

An Affair to Remember!

Champagne Toast

Butler passed Hors d'oeuvres

Rare beef Tenderloin with horseradish on toast point

Lobster salad on red endive

Cozy shrimp with sweet chili sauce

Spanikopita

Sesame chicken fingers with honey mustard

Stationary Hors d'oeuvres

International cheese board, with a variety of imported and domestic cheese garnish of fruit and berries.

Served with French bread and crackers

Farmers vegetable display with crisp garden vegetables creatively displayed basil aioli and

Maytag bleu cheese dips

~

Plated Salad Choices

Café Salad

Mixed Garden Greens with Candied Bourbon Pecans, dried Cranberries, Cherry Tomatoes and Goat

Cheese Served with Raspberry Vinaigrette

or

Spinach Salad

Baby spinach with caramelized onions, mushrooms and chopped eggs. Served with crisp bacon dressing

~

Raspberry Sorbet Intermezzo

~

Entrées

(Entrees include chef's selection of starch, baby vegetables, and an assortment of warm rolls and butter)

Filet & Crab Cake

Wood grilled 5oz filet, Pinot Noir demi

Jumbo lump crab cake, roasted pepper aioli

or

Sirloin and Stuffed Shrimp

Horseradish roasted, sliced sirloin

Crabmeat stuffed shrimp. Served with a Merlot reduction and herb butter

or

Filet & Cabernet Chicken

Wood grilled 5oz Filet and sautéed Chicken Breast with Red Wine Demi

Kalamata Olives, Basil and Goat Cheese

~

Coffee Service

Cutting and Serving the Wedding Cake