Wedding sample menu

Market station

Roasted vegetable platter (grilled sweet potatoes, green zucchini, yellow squash, tomatoes, onions, and asparagus) garnished with parmesan cheese

International & Domestic cheese platter (blue cheese, goat, brie, cheddar, Swiss, provolone, Dilled havarti, smoked Gouda)

Seasonal fruit platter (golden pineapple, cantaloupe, honeydew, water melon and grapes garnished with berries)

Entrees

Fresh baked herb chicken served with mashed potatoes and fresh green beans garnished with caramelized onions

Soy honey mustard Salmon served with rice pilaf and grilled asparagus

London broil Flank steak served with rosemary potatoes and a fresh vegetable medley

Sautéed chicken breast in a veloute sauce served with roasted potatoes and a garden salad

Roasted turkey served with wild rice and a spring mix salad

Desserts

European mini pastries

Gourmet brownies and cookies