

# WEDDING MENU

## *Cocktail Hour Smorgasbord*

### *Hors D'oeuvres & Platters*

Italian Seafood Salad  
Norwegian Smoked Salmon w/ Assorted Dark Breads  
Bacon Wrapped Scallops  
Baked Clams  
Sesame Chicken Kabobs  
Coconut Shrimp with Raspberry Ginger Remoulade  
Calamari Salad w/ Oyster Mushrooms and Red Pepper  
Tomato Fresh Mozzarella & Basil  
Pigs in a Blanket  
Vegetable Crudités  
Sliced Fruit Platter  
Assorted Mini Quiche  
Assorted Cheese Platters  
Prosciutto and Melon with Arugula  
Shrimp and Scallop Skewers with Ginger Soy Sauce  
Seared Yellow Fin Tuna with Wasabi Sauce  
Bruschetta with Feta Spread  
Deviled Eggs  
Spinach and Feta Cheese Triangles

### *Hot Chafing Dishes*

Steamed Mussels  
Crab Cakes with Roasted Pepper Rémoulade  
Grilled Portabella Mushrooms with Prosciutto  
Poached Salmon  
Potato Pancakes  
Baby Chicken Cordon Bleu  
Penne with Sausage and Asparagus  
Sliced Skirt Steak with Mushrooms  
Cajun Grilled Shrimp  
Athenian Stuffed Mushrooms  
Crab Ravioli with Lobster Sauce

Scallop and Shrimp Scampi  
Gnocchi with Prosciutto and Leeks  
Fried Scallops with Roasted Pepper Tartar  
Pasta with Pesto and Grilled Chicken  
Hawaiian Chicken "Pineapple ~ Sweet & Sour"  
Fried Calamari with Fra Diavolo Sauce  
Veal Medallions with Prosciutto  
Tortellini Carbonara  
Grilled Lamb Chops  
Pierce Chicken Wings with Orange BBQ Sauce  
Polish Keilbasa and Sauerkraut  
Potato & Cheddar Pierogies  
BBQ Spare Ribs  
Farfalle Primavera  
Tortellini Alfredo  
Sesame Lemon Chicken  
Candied Sweet potatoes  
Stir Fried Pork with Fried Rice  
Stuffed Baby Eggplant Rollatini  
Rigatoni a la Vodka  
Ratatouille

### *Raw Bar*

"Jumbo" Shrimp Cocktail  
Little Neck Clams on Half Shell  
Lobsters  
King Crab Legs

### *Carving Station*

Corned Beef  
Pastrami Round  
Black Forest Ham w/ Pineapple Glaze  
Boneless Peppered Shell Steak  
Pork Loin w/ Savory fruit and Red Cabbage  
Smoked Turkey Breast  
Fresh Ham w/ Apple Cilantro Relish  
Roasted Leg Lamb w/ Rosemary Mint Dressing

# *Dinner Menu*

## *Salads*

Bibb Lettuce, Cherry Tomato & Cucumber with Lime & Raspberry Vinaigrette  
Classic Caesar Hearts of Romaine / Shaved Parmesan & Garlic Croutons  
Boston Lettuce Apples and Almonds with Orange Vinaigrette  
Arugula and Belgian Endive with Red Grapes and Grated Cheese  
Greek Salad  
Seven Leaf Salad with Grilled Portabella and Red Onions  
Wilted Spinach Salad with Warm Bacon Vinaigrette

## *Entrees*

Sesame Swordfish  
Red Snapper in Phyllo Crust with Mango Chutney  
Sautéed Halibut with Three Pepper Butter  
Roast Pork Loin with Savory Fruit  
Filet of Sole Bon Femme  
Mahi Mahi Sautéed with Butter & Lime  
Roast Salmon with Herb Crust  
Grilled Prime Sirloin with Chanterelle Mushrooms & Rosemary Bearnaise  
Chicken Cordon Bleu with Prosciutto and Swiss  
Roasted Salmon  
Roast Prime Rib of Beef  
Chicken Francese  
Yellow Fin Tuna with Basil and Soy  
Chicken Picatta  
Crabmeat Stuffed Filet of Sole  
Baked Crabmeat Stuffed Shrimp  
Grilled Free Range Duck Breast with Orange Raspberry Sauce  
Sautéed Veal Marsala  
Chicken Veronique  
Grilled Chilean Sea Bass with Oriental Slaw  
Filet Mignon with Bordelaise  
Grilled Lamb Chops with Rosemary Mint Sauce

## *Vegetables*

Broccoli Almondine  
Stir Fry Asparagus with Shiitake Mushrooms  
Glazed Belgian Carrots  
Gingered Snow Peas  
Broccoli Rabe with Chorizo  
Green Beans with Bacon, Shallots & Mushrooms  
Sautéed Zucchini and Yellow Squash

## *Starches*

Risotto with Butter Mushrooms & Peas  
Wild rice with Cranberries  
Saffron Rice  
Risotto Milanese  
Lyonnais Potatoes  
Baked Russet Potatoes  
Roasted Red Bliss with Rosemary  
Garlic Mashed Potatoes