



Wedding Menus

"Offering You More Than Just Fine Food"

Appetizer Menu

Choice of Three Passed Appetizers

Elegant Cheese Display

of fine domestic and imported cheese featuring our signature Boursin served with assorted crackers

Fresh Fruit Display

Stuffed Belgian Endive Petals

filled with our signature Boursin and garnished with Cranraisins, pecans, and herbs

Comprese

fresh Roma tomato, Buffalo mozzarella and basil on a toasted baguette

Almond Chicken Strips

with Amaretto dipping sauce

Sausage Stuffed Mushrooms

with Italian cheese and spices

Sauté Station of Crab Cakes &

Colorado Red Trout

handmade crab cakes and fresh trout sautéed in tequila lime butter served with lemon aioli

Chocolate Dipped Strawberries

100 Guests - \$40 per guest
200 Guests - \$39 per guest
300 Guests - \$38 per guest
400 Guests - \$37 per guest

Buffet Menu

Mixed Field Greens

with fresh pears, Gorgonzola, and sugared walnuts served with Balsamic vinaigrette

Chicken Angelique

boneless chicken breast in a succulent white wine reduction with mushrooms, artichoke hearts and petite shrimp

Carving Station of New York Strip Loin

roasted whole and served with creamed horseradish

Oven Roasted New Potatoes

baby new potatoes roasted whole with rosemary and garlic

Green Beans Amandine

with delicate almond slivers

Savory Rolls

with dairy fresh butter

Chocolate Dipped Strawberries

100 Guests - \$44 per guest
200 Guests - \$43 per guest
300 Guests - \$42 per guest
400 Guests - \$41 per guest

Plated Menu

Strawberry Spinach Salad

strawberry slices and Bermuda onion served in a bed of baby Spinach with Poppy Seed Dressing

Molasses Glazed Salmon

delicately broiled and glazed and

Beef Tenderloin Tornadoes

with a rich bordelaise

Steamed Asparagus

steamed al dente with lime butter

Long Grain & Wild Rice

Croissants

with dairy fresh butter

Chocolate Dipped Strawberries

100 Guests - \$54 per guest
200 Guests - \$53 per guest
300 Guests - \$52 per guest
400 Guests - \$51 per guest

All prices include food, staff to set-up, serve, cut and pass wedding cake, and clean-up; service ware, linen and décor for the buffet (if applicable), china plates, glassware, flatware, linen for the seating tables, napkins, and a centerpiece (of a mirror tile, four votive candles, and a single flower vase). Prices do not include sales tax or service charge, and are subject to change. Linen for additional tables are available based upon your needs.