

Wedding Feast

Appetizers

Charcuterie Table Display

Natural wood boards displaying an elaborate assortment of salamis, sausages and smoked meats including imported and handcrafted Prosciutto Di Parma, coppa and salami. Accompanied with imported and local cheeses; fresh fruit; imported olive melange; grilled vegetables, erudite and aioli. Served with baguette slices, whole grain breads, crackers and and mustards.

ADD 6 BUTLER-PASSED HORS D'OEUVRES

Starting at \$6.95 per person.

First Courses

Wild Field Greens & Frisée

Baby lettuce and frisée tossed with roasted vegetables, grape tomatoes and our homemade classic French vinaigrette

Tortellini and Fresh Vegetable Salad

Seasonal, fresh vegetable medley, locally sourced when possible, tossed with cheese tortellini in a light lemon dressing.

Entrées

Wood-Grilled Sirloin Steak Americaine

Tender grilled sirloin garnished with Parma ham, baby spinach, blue cheese and roasted red peppers

Rosemary Sage Chicken Medallions

Boneless medallions of chicken expertly seasoned with fresh rosemary, sage and extra virgin olive oil. Wood-grilled until moist and succulent

Comes with China dinner plate, disposable appetizer and dessert plates and stainless steel flatware. Make your special day especially for you by selecting your own choices of salad, entrées and side dishes. You can also add full China service and/or table linens. Please speak with your Celebrations sales consultant.

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Seafood Imperial

Real crab meat, shrimp and scallops in a white wine cream sauce with roasted red peppers and artichoke hearts

Accompaniments

Rice Florentine

Savory rice with orzo, spinach and fresh herbs

Caramelized Red Bliss Potatoes

Red potatoes seasoned with fresh rosemary and garlic and gently oven browned

Asparagus Medley

Tender asparagus, roasted red peppers and other seasonal fresh vegetables sautéed with creamery butter and fresh herbs, served al dente and drizzled with a sweet and savory balsamic glaze

Artisan Breads and Rolls

Fresh baked old world bread and roll assortment and creamery butter

Dessert

Client's Wedding Cake

Cut, plated and served buffet style

Coffee, Tea and Decaf

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

Starting at \$42.95 per person