

Wedding Buffet

Our Wedding Buffet includes everything. Appetizers and complete dinner buffet with two salads and three entrées. This menu is enhanced with stainless steel silverware and our premium disposable plates. We provide coffee and even cut and serve your wedding cake.

Appetizers

Assorted Cheese and Fresh Fruit Display

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

Crudité of Vegetables and Dip

Fresh-cut vegetables attractively displayed and served with a complimentary dip

First Courses

Field Green Salad

Baby lettuce and Mesclun tossed with garden vegetables, homemade croutons and our house dressing

Pasta Primavera Salad

Assorted pasta mixed with fresh vegetables, peppers and olives with marinated olive oil and vinegar and herbs

Entrees

Ginger Cured Sirloin

Tender sliced sirloin cured in ginger served with a red wine soy reduction

Lemon Cream Chicken

Boneless lemon-marinated chicken breast sautéed and finished with a rich lemon cream sauce

Tortellini Fresco

Cheese filled tortellini tossed with diced Roma tomatoes, roasted garlic, a chiffonade of fresh basil, and sweet red peppers

Accompaniments

Saffron Citrus Rice

Long grain Basmati flavored with saffron and essence of orange

Fresh Seasonal Vegetable Mélange

A medley of summer and zucchini squash, broccoli, carrots and red bell peppers cooked to perfection and lightly seasoned

Artisan Breads and Rolls

Fresh baked old world bread and roll assortment and creamery butter

Coffee, Tea and Decaf

A full-bodied blend of Arabica coffee and fresh herbal teas

\$23.95 per person

Make your special day especially for you by selecting your own choices of salads, entrees and side dishes. Please speak with your Celebrations sales consultant.