

## 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

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#### Smoked Chicken Salad

In Phyllo cups or Cucumber boats

3

#### Artichoke dip

With herbed crostinis

3

#### 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

#### Crab Salad Phyllo Cups

Cream lump crab salad with cilantro

5

#### Chilled Shrimp

With Gazpacho cocktail sauce

5

#### Fruit and Imported Cheese Tier

With seasonal fruit, cheese and crackers

5

## Hot

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### 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 Puff 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

### Beef Carpaccio on Rye and Blue Cheese Toast

With Cherry Balsamic reduction

4

### Pueblo Beef Brochette

With Green chili and Cremini mushrooms

4

### Bacon Wrapped Skewered Shrimp

With cilantro garlic vinaigrette

5

## Salads/Soups:

### Salad

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#### 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

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### 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 Julianne 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

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#### Baked Tilapia

With a Creole shrimp cream sauce

3

#### Blackened Salmon

With Roasted Red Pepper Beurre Blanc

6

#### Pan Seared Trout

With leeks and bacon in a white wine butter sauce

6

#### Macadamia Crusted Halibut

With mango white zinfandel cream

8

### Field & Farm

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#### Honey Pecan Chicken

Pan seared chicken breast in sweet and savory honey pecan butter

3

#### Chicken Provencal

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

3

#### Mojito Chicken Breast

Marinated in a rum and lime glaze

3

#### Herb Seared Chicken Breast

With Cremini mushroom and Marsala wine sauce

3

#### Black Forest Pit BBQ Pork Ribs

Dry rubbed and smoked, served with house made BBQ sauce

6

#### Prime Pork Medallions

Set in a Calvados Demi Glace with caramelized balsamic leeks

6

### **Sliced Hickory Slow Smoked Brisket**

Served with house made BBQ sauce

3

### **Beef Bourguignon**

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

3

### **Traditional Roast Beef**

Sliced and served with demi glace and sautéed burgundy mushrooms

3

### **Grilled Skirt Steak**

Served with a cilantro chimichurri sauce

6

### **Filet of Beef Tenderloin**

With a cherry brandy demi glace

8

## Vegetarian

### **Vegetarian Lasagna**

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

3

### **Denne Pesto Primavera**

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

3

## Lasagna

### **Lasagna Rustica**

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

4

### **Lasagna Chicken Florentine**

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

4

*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

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**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

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### 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