



WEDDING PACKAGE IV

Passed Hors d'Oeuvres

Pine Nut Encrusted Shrimp with Raspberry Dipping Sauce
Breaded Artichoke Hearts with Zesty Marinara Sauce
Roasted Corn Crabcakes with Jalapeno Tartar Sauce
Duck Spring Rolls with Thai Dipping Sauce

Table Presentation

Savory Crabmeat & Stilton Cheesecake served with Assorted Crackers
Smoked Salmon Torte layered with Smoked Salmon, Fresh Dill, Sweet Red Onion, &
Cream Cheese served with Toasted Croustades & Assorted Crackers
Spicy Three Cheese Gulf Shrimp Fondue served with Homemade Tortilla Chips
Chef's Mixed Grill Presentation ~ Beef Tenderloin with Horseradish Mayonnaise,
Marinated Grilled Chicken Breast with Honey Dijon, Grilled Duck Breast with Spicy
Pepper Jelly, Andouille & Italian Sausage with Grain Mustard all served with Assorted
Artisan Breads
Pistachio Encrusted Salmon topped with a Saffron Beurre Blanc
Petite Lamb Chops with Raspberry Chambord Glaze served with Roasted Parslied
Potatoes

\$55.00 pp

*Uniformed Chef's Carving Station may be added
for additional charge of \$5.00 pp*

Choose one of the Following:

Steamship Round with Horseradish Mayonnaise
Honey Glazed Ham with Honey Dijon Sauce
Cajun Fried Turkey with Cranberry Spread
Herb Roasted Pork Loin with Carmelized Onion au Jus