

Sample Buffet Wedding Menu

**COLD STATIONARY PLATTERS**

Vegetable Crudités  
With herb dip

Sushi  
Assorted Maki Rolls &  
Seared Peppercorn Encrusted Tuna  
Served with Wasabi, Ginger & Soy Sauce

**HORS D'OEUVRES**  
(Passed on Decorated Silver Tray)

Stuffed Mushroom Caps  
Buttery Ritz Cracker and Vegetable Stuffing

Southwest Egg Rolls  
With a avocado cream sauce

Bruschetta  
Balsamic Drizzle, Tomato, Basil, Mozzarella

Mini Maryland Crab Cakes  
With a horse radish cream sauce

Spanakopita  
Spinach and cheese in filo

**MAIN EVENT**  
Served from Buffet

Mesclun Salad  
Mesclun Greens, Cucumber, Grape Tomatoes, Goat Cheese,  
Golden Raisins and Pine Nuts

**CARVING STATION**  
Carved by Chef

Whole Large Poached Salmon  
Served with a Cucumber Dill Sauce & Mango Salsa

Herb Encrusted Beef Tenderloin  
Accompanied by Caramelized Onions and Horseradish Cream Sauce

Assorted Grilled Vegetables

Garlic Mashed Potatoes

French Baguettes

**DESSERT**

Assorted Fancy Mini Desserts and Chocolate Covered Strawberries

Wedding Cake

Coffee, Decaffeinated Coffee and Tea