

# Wedding Menus

## Salad Suggestions:

*Choice of One Included in the Price*

### **Fresh Baby Field Greens Salad**

*With Wild Berries Chevre Crumbles and a Honey Basil Vinaigrette*

### **Fresh Garden Salad**

*With Cherry Tomatoes, Cucumbers, Shredded Carrots and Cucumbers with a Choice of 2 Dressings*

### **Greek Salad**

*With Tomatoes, Cucumbers, Olives and Roasted Red Peppers Topped with Feta Cheese Crumbles and a White Balsamic Vinaigrette*

### **Classic Caesar Salad**

*Fresh Chopped Romaine Lettuce and a Creamy Dressing with an Essence of Garlic and Parmesan Cheese*

## Poultry

### **Chicken Marsala**

*Pan-Seared Chicken Breast Sautéed to a Golden Brown Deglazed with Sweet Marsala Wine and Demi-Glace then Tossed with Cremini Mushrooms*

### **Charm City Chicken and Crab**

*Pan-Seared Chicken Breast Sautéed to a Golden Brown then Topped with a Rich Béchamel Sauce Laced with Lump Crab, Diced Tomatoes and a Splash of Sherry Wine*

### **Chicken Di Peperone Rossi**

*Pan-Seared Chicken Breast Sautéed to a Golden Brown with a Heavy Cream Based Sauce Infused with Sweet Red Bell Peppers, Caramelized Onions then Garnished with Chives*

### **Chicken Citron**

*Pan-Seared Chicken Breast Sautéed to a Golden Brown Deglazed with White Wine and Simmered with Tomato Filets, Garlic, Artichokes, Capers, Garnished with Feta Cheese and Kalamata Olive and Scallions*

# Beef

## **Country Rustic London Broil**

*Flame Grilled Flank Steak Rubbed with Garlic, Shallots, Fresh Cracked Black Peppercorns, Sea Salt to Preserve the Simple Elegant Flavor, Served with an Orange Marmalade, Horseradish Sauce*

## **Bistro Beef Tenders**

*Pan-Seared Bistro Beef Tenders Crowned with a Wild Mushroom Medley of Cremini's, Shiitake's, and Oyster Mushrooms then Finished with a Lobster Boursin Cheese Sauce*

## **Filet Mignon**

*Flame Grilled Beef Tenderloin Char Crusted with Shallots, Garlic, Cracked Black Peppercorns, and Sea Salt; this Timeless Classic can be Served with a Variety of Sauces and Compound Butters Please ask for Suggestions*

## **Prime Rib**

*Flame Grilled Rib Eye Char-Crusted with Brown Sugar, Smokey Paprika, and Garlic, then Slowly Roasted to Perfection, Chef Carved to Order. This Traditional Entrée can be Served with a Variety of Sauces and Compound Butters, Please Ask for Suggestions.*

# Pork

## **French Rack of Pork**

*Flame Grilled French Rack of Pork Char-Crusted with Garlic Shallots, Cracked Black Peppercorn, and Sea Salt then Glazed with a Whole Grain Honey Mustard*

## **Pork Loin**

*Flamed Grilled Tender Pork Loin Cooked with Spices and Seasoning to Perfection. Can be Prepared and Served with a Variety of Styles and Sauces. Please Ask for Suggestions.*

## **Flat Iron Pork Steak**

*Fresh Flat Iron Pork Steak Flamed Grilled to Perfection Basted with a Tangy Sun-Dried Tomato, Basil, and Honey Sauce*

# Seafood

## **Crab Cakes**

*Lump Crab Meat Tossed with a Mixture of Basil, Tomato, Parsley and a Hint of Old Bay Finished to a Golden Brown. Can be Served with a Variety of Sauces*

## **Ahi Tuna Filets**

*Pan-Seared Ahi Tuna Crusted with a Blend of Asian Spices then Finished to Medium/Medium Rare, Served with a Side of Coconut Wasabi Aioli*

## **Salmon Santa Fe**

*Fresh Atlantic Salmon Filets Char-Crusted with Dry Mesquite Spices Grilled to Perfection Served with a Smoky Paprika, Creamed Corn Aioli*

## **Flounder Limone**

*Fresh Flounder Filets Oven Baked to Perfection, with Lemon Juice, Spinach, Garlic and Butter, Sprinkled with Fresh Basil and Parmesan Cheese*

## **Vegetable Suggestions:**

*Choice of One Included in the Price*

### **Fresh Petite Green Beans**

*With Chive Butter*

### **Glazed Baby Carrots**

*With a Honey, Whole Grain Mustard Glaze*

### **Oven Roasted Fresh Vegetable Medley**

*With a Roasted Garlic, Tarragon Butter*

### **Oven Roasted Shoe Peg Corn**

*With Diced Tomatoes, Basil Butter*

### **Oven Roasted Cauliflower**

*With Roasted Shallots, Diced Red Bell Peppers and a Parsley Butter*

# *Starch Suggestions:*

*Choice of One Included in the Price*

## ***Oven Roasted Sweet Potatoes***

*With a Maple, Pecan Butter*

## ***Old Country Style Potato Latkes***

*Shredded Russet Potatoes, Garlic, Onions and Seasonings, Hand Made into Pancakes and Pan-Fried to a Golden Brown*

## ***Whipped Potatoes***

*With Roasted Garlic, and Chives*

## ***Oven Roasted Red Skin Potatoes***

*With Rosemary and Parmesan Cheese*

## ***Mango Fried Rice***

*With Diced Spring Vegetables*

## ***Saffron Rice Pilaf***

*With Dried Fruit*

## ***Macaroni and Cheese***

*With Smoked Gouda and Country Ham Bits*

# *Beverages*

## ***Iced Tea***

*(Unlimited)*

## ***Sparkling Peach Spritzer***

*(Unlimited)*

## ***Pomegranate Lemonade***

*(Unlimited)*

## ***Regular and Decaf Coffee***

*With Condiments Included in the Price*