

SEATED DINNERS

S U R F & T U R F

A Plated Salad of Baby Lettuces and Tender Field Greens, Gorgonzola Cheese Crumbles, Caramelized Pecans, Blueberries and Fresh Strawberry Vinaigrette "Shots"

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Scampi Butter Sautéed Prawns & Braised Short Ribs in a Rich Shiitake-Madeira Sauce with Roasted Mashed Potatoes, Roasted Haricot Verts With Crispy Onions

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Rustic Peasant Breads
Sweet Butter

53.98 to 59.39 per guest

M I L A N O

A Plated Salad of Baby Bell Iceberg Lettuces, Grape Tomatoes, Pancetta, and Bleu Cheese Crumble Dressing

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Basil Glazed Fresh Salmon Filets Moroccan Chicken (simmered with preserved lemons, apricots, pine nuts & spices) Rice Pilaf with Toasted Almonds Roasted Fresh Asparagus

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Crusty Rustic Breads,
Sweet Butter

48.20 to 53.10 per guest

S I N G L E E N T R E E

A Composed Salad of European Greens, Fresh Blueberries, Toasted Walnuts Raspberry Vinaigrette

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Oven-Roasted Pecan Crusted Chicken Breast, Topped with Gorgonzola Cream Sauce On a bed of Asparagus and Rice Pilaf with Roasted Seasonal Vegetables Assorted Dinner Rolls Whipped Sweet Butter

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Freshly Brewed Coffee and Tea

30.69 to 33.75 per guest

*Family Style Salad Course:
Family Style service is a continuing trend in wedding menus. The reality of this type of service is that wedding tables with decor and full place settings just don't leave enough room to hold multiple serving dishes. Our Answer- combine family style and buffet styles for the best of both worlds! Ask your planner about salad course options.*

menu pricing based on 100 guests