

# Wedding Feast

## *Stationary 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, crudité 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

### **Berry & Cheese**

Organic field greens tossed with toasted almonds, gorgonzola, fresh strawberries, and fresh 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

*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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## *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

## *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 \$49.95 per person*