

Sample Wedding Menus

Level One

APPETIZERS

Gourmet Cheese Platter
Gourmet Cheese
with *Gourmet Crackers*

Seasonal Crudities Display
Seasonal Fresh Vegetables with Dip

WEDDING BUFFET

Garden Salad
Chopped Romaine with
Tomatoes, Sliced
Cucumbers and Croutons
Ranch Dressing
Italian Dressing

Warm Rolls and Butter

Roasted Lemon Tarragon Chicken
with
Gorgonzola Cream Sauce
Glazed Baby Carrots
Mushroom Rice Pilaf

Wedding Cake

Seattle's Best Regular and Decaf
Coffee, Assorted Hot Teas, Iced Tea
& Iced Water with Lemon

22.95/person

Level Two

APPETIZERS

Bruschetta with Tomato, Basil and
Extra Virgin Olive Oil

Assorted Mini Quiche

WEDDING BUFFET

(with Chef Attended Carving Station)
Mixed Greens Salad
Grape Tomatoes, Red Onion,
Shredded Carrots, Blue Cheese and
Lemon Vinaigrette

Warm Rolls & Butter

Chef Attended Carving Station
Prime Rib with Au Jus and
Horseradish

Roasted Red Potatoes
Fresh Steamed Green Beans

Wedding Cake

Seattle's Best Regular and Decaf
Coffee, Assorted Hot Teas, Iced Tea
& Iced Water with Lemon

27.99/person

Level Three

APPETIZERS

Mediterranean Goat Cheese
Crostoni with Caramelized
Onions and Fresh Herbs

Vegetarian Stuffed Mushrooms

Grilled Prosciutto Wrapped Prawns
with Asian BBQ Sauce

WEDDING SERVED DINNER

First Course

Fresh Greens and Herb Salad with
Champagne Vinaigrette

Second Course

Spice-Seared Filet of Angus Beef
Apple-turnip Conserve, Yukon Gold
Crisps and Caramel Jus

Third Course

Wedding Cake

Seattle's Best Regular and Decaf
Coffee, Assorted Hot Teas, Iced Tea
& Iced Water with Lemon

35.99/person