

## Wedding Reception Plated Dinner Menu

### **Boneless Chicken Breast**.....

Juicy grilled chicken breast with your choice of seasoned rubs or a variety of sauces.

### **Chicken Florentine** .....

Baked boneless chicken breast stuffed with spinach & ricotta cheese, served with a creamy basil cheese sauce.

### **Chicken Cordon Bleu**.....

Baked boneless chicken breast stuffed with thinly sliced ham & swiss cheese, served with a sage cream sauce.

### **Chicken Parmesan** .....

Lightly breaded boneless chicken breast topped with marinara sauce and parmesan cheese.

### **Roasted Beef Rib Eye** .....

Choice Rib eye rubbed with seasonings, slow roasted, then served with a horseradish or red wine sauce.

### **Beef Tenderloin** .....

Roasted beef tenderloin sliced thinly and served with a red wine or béarnaise sauce.

### **Strip Loin** .....

Choice New York strip loin slowly cooked to perfection, then sliced and served with a mushroom or port wine sauce.

### **Lasagna** .....

Layers of pasta, Italian blended cheeses, and marinara sauce, served with or without meat.

### **Meatloaf** .....

Homemade juicy meatloaf made with onions, green & red peppers, and seasonings.

### **Pork Loin**.....

Boneless seasoned pork loin marinated in your choice of rosemary, apricot & ginger, or honey mustard then slow roasted until tender.

### **Baked Ham**.....

Slowly baked bone in ham sliced and served with a pineapple parsley glaze.

### **Orange Roughy**.....

Orange roughy fillet baked in a white wine and served with a Dijon cream sauce.

### **Seared Salmon** .....

Alaskan salmon fillet seared with white wine, butter, and thyme. Served with a buerre blanc sauce.

### **Sea Bass**.....

A Chilean sea bass fillet served with a tomato caper sauce.

### **Trout**.....

A whole trout stuffed with our own crabmeat stuffing, baked and served with a buerre blanc sauce.

### **Beef Stroganoff**.....

Tender beef tenderloin with onions & mushrooms braised in a beef and wine sauce, served on a bed of noodles.

*All food & beverage is subject to 20% service charge and 7% sales tax.*

## *Plated Dinner Menu Continued*

***Vegetables .....***

Green Beans, Ginger Glazed Baby Carrots, Broccoli, Cauliflower, Peas, Lima Beans, Corn, California Blend Vegetables, Asparagus (add \$1.00), Japanese Blend Vegetables, Roasted Vegetables, Sautéed Vegetable Medley.

***Starches.....***

Oven Roasted Potatoes, Baked Potatoes, Garlic Mashed Potatoes, Mashed Red Skin Potatoes, French Roasted Potatoes, Au gratin Potatoes, Dauphinoise Potatoes(add \$1.50), Wild Rice Pilaf, Bowtie Pasta in a cream sauce, Egg Noodles, Cheesy Linguini.

***Garden Salad.....***

Iceberg lettuce topped with cucumbers, tomatoes, cheddar cheese, and your choice of dressings.

***Caesar Salad.....***

Romaine lettuce, croutons, and parmesan cheese tossed in a homemade Caesar dressing.

***Spinach Salad..... \$1.00 additional***

Leaf spinach topped with bacon, mushrooms, red onion, and mozzarella cheese. Served with a warm bacon dressing.

***Field Green Salad..... \$1.00 additional***

Mixed field greens topped with strawberries, feta cheese, and walnuts. Served with raspberry vinaigrette.

***Romaine Salad..... \$1.00 additional***

Romaine lettuce topped with mandarin oranges, mozzarella cheese, almonds, and your choice of dressings.

***Fresh Fruit Salad..... \$1.00 additional***

Seasonal fresh fruits & berries.

***Ambrosia Salad..... \$1.00 additional***

Shredded coconut, mandarin oranges, maraschino cherries, and marshmallows mixed with whipped cream.

***Marinated Vegetable Salad.....***

Zucchini, squash, carrots, onions, mushrooms, and tomatoes marinated in Italian dressing.

***Waldorf Salad.....***

Fresh apples, grapes, walnuts, and celery mixed with mayonnaise & sour cream.

*Dinners include rolls and butter, coffee, tea and water.*

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