

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

