



Summer Wedding Buffet 2013

Choose two from the following entrees:

- Southwest Tri Tips of Beef au Jus
- Grilled Chicken with Chipotle BBQ Sauce
- Lemon Chicken with Mushrooms and Capers in a White wine Sauce
- Sautéed Chicken Breast with Fresh Tomatoes, Capers, Kalamata Olives,
and Basil with Olive Oil & Lemon Juice
- Grilled Pork Tenderloin with Asian Dipping Sauce
- Sauteed Filet of Tilapia with an Herb Beurre Blanc
- New York Strip with Mushrooms & Bacon in a Brandy Demi-Glace Sauce *
- Grilled Salmon with a Mediterranean Salsa (served chilled) *

Choose two from the following vegetables:

- Green Beans Almondine (hot)
- Ratatouille (great hot or cold)
- Mixed Vegetable Medley
- Garlic Mashed Potatoes
- Rice Pilaf
- Scalloped Potatoes *
- Fresh asparagus with Tarragon Butter *

Choose one from the following salads:

- Mom's Red Potato Salad
- Mediterranean Pasta
- Italian White Bean Salad
- Baby Greens with Balsamic vinaigrette
- Classic Caesar Salad
- Fresh Fruit Medley
- Fresh Spinach with Chopped Eggs, Bacon and Maple Vinaigrette *
- Baby Greens with Candied Walnuts and Crumbled Bleu Cheese *
- Pasta Salad with Shrimp and Pesto *
- Roasted Tomato Caprese Salad with Fresh Mozzarella *

House baked Italian Bread is included
Cake Cutting Service Available at no extra cost

\$35.00 Per Person Inclusive
Items marked with asterisk indicate up charge.