

# WEDDING BUFFET

## Hors d'oeuvres (1 hour)

- Vegetable Crudités
- Assorted Cheese Board with Pepperoni
- Fresh Fruit Display
- Choice of (4) Hot Hors d'oeuvres (see list)
- Plated House Salad with Choice of 2 Dressings
- Baskets of Fresh Baked Rolls & Butter

## Carving Station Choice of Meats: (Choice of 1)

- Top Round of Beef, Virginia Baked Ham, Stuffed Pork Loin or Roast Turkey

## Entrées (Choice of 2)

- Stuffed Chicken Breast with Supreme Sauce
- Flounder Florentine
- Seafood Newburg
- Chicken Franchise with White Wine Lemon Garlic Sauce
- Three Cheese Lasagna or Vegetable Lasagna
- Veal Scaloppini
- Stuffed Beef Rounds with Confetti of Fresh Vegetables
- Poached Salmon with Pesto Cream Sauce
- Chef's Vegetable du jour
- Baked Ziti with Cheese

## Sides (Choice of 1)

- Rice Pilaf or Wild Rice
- Garlic Roasted Mashed Potato
- Double Baked Potato or Roasted Potatoes

## Dessert

- Wedding Cake
- Viennese Sweet Table
- Coffee, Tea, Iced Tea and Water

**\$61.50 per person plus tax**