



Sit-Down Spring Wedding

Passed Hors d'Oeuvres

Pork Dumplings with a Thai Dipping Sauce
Beef Wellingtons served with a Bordelaise Sauce
Artichoke Hearts Filled with Sun Dried Tomato Cream Cheese
Cranberry Chicken Salad Cups

Salad

Marinated Shrimp with Mixed Field Greens, Roasted Red Peppers, Banana Peppers,
Roma Tomatoes, Fresh Buffalo Mozzarella in a Red Wine Vinaigrette

Main Course

Grilled Pink Peppercorn Encrusted New York Medallions with a Velvet Merlot Veal Stock
Served with Shallot Whipped Yukon Gold Mashers

Truffle Seared Diver Scallops with a Wild Corn Citrus and Leak Mojo

Tomato Bouquets with Asparagus, Red and Yellow Bell Peppers, and Broccoli Florets

Parmesan Rolls with Whipped Butter

Dessert

Wedding Cake accompanied by Chocolate Dipped Strawberries

\$32.00 per person