

# *Our Bride's Favorite Dinner Buffet*

## LIGHT HORS D'OEUVRES

A Bountiful, Cascading Tabletop Display of  
Beautiful Garden Fresh Petite Vegetables with  
Country Herb Ranch & Honey Dijon Dip  
Roquefort Grapes ~ Mini Clusters of Green Grapes Rolled in Blue Cheese/Cream Cheese  
Mixture and Coated with Pistachios  
Crispy Wonton Cup Filled with Cashew Chicken Salad

## MENU

### **Carved Beef Tenderloin Station**

Chef Attended Carving Station, accompanied  
with Stone Ground Mustards, Horseradish  
Cream and Au Jus

### **Citrus Rosemary Chicken**

Marinated with Rosemary, & Garlic, Served  
with Citrus Cream Sauce

**Tomato, Basil and Fresh Mozzarella  
Cheese Salad** Baby Spinach with and Olives  
Drizzled with Extra Virgin Olive Oil and  
Balsamic

### **Italian Antipasto Salad**

Italian Dry Salami, Olives, Marinated  
Peppers, Prosciutto, Assortment of Cheese  
Cubes and  
Tossed with Garlic and Herb vinaigrette

### **Pasta Bar**

*Choice of Two:* Penne, Fettuccini, Spaghetti or  
Cheese Tortellini

*Choice of Two Sauces:* Sundried Tomato  
Pesto Cream, Italian Marinara, Lobster Cream  
Sauce, Zesty Meat Sauce, Garlic Alfredo or  
Basil Tomato Cream Sauce

### **A Medley of Grilled and Roasted Vegetables with Asparagus**

**Traditional Caesar Salad** with  
Shredded Parmesan Cheese and Garlic  
Croutons

**Dinner Rolls:** Fresh Baked Roll with Sweet Butter

*Farm fresh, Home made, Allergy free*