

# WEDDING RECEPTION TRADITIONAL MENUS

The following menus include a selection of Hors d'oeuvres, Coffee Station, & a Deluxe Wedding Cake

## *Buffet Menu*

- HORS D'OEUVRES PASSED -

(Choice of three)

**Artichoke & Goat Cheese Flatbread**  
**Cuban Phyllo Cigars**  
beef & onions wrapped in phyllo, served with salsa fresco  
**Lomi Lomi**  
smoked salmon, tomato & onion crostini  
**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  
**Seafood Pockets**  
baby crepes with crab filling, topped with bay shrimp & dill  
**Zucchini Crisps with Mozzarella & Tomatoes**  
**Chicken Satay with Thai Peanut Dipping Sauce**  
**Quesadillas**  
with mango, brie, & roasted red pepper  
**Creole Chicken Skewers with Dijon Dipping Sauce**

### 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**  
**Caviar Medley Rice with Lentils & Wheat berries**  
**Four Cheese, Vegetable, & Pasta Bake**  
rotini pasta, carrots, creamy garlic cheese, fontina and gorgonzola cheese, plum tomatoes, & fresh herbs  
**Raspberry Chicken**  
raspberries & tomatoes in a creamy white wine sauce  
**Fresh Baked Rolls & Butter**

### Buffet 2

**Chopped Mediterranean Salad**  
artichokes, red onions, tomatoes, cucumbers, kalamata olives & feta cheese,  
tossed in a balsamic vinaigrette dressing  
**Seasonal Fresh Fruit**  
**Roasted Vegetable Salad**  
oven roasted eggplant, zucchini, asparagus, bell pepper, & 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)  
**Pesto Chicken Roulade**  
chicken breast rolled with prosciutto, basil pesto, & fresh spinach, served with a bechamel pesto sauce  
**Marinated New York Strip**  
served with side of horseradish cream & whole grain mustard sauce, carved to order  
**Herb Roasted Salmon**  
with a lemon chive sauce

- DELUXE WEDDING CAKE -

made to order for Buffet 1 & 2

See Alternate Menu Selection Page for More Choices

# WEDDING RECEPTION TRADITIONAL MENUS

The following menus include a selection of Hors d'oeuvres, Coffee Service, & a Deluxe Wedding Cake

## *"Sit-down" Served Menu*

### - HORS D'OEUVRES PASSED - (choice of three)

Tomato & Bell Pepper Bruschettas  
Lamb in Pita Triangles  
Lime Marinated Chicken Skewers  
wrapped with red peppers  
Beef & Horseradish Crostini  
Ginger Chicken Cakes  
with cilantro lime mayonnaise

Beef Teriyaki Skewers  
Tortellini on Skewers  
served with parmesan lemon dip  
Shrimp & Lime Tostadas  
Quesadillas  
with smoked Gouda & caramelized onions  
Sage & Sausage 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

Panzanella Salad  
tuscan herbed bread, red & yellow tomatoes, bell peppers, basil, capers, & mixed greens  
tossed in balsamic vinaigrette  
Herb Rolled Chicken Breast  
filled with garlic, sun-dried tomatoes, & parmesan, served with leek basil sauce  
Kansas Medley Rice Pilaf  
Glazed Carrot Bundles

### Menu 2

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

### Menu 3

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 for Menu 1, 2, & 3

See Alternate Menu Selection Page for More Choices

## ALTERNATIVE TRADITIONAL MENU SELECTIONS

### BUFFET

#### ENTREES

Fennel Chicken – chicken breasts stuffed with spinach, mushrooms, & garlic, served with fennel sauce  
Creamy Irish Chicken – with citrus baileys 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 Piccata – with a light wine/lemon sauce, capers, & parsley  
Herb Rolled Chicken Breast - filled with garlic, sun-dried tomatoes, prosciutto & parmesan, served with leek basil sauce  
Savory Crepes with Chicken & Mushroom  
Prime Ribs of Beef – with shitake pan gravy  
Pork Tenderloin Stuffed with Mild Italian Sausage & Roasted Pecans – carved & served with our delicious whole grain mustard sauce  
Beef Brisket with Marsala Mushroom Sauce  
Zucchini Scaled Salmon – fresh king salmon filet, baked with horseradish cream, dill & thin sliced zucchini  
Salmon Piccata – with Fresh Basil, Capers & a wine/lemon sauce  
Almond & Basil Crusted Salmon with Chardonnay Sauce  
Teriyaki Glaze Salmon – topped with ginger orange relish  
Mediterranean Tilapia – with tomatoes, caper & olives in a light white wine sauce

#### PASTAS

Penne Pasta Salad – with sun dried tomatoes, artichoke hearts & parmesan cheese  
Southwest Pasta Salad –with vegetables, goat cheese & cilantro  
Tuscany Pasta Salad – with grilled vegetables, lemon & italian parsley vinaigrette  
Baked Ziti Mornay – pasta baked with italian sausage, fennel, parmesan, fresh basil, cream, and a dash of nutmeg  
Artichoke & Mushroom Lasagna – sautéed mushrooms & artichoke hearts layered with béchamel sauce, noodles, parmesan  
Gourmet Lasagna – the finest in ground beef, Italian sausages, garlic, tomatoes, & three kinds of cheese  
Mediterranean Pastatta – artichokes, roma tomatoes, asiago cheese, fettuccine, layered & baked to perfection  
Four Cheese, Vegetable & Pasta Bake - penne pasta, carrots, broccoli, creamy garlic cheese, fontina & gorgonzola cheese, plum tomatoes, & fresh herbs

#### 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, & 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  
Caviar Medley Rice – basmati rice with lentils & wheat berries  
Wild & Brown Rice Pilaf  
Garlic Mashed Potatoes  
Rosemary Roasted Yukon Gold Potatoes  
Potatoes Au Gratin

**ALTERNATIVE TRADITIONAL MENU SELECTIONS**  
**"SIT-DOWN" SERVED MENU**

HORS D'OEUVRES DISPLAY

Vegetable Crudite – blanched & marinated asparagus, carrots, mushrooms, cornichons, & olives, watercress spinach dip

Seasonal Fresh Fruit Trays

ENTRÉES

Fennel Chicken – chicken breasts stuffed with spinach, mushrooms, & garlic, served with fennel sauce

Cider Marinated Chicken Breast – stuffed with spinach, in a delicious cider vinegar sauce with apricots & raisins

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 creme fraiche sauce

Salmon Piccata – with Fresh Basil, Capers & a wine/lemon sauce

Herb Roasted Salmon with a Lemon Chive Sauce

SALADS & ACCOMPANIMENTS

Palisades Market Caesar Salad – with garlic croutons & parmesan

Gourmet Green Salad with Mango – tossed in our vinaigrette dressing

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

Gourmet Pear & Stilton Salad with Caramelized Walnuts

Chopped Mediterranean Salad – artichokes, red onions, tomatoes, cucumbers, kalamata olives & feta cheese, tossed in a balsamic vinaigrette dressing

Julienne Carrots & Asparagus

Blend of Zucchini, Mushrooms, & Carrots

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

Caviar Medley Rice – basmati rice with lentils & wheat berries

Wild & Brown Rice Pilaf

Garlic Mashed Potatoes

Rosemary Roasted Yukon Gold Potatoes or Baby Red Potatoes - seasoned & baked whole