

Wedding Dinner Buffet Menu

Antipasti Bar

Romaine Salad – Field Greens – Antipasti – Fresh Fruit Poached Salmon – Roasted Duck Breast

Pasta

(Please select (2) of the following)

Stuffed Shells – Farfalle with peas and mushrooms Ravioli (Ricotta, Spinach, Lobster, Mushroom) Linguine (Red or White) – Fettuccine (Alfredo, Primavera) Tortellini (Pesto, Alfredo, Marinara)

Entrees

(*Please select* (5) *of the following*)

Veal

Veal Parmesan-

Nature veal cutlet with fresh tomato sauce, sweet basil, and grated Parmesan cheese Veal Scaloppine-

> Veal prepared in a sauce of fresh tomatoes and green pepper Veal Marsala-

Thinly sliced cutlet sautéed in a delicate wine sauce Stuffed Loin of Veal– Stuffed with sautéed green

Seafood

Broiled Flounder Amandine– Fresh flounder filet topped with sautéed almonds Seafood Newburg–

Sea scallops and large shrimp in cream and sherry sauce Shrimp Scampi-

Jumbo shrimp sautéed in olive oil, fresh garlic, and white wine Stir-fried Shrimp with Vegetables-

Chinese vegetables and tender shrimp seasoned with sesame oil, cooked in a wok

Fresh Salmon-

Dill or Grilled in a Dijon sauce

Red Snapper

Fresh Game Fish

Fresh Idaho Rainbow Trout

These fresh fish entrees may be prepared to your liking



Pork

Baked Virginia Ham- Pineapple glaze
Tenderloin of Pork ZwackPork tenderloins with creams, apricots, and apricot zwack liqueur
Stuffed Loin of PorkStuffed with sautéed greens

Beef

Hand-carved Beef Tenderloin– With an au poivre and béarnaise sauce Beef En Croute– Filet mignon wrapped in puff pastry

Fowl

Duck a La Grand Marnier—
Boneless duck breast with orange zest and Grand Marnier
Boneless Chicken Breast—
Rice stuffing, traditional stuffing, or stuffed with greens
Chicken Kiev—
Boneless breast stuffed with butter and chives
Chicken Savannah—
Sautéed chicken breast with peaches, pecans, and peach brandy
Chicken Cacciatore—
Boneless breast in tomato sauce with sautéed vegetables
Roasted Chicken with Apples & Raisins—
Boneless breast in a light, fruity sauce with fresh herbs and spices
Stir-fried Chicken with Vegetables—
Chinese vegetables and tender chicken seasoned with sesame oil, cooked in a wok

<u>Potatoes – Risotto – Vegetables</u> Choice of fresh vegetables, delicately seasoned

<u>Pastry Cart</u>

Miniature pastry served from rolling carts

<u>Wedding Cake</u> Termini Bros. Bakery