2013 Wedding Buffet

Cocktail Hour

International Cheese and Crudités Station

Butlered Hors D'oeuvres

Select Six:

Chicken Wellington ~Beef Wellington ~ Argentine Beef Empanadas Cilantro Aioli
California Roll Wasabi Ginger & Soy ~ Spanakopita ~ Chicken Cornucopia
Vegetable Spring Roll with Ponzu Dipping Sauce ~ Cocktail Franks with Spicy Ketchup
Chicken Satay Skewers with Peanut Dipping Sauce ~ Beef Satay Skewers with Peanut Dipping Sauce
Mini Crab Cake Rouille ~ Belgium Endive Leaf with Sundried Tomato Scallion Herb Cheese
Smoked Salmon on English Cucumber with Boursin ~ Seared Ahi Tuna on a Wonton Crisp with Wasabi Crème Fraiche
Stuffed Pepper Dew with Blue Chevre ~ Seared Sea Scallop on a Wonton Chip with Teriyaki Glaze and Shaved Spring Onion
Roast Filet Mignon on Black Bread with Horseradish Cream ~ Classic Tomato Bruschetta Crostini

Dinner Buffet

Salad

Select One:

~Classis Caesar Salad with Rustic Croutons
~Autumn Greens with Vine Ripe Tomatoes, Shaved Bermuda Onion, English Cucumbers, Chevre Cheese and Sourdough Croutons with Red Grape Vinaigrette
~ Baby Arugula & Frisee with Roast Cherry Tomatoes, Toasted Pine Nuts, Shaved Asiago Cheese with White Balsamic Vinaigrette
~ Baby Spinach Crispy Pancetta, Sundried Cherries, Grilled Vidalia Onions with Roast Pepper Ranch Dressing

Entree

Select Two:

Poultry

~Herb Crusted Chicken Breast with Sautéed Local Wild Mushrooms, Madeira Demi-Glace
~Pan Roasted Chicken Breast Stuffed with Sautéed Spinach Chevre with Pan Jus & Rosemary Tomato Butter

Seafood

~Herb Crusted Salmon Marinated in Chardonnay Wine Reduction
~Grilled Teriyaki Salmon

Beef

~Balsamic Fire Glazed Flank Steak with a Red Wine Reduction
~Sliced Roast Beef served with Au Jus

Accompaniments

Select Three:

Haricot Vert with Butter Toasted Almond Dust ~ Broccoli Polonaise
Roasted Asparagus with Lemon Pepper ~ Orange Honey Glazed Baby Carrots ~ Sautéed Baby Spinach with Roast Fennel
Wasabi Mashed Potatoes~ Mashed Maple Sweet Potatoes
Smashed Red Bliss Potato ~ Roast Garlic Rustic Yukon Gold Potatoes
Rosemary Roasted Red Bliss Potatoes ~ Roast Fingerling Potatoes with Parmesan Cheese
Classic Whipped Buttered Potatoes ~ Rustic Baked Idaho with Chive Crème Fraiche
Classic Rice Pilaf ~ Wild Herb Rice ~ Sundried Tomato Pesto Basmati Rice ~ Penne Pasta in a Vodka Cream

Dessert

Assorted Viennese Miniatures~Coffee and Tea Station
Hosted Five Hour Premium Bar ~Signature Drink ~ Choice of Colored Napkin ~ Champagne Toast

House Linens, Votives on tables, STAFF, parking, tables and chairs

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