

# Wedding Reception Menus



## One

### Reception

Non alcoholic fruit punch  
Chef's selection of hot and cold hors d'oeuvres  
Crudités with dip

### Dinner

Hearts of romaine lettuce with Caesar vinaigrette  
Grain-fed chicken breast with Madeira and mushrooms, roasted Parisienne potatoes and steamed broccoli with lemon butter  
Bread basket and butter

Apple and cherry strudel with custard sauce  
Coffee and tea

... 43.99 per person

## Two

### Reception

Non alcoholic fruit punch  
Chef's selection of hot and cold hors d'oeuvres  
Crudités with dip

### Dinner

Cream of broccoli and aged cheddar soup  
Roasted beef sirloin with red wine sauce, rosemary roasted red skin potatoes and vegetable medley  
Bread basket and butter

Crème caramel with Cointreau soaked orange segments  
Coffee and tea

... 44.99 per person

## Three

### Reception

Non alcoholic fruit punch  
Chef's selection of hot and cold hors d'oeuvres  
Crudités with dip



### Dinner

Tomato gin soup with herbed croutons  
Pan roasted Atlantic salmon fillet with Pernod dill sauce, herbed rice pilaf and stir-fried vegetable medley  
Bread basket and butter

Fresh berry flan with Cointreau cream  
Coffee and tea

... 42.99 per person

### Four

#### Reception

Non alcoholic fruit punch  
Chef's selection of hot and cold hors d'oeuvres  
Smoked salmon with pumpernickel bread  
Crudités with dip

#### Dinner

Cold water shrimp cocktail with sauce  
Boneless Cornish game hen stuffed with wild rice, oven roasted Parisienne potatoes and fresh vegetable medley  
Bread basket and butter

Almond tulip filled with chocolate mousse and fresh berries  
Coffee and tea

... 55.50 per person

### Five

#### Reception

Non alcoholic fruit punch  
Chef's selection of hot and cold hors d'oeuvres  
Chilled jumbo Tiger shrimp and crab claws  
Crudités with dip

#### Dinner

Wild mushroom soup with tarragon and goat cheese crostini  
Radicchio, endive and romaine salad with oranges and shaved red onion  
Veal scaloppine with lemon herb sauce, buttered egg fettuccine and sautéed green beans  
Bread basket and butter

Tiramisu  
Coffee and Tea

... 65.50 per person

### Six

#### Reception

Non alcoholic fruit punch  
Chef's selection of hot and cold hors d'oeuvres  
Smoked salmon with pumpernickel  
Chef's selection of pâtés and terrines  
Crudités with dip

#### Dinner

Shrimp bisque with cognac and crème fraîche  
Organic greens with roasted tomato vinaigrette  
Roasted beef tenderloin with Chianti sauce, rosemary roasted Parisienne potatoes and fresh vegetable



medley  
Bread basket and butter

Tropical fruit savarin with lime zest and candied ginger  
Coffee and tea

... 79.50 per person

