

Buffet Menu Choices

Complete and Deluxe Package

Includes:

Assortment of Artisan Breads and Butter

One Choice of Salad

Two Choices of Accompaniments

One Choice of Entrée (excluding filet and Halibut)

Coffee, Iced Tea and Water

Premium Package

Includes:

Choice of One Hors d'Oeuvre

Assortment of Artisan Breads and Butter

Two Choices of Salad Selections

Two Choices of Accompaniments

Two Choices of Entrees (excluding filet and Halibut)

Coffee, Iced Tea and Water

Ultimate Package

Fruit and Cheese Tier

Plus two choices of any additional Hors d'Oeuvres

Assortment of Artisan Breads and Butter

Three Choices of Salad Selections

Two Choices of Accompaniments

Two Choices of Entrees

Coffee, Iced Tea and Water

Hors D' Oeuvres

Service is for one hour directly following the ceremony
(Prices are per person)

Cold

Crab Salad Phyllo Cups

Cream lump crab salad with cilantro

5

Chilled Shrimp

With Gazpacho cocktail sauce

5

Italian Bruschetta

On Crostinis with tomato, capers, and herbs

3

Prosciutto Wrapped Asparagus

With lemon and balsamic

4

Smoked Salmon Tray

With Remoulade Sauce

4

Smoked Chicken Salad

In Phyllo cups or Cucumber boats

3

Artichoke dip

With herbed crostinis

3

Fruit and Imported Cheese Tier

With seasonal fruit, cheese and crackers

5

Hot

Bacon Wrapped Skewered Shrimp

With cilantro garlic vinaigrette

5

Beef Carpaccio on Rye and Blue Cheese Toast

With Cherry Balsamic reduction

4

Pueblo Beef Brochette

With Green chili and Cremini mushrooms

4

Spanakopita

With Tzatziki Sauce

3

Swedish Meatballs

In a Savory Sour Cream Sauce

3

Thai Chicken Sauté

With Sesame Peanut Sauce

3

Baked Brie

In Duff Pastry with Pecans and Raspberry Jam

3

Smoked Chicken Quesadillas

With Scallions and warm chipotle salsa

3

Pulled Pork and Slaw Eggrolls

With homemade BBQ Sauce

3

Salads/Soups:

Salad

Mixed greens Salad

With cucumbers, tomatoes, carrots, kalamata olives, and your choice of three dressings

Harvest Quinoa Salad

With balsamic and pine nuts

Spinach Salad

With hot bacon dressing, candied pecans, chevre cheese and roasted red peppers.

Traditional Caesar Salad

With crisp romaine, parmesan cheese, and croutons tossed in our homemade dressing.

American Potato Salad

With mayonnaise, mustard, celery, and fresh dill

Mediterranean Shrimp Salad

Orzo pasta and shrimp with feta cheese and fresh herbs

Antipasti Salad

Hard salami, tomatoes, mushrooms, artichoke hearts and Buffalo mozzarella cheese marinated in lemon basil vinaigrette

Caprese Salad

Marinated tomatoes with basil and mozzarella cheese

Provençal Potato Salad

With fresh herbs and vinaigrette

Fresh Fruit Salad

Tossed in a yogurt honey poppy seed dressing

Pesto Tortellini

With toasted pine nuts, roma tomatoes, and garnished with crispy prosciutto

Soup

Maine Lobster Bisque

Our signature house soup finished with sherry and chives

Minnesota Wild Rice Soup

In a savory chicken broth

Colorado Five Onion Soup

Served with Greyer croutons

Smoked Tomato Bisque

Lightly smoked tomatoes and veggies pureed with chicken stock and cream

Hearty Shrimp and Corn Chowder

Savory chowder with shrimp stock, potatoes, corn and finished with light cream

Chicken and Sausage Gumbo

A Louisiana favorite with okra and rice

House Made Dressings

Parmesan Peppercorn Ranch, Gorgonzola Shallot Vinaigrette,
Balsamic Vinaigrette, Whole Grain Honey Mustard, Creamy Blue Cheese
Greek Vinaigrette, and French dressing

Accompaniments:

