

A LA CARTE

ALL WEDDING RECEPTION ENTREES AND OR BUFFETS ARE ACCOMPANIED BY THE FOLLOWING

SALAD

(SELECT ONE)

GARDEN SALAD – CAESAR SALAD – MIXED GREENS

THE FOLLOWING SALADS MAY BE SUBSTITUTED AT AN ADDITIONAL 2.50 PER PERSON.
SPINACH SALAD – BUFFALO MOZZARELLA, TOMATO & BASIL – GREEK SALAD

SALAD DRESSINGS

(SELECT ONE)

CREAMY ITALIAN – BALSAMIC VINAIGRETTE – RANCH – BLEU CHEESE – GREEK
LITE RASPBERRY VINAIGRETTE

TWO DRESSINGS MAY BE OFFERED AT AN ADDITIONAL .50 PER PERSON.

STARCH

(SELECT ONE)

BAKED POTATO – ROASTED RED BLISS POTATOES – GARLIC MASHED
ROASTED WHIPPED POTATOES – RICE PILAF

THE FOLLOWING STARCHES MAY BE SUBSTITUTED AT AN ADDITIONAL 2.00 PER PERSON.
TWICE BAKED STUFFED POTATO – AU GRATIN POTATOES – LYONNAISE POTATOES

VEGETABLE

(SELECT ONE)

GLAZED BABY CARROTS – BROCCOLI, CAULIFLOWER AU GRATIN – SEASONAL VEGETABLE MEDLEY

THE FOLLOWING VEGETABLES MAY BE SUBSTITUTED AT AN ADDITIONAL 2.00 PER PERSON.

ASPARAGUS – GREEN BEANS ALMONDINE

DESSERT

GOLDEN VANILLA ICE CREAM AND YOUR CHOICE OF:

(SELECT ONE)

HOT FUDGE SAUCE – STRAWBERRIES – RASPBERRY MELBA SAUCE

THE FOLLOWING DESSERTS MAY BE SUBSTITUTED AT AN ADDITIONAL 2.00 PER PERSON.
APPLE CRISP WITH FRESH WHIPPED CREAM – CHOCOLATE TRUFFLE TORTE
FRESH FRUIT SALAD – LEMON/LIME OR RASPBERRY SORBET

CHEESECAKE WITH FRESH FRUIT – ADDITIONAL 4.95 PER PERSON