

# PREMIER WEDDING MENU

## ENTRÉE B

### POULTRY

BONELESS CHICKEN  
BREAST MARSALA  
ATHENIAN CHICKEN BREAST  
WITH ARTICHOKE  
APRICOT & GINGER GLAZED CHICKEN  
BREAST OF CHICKEN WITH  
TROPICAL SALSA  
CHICKEN BREAST WITH  
RIESLING WINE & GRAPES  
CHICKEN BREAST PARMESAN  
ROASTED TURKEY BREAST GLAZED  
WITH APPLES AND CRANBERRIES  
SOUTHWEST CHICKEN  
CHICKEN PICATTA  
HUNGARIAN CHICKEN PAPRIKASH  
APPLES & ALMOND STUFFED BREAST  
SERVED WITH RASPBERRY OR  
LEMON SAUCE  
CHICKEN MADAGASCAR

### BEEF

SIRLOIN STRIPS IN HOISIN SAUCE  
ROASTED EYE ROUND OF BEEF  
CARVED AT THE BUFFET  
STUFFED SIRLOIN (BEEF ROULADE)  
SIRLOIN TIPS BURGUNDY  
BEEF STROGANOFF  
TRADITIONAL BRISKET OF BEEF  
SMOKED BRISKET WITH  
SAUCE DALLAS  
FRIKADELLER  
TOP ROUND CARVED AT BUFFET

### PORK

CHRISTMAS HAM  
CARVED ON THE BONE  
CUBAN STYLE PORK TENDERLOIN  
ROASTED PORK WITH APPLES  
BONELESS PORK TENDERLOIN  
TRADITIONAL AMERICAN OR  
EUROPEAN OR JERK STYLE

### PASTA

SAFFRON PASTA BOWS  
WITH BLACKENED CHICKEN & SHRIMP  
SHRIMP SCAMPI IN PENNE PASTA  
PASTA PICCATTA  
CAJUN PASTA- ANDOUILLE SAUSAGE,  
CHICKEN, SPICY TOMATO SAUCE  
CALAMATA OLIVES  
MUSHROOMS, ROASTED RED PEPPERS

### SALADS

MIXED GREEN SALAD  
MIAMI TROPICAL SALAD  
CAESAR SALAD  
HERBED CROUTONS  
ATHENIAN SALAD  
ORANGE & WATERCRESS SALAD  
SPINACH SALAD  
CHEF SALAD  
ANTIPASTO SALAD\*  
APPLE & CHICORY SALAD\*  
HEARTS OF PALM SALAD\*

### SIDES

WHITE & WILD RICE  
MORROS RICE  
YELLOW OR WHITE RICE  
FRIED RICE  
RICE PILAF  
SOUTHWESTERN RICE  
RISOTTO WITH ARTICHOKE  
SCALLOPED POTATOES  
MASHED POTATOES  
HERB RUBBED POTATOES  
SWEET POTATO CASSEROLE  
MUSTARD UNION POTATOES  
STEAMED COUS COUS  
YAMS  
ITALIAN ROASTED POTATOES

### FRESH VEGETABLES

BOUQUET FRESH VEGETABLES  
STIR FRY VEGETABLES  
GRILLED VEGETABLES  
CREAMED SPINACH  
STEAMED ITALIAN VEGETABLES  
GLAZED BABY BELGIAN CARROTS  
GREEN BEANS ALMONDINE  
GREEN BEANS WITH CARMELIZED ONIONS  
YUCCA (ANY TYPE)  
ZUCCHINI & RED PEPPERS CONFETTI  
STUFFED TOMATOES\*



## SUGGESTED MENU

### OPEN BAR

(CLIENT PROVIDES ALCOHOLIC BEVERAGES)

### BUTLERED HOR D'OEURVES

AREPAS WITH SHRIMP  
POTATO PUFFS  
VEGETABLE EGG ROLL  
CRAB STUFFED MUSHROOMS  
ESCARGOT WONTON

### SALADS

SPINACH PEAR SALAD  
CAESAR SALAD  
BASKET OF ROLLS  
WITH BUTTER ROSE

### WEDDING BUFFET

CHICKEN MADAGASCAR  
BEEF STROGANOFF  
RISOTTO WITH ARTICHOKE  
MUSTARD UNION POTATOES  
STEAMED VEGETABLES

### WEDDING CAKE

(CLIENT SUPPLIED)

SEE CHART FOR PRICING

\*INDICATES OPTIONAL ITEM WITH SLIGHTLY HIGHER PRICES