Fresh Petit Green Beans

With Slivered Red onions

Asparagus

Steamed and served with salt, pepper, and butter

Steamed Medley of Julienne Vegetables

Zucchini, carrots, squash, red bell peppers and Broccolini

Southwest Corn Sauté

With peppers and onions

Roasted New Potatoes

With garlic, parsley, and olive oil

Boursin Whipped Yukon Potatoes

With sweet cream butter

Potatoes Au Gratin

With cream, butter, and cheese

Duchess Potatoes

Whipped cooked potatoes with egg yolk and butter piped into rosettes and baked

Rice Pilaf

With peas and corn

Quinoa and Wild Rice Blend

With carrots, onions, and celery

Saffron Rice

With toasted almonds and scallions

Wild Mushroom Risotto

With a earthy blend of oyster, cremini, portabella, and shiitake mushrooms

Entrees:

Rivers & Ocean

Baked Tilapia

With a Creole shrimp cream sauce

Blackened Salmon

With Roasted Red Pepper Beurre Blanc

Pan Seared Trout

With leeks and bacon in a white wine butter sauce

Macadamia Crusted Halibut

With mango white zinfandel cream

Field & Farm

Honey Pecan Chicken

Pan seared chicken breast in sweet and savory honey pecan butter

Chicken Provencal

Herb seared chicken breast with garlic, tomatoes, olives, and capers with a splash of white wine

Mojito Chicken Breast

Marinated in a rum and lime glaze

Herb Seared Chicken Breast

With Cremini mushroom and Marsala wine sauce

Black Forest Pit BBQ Pork Ribs

Dry rubbed and smoked, served with house made BBQ sauce

Prime Pork Medallions

Set in a Calvados Demi Glace with caramelized balsamic leeks

Sliced Hickory Slow Smoked Brisket

Served with house made BBQ sauce

Beef Bourguignon

Hearty beef tips with mushrooms, pearl onions, and tomatoes in a rich demi glace with Burgundy wine served over farfalle pasta

Traditional Roast Beef

Sliced and served with demi glace and sautéed burgundy mushrooms

Grilled Skirt Steak

Served with a cilantro chimichurri sauce

Filet of Beef Tenderloin

With a cherry brandy demi glace

Vegetarian

Vegetarian Lasagna

Layered Eggplant, spinach, red peppers, and fried potatoes, in a zesty marinara with mozzarella, asiago, and parmesan cheese

Penne Pesto Primavera

Penne pasta tossed with fresh spring vegetables like broccolini, squash, peas and roasted red peppers in a homemade pesto sauce

Lasagna

Lasagna Rustica

Baked lasagna with ricotta cheese, Italian sausage, marinara and mozzarella cheeses

Lasagna Chicken Florentine

Layered lasagna with chicken, fresh spinach, and basil in a asiago cream

*We would like to entice your palette with selections
from the following to enhance your Special Day!*

*Carving selections may be substituted for an entrée with **Package #3** for an additional \$200 carving station
attendant fee.*

Carving Stations

Baron of Beef

(Serves 80-100) \$650.00

Bone-in Country Ham

(Serves 30-40) \$150.00

Roast Turkey Breast

(Serves 15-20) \$120.00

Prime Rib of Beef

(Serves 20-30) \$450.00

Beef Tenderloin Au poivre

(Serves 15-25) \$425.00

Apple wood Bacon wrapped Pork loin

(Serves 25-35) \$200.00

Baron of Roast Pork

(Serves 40-50) \$250.00

All plated menu items come with one choice of any hors d'Oeuvre served after the ceremony, plus your choice of spring greens salad with garlic croutons and herb vinaigrette or chef's custom soup, freshly baked Artisan breads and butter, and chef's choice of vegetable and starch.

55

(Please select two options for guests to choose from)

Plated Menu

Mixed Grill of Fillet and Gulf Shrimp

With a Borolo Demi Reduction

Pan Seared Trout

With leeks and bacon in a white wine butter sauce

Roasted vegetable and risotto stack

In a golden chanterelle cream

Chicken Saltimbocca

Stuffed with sage, prosciutto and greyer cheese

Sesame Ginger Seared Salmon

With miso butter

Pan Roasted Airline Chicken Breast

With sage and Dijon

Filet Mignon

8oz charbroiled filet with Bordelaise sauce

New York Strip Steak

With tarragon garlic demi glace

Macadamia Crusted Halibut

With mango white zinfandel cream

Jerk Pork Tenderloin

With sweet onion and mango chutney