

Wedding Buffet

Stationary Appetizers

Assorted Cheese and Fresh Fruit Display with Crudité of Vegetables and Dip

A variety of domestic and imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers. Fresh cut vegetables attractively displayed and served with a complimentary dip

Mediterranean Platter

With hummus, tatziki, housemade pita chips and bite-sized grilled vegetables

ADD 6 BUTLER-PASSED HORS D'OEUVRES

Starting at \$7.95 per person.

First Course

Field Green Salad

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

Entrées

Sirloin Bordelaise

Tender, sliced sirloin served with a red wine mushroom demi-glace

Herb-Rubbed Grilled Chicken

Boneless chicken breast marinated in fresh herbs then wood-grilled to perfection

Tortellini Fresco or Seasonal Pasta Selection

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

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Accompaniments

Vegetarian Rice Pilaf

Long grain rice with orzo and herbs prepared with vegetable stock

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

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 \$48.95 per person

Comes with China dinner plate, disposable appetizer and dessert plates and stainless steel flatware. You can also add full China service and/or table linens. Allow your menu to reflect your vision of the day by customizing salad, entrées and sides. Please speak with your Celebrations sales consultant.