

1849 Cooper Street, Almonesson NJ 08096 (856) 227-3800 (856)227-0560

Wedding Luncheon Dinner Menu

First and Second Course Please choose (2) of the following

<u>Appetizers</u> Citrus Fruit with Honey Lime Dressing Medley of Fresh Fruit

<u>Salad</u> Tossed Field Greens Romaine with Raspberry Dressing

<u>Soup</u> Cream of Broccoli Potato Leek Minestrone French Onion <u>Pasta</u> Penne Marinara Tortellini Pesto Fettucine Primavera

Third Course

Please choose (3) of the following. Each comes paired with a starch and vegetable.

<u>Beef</u>

Beef Brochette- Skewered Certified Angus Beef with peppers, onions, and tomatoes over rice Hand Carved Certified Angus Beef- Served in a choron sauce Beef Alexander- Certified Angus Beef topped with lyonnaise, wrapped in puff pastry

Fowl

Chicken Portobella- Boneless breast of chicken, topped with portobella mushrooms and fresh tarragon

Chicken Apricot- Boneless breast with almond apricot cream sauce

Chicken Alexander- Boneless breast topped with lyonnaise, wrapped in puff pastry

<u>Seafood</u>

Salmon with dill- Fresh salmon filet with dill sauce Salmon Pinwheels- Fresh salmon filets wrapped around crabmeat, served with lemon beurre blanc Seafood Newburg- Sea scallops and large shrimp in cream and sherry sauce Flounder Amandine- Broiled flounder filet topped with sautéed almonds

Maryland Crab Cakes- Baked fresh crab meat and vegetables (No Breading)

Fourth Course Wedding Cake