



Wedding Menu Selections

Choices Based on Desired Wedding Package.
Please contact Group Sales at (800) 851-4988 for more information.

Entrée Selections

Medallions of Pork with Caramelized Onions & Port Wine Sauce
Southwestern Marinated Chicken Thighs w/ Flame Roasted Corn & Black Beans
Spinach & Cream Cheese Stuffed Chicken Breast w/ Sundried Tomato Sauce
Pan Seared Salmon Filet with Lemon & Caper Dill Glaze
Grilled Swordfish Steak with Tarragon Brown Butter Sauce
Oven Roasted Tilapia with Mediterranean Tapenade
Louisiana Cajun Catfish Topped with "Dirty" Shrimp
Grilled Pork Chops w/ Flame Roasted Fuji Apples
Flame-Grilled Vegetable Lasagna - Garlic Bread
Three Meat Lasagna- Garlic Bread
Top Round of Beef - Cabernet Demi
Beef & Broccoli Stir Fry
Chicken Marsala

Add Soup Du Jour - New England Style with Oyster Crackers for a nominal fee.
Assorted Dinner Rolls with Unsalted Butter served.

Vegetable & Starch Selections

Sautéed Julienne Vegetable Medley
Southern Style Stewed Tomatoes
Honey Ginger Glazed Baby Carrots
Seasoned Green Beans
Sautéed Mushrooms w/ Roasted Garlic
Wild Rice Blend
Mandarin Orange Jasmine Rice
Traditional Rice Pilaf
Steamed Sushi Rice - Soy
Twice Baked Potato
Cracked Pepper & Sea Salt Rubbed Baked Potato
Oven-Roasted Red Bliss Potatoes
Caramelized Shallot & Horseradish Mashed Potatoes
Garlic & Herb Buttered Penne
Egg Noodles - Basil Ragu
Fettuccini with House Made Pesto