

WEDDING BUFFET DINNER

APPETIZER TABLE
PRIOR TO DINNER

FRUIT AND CHEESE ARRANGMENT

MONTRACHET AND ROASTED RED PEPPER TORTA

BAKED BRIE WITH APRICOTS AND ALMONDS

WEDGED SMOKED CHEDDAR

SEASONAL FRUIT

ASSORTED BREADS AND CRACKERS

FRESH VEGETABLE CRUDITE'

SEASONAL VEGETABLES SERVED WITH A CURRIED DIJON DUNK

DINNER BUFFET

*MIXED GREENS WITH PEARS, CRANBERRIES, WALNUTS, BLUECHEESE AND A
DIJON THYME VINIAGRETTE*

PORK TENDERLOIN WITH A MOLASSES BAR B QUE GLAZE

*LEMON PEPPER JULIANNED CHICKEN BREAST SERVED ON A BED OF
LINQUINI WITH A CAPER VERMOUTH SAUCE, WITH SEARED PORTABELLO
MUSHROOMS, ROASTED GARLIC AND SUNDRIED TOMATOES*

ROASTED ROSEMARY POTATOES

FRIED STUFFED ROMA TOMATOES

TARRAGON SAUTEED GREEN BEANS, PEPPERS AND SQUASHES

ICED TEA AND COFFEE

CONFECTIONS FOR CAKE TABLE

Pecan tassies

Minted meringue kisses

Lemon curd and berry tarts