola cheese, plum tomatoes, and fresh herbs  
**Raspberry Chicken**  
raspberries & tomatoes in a creamy white wine sauce  
**Fresh Baked Rolls & Butter**

## Buffet 2

**Gourmet Green Salad**  
tossed with our own red wine vinaigrette dressing  
**Seasonal Fresh Fruit**  
**Roasted Vegetable Salad**  
oven roasted eggplant, zucchini, asparagus, bell pepper, and red onion, tossed lightly in balsamic vinaigrette  
**Potato Au Gratin**  
**Cascade of Breads & Rolls, Butter**  
whole breads, rosemary rolls, & european baguettes uniquely displayed  
**Entrees (Choice of two):**  
**Cider Marinated Chicken Breast**  
stuffed with spinach, in a delicious cider vinegar sauce with apricots & raisins  
**Marinated New York Strip**  
served with side of horseradish cream & Madeira sauce, carved to order  
**Herb Roasted Salmon**  
with a lemon chive sauce

### ~Deluxe Wedding Cake~ made to order

# WEDDING RECEPTION TRADITIONAL MENUS

The Following Menus include a Selection of Hors d'oeuvres, Coffee Service, and a Deluxe Wedding Cake

## “Sit-down” Served Menu

~Hors d'oeuvres Passed ~  
(Choice of three)

**Pear & Gorgonzola Crostini**  
**Lamb in Pita Triangles**  
**Lime Marinated Chicken Skewers**  
wrapped with red peppers  
**Beef & Horseradish Crostini**  
**Ginger Chicken Cakes**  
with cilantro lime mayonnaise

**Beef Teriyaki**  
**Tortellini on Skewers**  
served with parmesan lemon dip  
**Artichoke & Gorgonzola Focaccine**  
**Quesadillas**  
with smoked Gouda & caramelized onions  
**Stuffed Mushrooms**

~Hors d'oeuvres Display ~  
**Toasted Pita Points with a Trio of Dips**  
classic hummus, red pepper pesto & olive tapenade  
**Wheels of Brie**  
served with a variety of gourmet crackers  
**Tiered Grape Display**

## Menu 1

**Caesar Salad with Garlic Croutons & Parmesan**  
served with fresh baked rolls & butter  
**Herb Rolled Chicken Breast**  
filled with garlic, sun-dried tomatoes & parmesan, served with leek basil sauce  
**Rosemary Roasted Baby Potatoes**  
**Glazed Carrot Bundles**

## Menu 2

**Gourmet Green Salad**  
tossed in our own red wine vinaigrette, served with fresh baked rolls & butter  
**Pine Nut & Basil Crusted Salmon with Chardonnay Sauce**  
**Caramelized Onion Mashed Potatoes**  
**Blue Lake Green Beans**

## Menu 3

**Warm Baby Spinach Salad**  
with sautéed mushrooms, toasted pine nuts & feta cheese, served with fresh baked rolls & butter  
**Filet Mignon with Peppercorn Cognac Sauce**  
**Vegetable Potato Ragout**  
yukon gold potatoes, shallots, asparagus, & sugar snap peas

~ **Deluxe Wedding Cake** ~  
Made To Order

## ALTERNATIVE TRADITIONAL MENU SELECTIONS

### Buffet

#### Entrées

**Raspberry Chicken** - raspberries and tomatoes in a creamy white wine sauce

**Chicken Dijon** - creamy Dijon sherry sauce with green peppercorn & mushrooms

**Chicken Breast Fortiere** - sautéed chicken breast, Portobello & crimini mushrooms in a garlic red wine sauce

**Chicken Francoise** - with mushrooms & artichokes

**Chicken Picata** – with a light wine/lemon sauce, capers, and parsley

**Chicken Daniel Saint** - with sauce of chives, tarragon, basil, tomatoes, & cream

**Prime Ribs of Beef** - with shitake pan gravy

**Marinated New York Strip** - served with side of horseradish cream & Madeira sauce, carved to order

**Brisket with Marsala Mushroom Sauce**

**Zucchini Scaled Salmon** - fresh king salmon filet, baked with horseradish cream, dill & thin sliced zucchini

#### Pastas

**Penne Pasta** - with sun dried tomatoes, artichoke hearts & parmesan cheese

**Bow Tie Pasta** - with Green Beans and Cherry Tomatoes, Lemon Mustard Dressing

**Southwest Pasta** - with vegetables, goat cheese & cilantro

**Artichoke & Mushroom Lasagna** - sautéed mushrooms & artichoke hearts layered with a béchamel sauce, noodles, & parmesan

**Gourmet Lasagna** - the finest in ground beef, Italian sausages, garlic, tomatoes & three kinds of cheese

**Mediterranean Pastatta** - artichokes, roma tomatoes, Asia go cheese, fettuccine, & eggs, layered & baked to perfection

#### Salads & Accompaniments

**Palisades Market Caesar Salad** – with garlic croutons & parmesan

**Gourmet Green Salad with Mango** – tossed in our own red wine vinaigrette

**Roasted Vegetable & Potato Salad** - oven roasted eggplant, zucchini, asparagus, bell pepper, red onion and Yukon gold potatoes, tossed lightly in balsamic vinaigrette

**Grilled Green Bean Salad with Marinated Red Onions & Tomatoes**

**Grilled Fennel Salad with Red Bell Peppers & Feta Cheese** - tossed in a lemony vinaigrette

**Rice Medley, Rice Pilaf, Jasmine Rice** (with shallots, wheat berries & herbs)

**Garlic Mashed Potatoes, Rosemary Roasted Yukon Gold Potatoes**

**Potatoes Au Gratin**

### “Sit-Down” Served

#### Hors d’oeuvres Display

**Vegetable Crudite** - blanched & marinated asparagus, carrots, mushrooms, cornichons, and olives, with watercress spinach dip

**Seasonal Fresh Fruit Tray**

#### Entrées

**Leek Stuffed Chicken Breast** - with a creamy walnut sauce

**Herb Rolled Chicken Breast** - filled with garlic, sun dried tomatoes & parmesan, served with leek basil sauce

**Or any of the Buffet Chicken Entrees listed above**

**Filet Mignon** - with cabernet & port sauce

**Filet Mignon** - in a red wine, wild mushroom, & prosciutto sauce

**Baltic Archipelago Salmon** - served with a wonderful herbed crème fraiche sauce

#### Salads & Accompaniments

**Palisades Market Caesar Salad** – with garlic croutons & parmesan

**Gourmet Green Salad with Mango** - mixed greens, tomatoes, cucumbers, mushrooms, tossed in our vinaigrette Dressing

**Warm Baby Spinach Salad** – with sautéed mushrooms, toasted pine nuts, & feta cheese

**Julian Vegetables or Blend of Zucchini, Mushrooms, and Carrots**

**Vegetable Ragout** – sugar snap peas, asparagus, red & yellow peppers, & shallots

**Rice Medley, Rice Pilaf, and Jasmine Rice** (with shallots, wheat berries & herbs)

**Garlic Mashed Potatoes**