



## Catering by Chef de Cuisine



Our goal is to enrich your wedding day in every way possible with our exquisite menus and unique attention to details. Your wedding day is not just an event, it will be a future memory for you and all of your guests. We will make your experience memorable in every way possible by providing an organized catering event coordinator to assist you in seeing your vision become a reality. Also, you will have an opportunity to meet with our chef to customize your menu for your special day. We hope the ambition Chef de Cuisine brings to your occasion will make your wedding day a remarkable experience.

### Wedding Planning

#### Begin by Choosing from the following:

- ~ Classical            \$54.95 per guest
- ~ Signature           \$64.95 per guest
- ~ Exclusive           \$74.95 per guest
- ~ Station Service    Pricing based on selections
- ~ Buffet Style        Each menu reduced by \$3.50

#### **Your Wedding Package includes:**

Choice of Soup or Salad  
(Choice of Soup & Salad, Please add \$3.95 per guest)  
Freshly Baked Dinner Rolls with Herb-whipped Butter  
Four Hours of Open Bar-Traditional Brands  
White & Red Wine Service with Dinner  
Mirrors, Votive Candles, and Rose Petals for Dining Tables  
Gourmet Coffee Station  
Classically-Designed Wedding Cake  
Professional Waitstaff & Bartender  
Floor-length linens for Dining Tables & Linen Napkins  
Your Choice of Solid Color  
China Place Settings, Silverware and Glassware for Dining Tables

#### Additional Charges Apply

Gratuity & Sales Tax  
All Facility Charges & Rental Fees  
\*Wedding Reception Prices  
Based on Minimum of 100 Guests

## Classical:

### Poultry:

Sautéed tender breasts of chicken, marinated with a hint of lemon and capers, creamed spinach and roasted red pepper and parmesan risotto

Herb marinated grilled chicken, in a sweet Marsala wine and mushroom sauce, wild rice blend and spinach soufflé

Chicken Chasseur, pan seared, free-range winged chicken breast with roasted wild mushrooms, pearl onions, and apple-wood smoked bacon in a white wine-tarragon beurre blanc. With roasted-garlic whipped potato and grilled baby vegetable medley

Parmesan-Artichoke stuffed chicken breast, chicken breast generously stuffed with a creamy blend of parmesan cheese and artichokes with a lemon-thyme cream. Rice pilaf blend and grilled asparagus

### Seafood:

Cedar-Plank Roasted Atlantic Salmon Filet with dill whipped potatoes, grilled baby vegetable medley

Pan-Roasted Tilapia filet with spicy-melon relish, rice pilaf blend, grilled asparagus, and cilantro cream

### Beef:

Char-grilled sirloin of beef with garlic whipped potato, Grilled Vegetable Medley, and a port-mushroom sauce

### Combination:

Marinated grilled chicken breast and Portobello mushroom ravioli with a basil cream sauce, grilled seasonal vegetable medley.

## Signature:

### Poultry:

Herb-Marinated grilled chicken breast, garlic-roasted whipped potato, spinach soufflé, and a creamy tomato-basil sauce

Chicken d' Auge, tender breast of chicken sautéed with apple-cider cream, wild mushroom risotto, grilled vegetable stuffed tomato

Sauteed breast of chicken with a tarragon and mustard cream sauce, rice pilaf blend, grilled asparagus.

Fresh herb chicken roulade with a white wine beurre blanc, cucumber batons and potato galette

### Seafood:

Blackened Mahi with roasted pepper risotto, snow peas, and blood orange buerre blanc

Pan-seared diver scallops with roasted cherry tomato, spinach linguini and our roasted garlic cream sauce

### Beef, Pork, or Lamb:

Hickory-Wood grilled center cut pork chops with bourbon glaze, double stuffed potato, sautéed vegetable medley, and maple apple chutney

Char-grilled beef tenderloin filet with Au Poivre sauce, cognac-peppercorn cream sauce, haricot vert stuffed tomato basket, herb whipped potato

Pink peppercorn crusted New Zealand Lamb Chops, seared medium rare, sautéed baby vegetable medley, grilled artichoke, mushroom, and white bean ragout

### Combination:

Petite char-grilled filet topped with a bordelaise sauce and a breast of chicken with a baked boursin cheese served with rice pilaf and a seasonal vegetable medley

Petite char-grilled filet with a parmesan crust, and Salmon Filet with Dill butter, Grilled Vegetable Coins with herb whipped potato

## Exclusive:

### Poultry:

Provençal seasoned chicken breast stuffed with prosciutto, sage, and provolone, sautéed vegetable medley, herb-roasted potato and a lavender cream sauce

Herb marinated chicken breast stuffed with baby spinach, ricotta cheese, and pine nuts with a creamy tomato-basil sauce

Sautéed Black Satin Chicken breast, brushed with our brown sugar sesame-soy glaze, woodland mushroom risotto, sugar snap peas

### Seafood:

Pan-seared diver scallops with roasted cherry tomato, spinach linguini and our roasted garlic cream sauce

Broiled mini-lobster tail with lemon-herb drawn butter, floral jasmine rice, and grilled baby vegetable with a lavender vinaigrette

Grilled Jumbo Tail-On Gulf Shrimp with a vanilla bean cream sauce, saffron infused couscous, and grilled baby vegetable medley

### Beef, Pork, Veal, & Duck:

Char-grilled beef tenderloin filet stuffed with Stilton cheese, roasted fingerling potato, grilled asparagus, and a cabernet demi-glaze

Oven Roasted Duck breast with bok choy, potato hash galette, and blackberry demi-glaze

Veal Osso Bucco with woodland mushroom risotto, grilled baby vegetable medley

Pork Medallions with apricot black-pepper glaze, herbed confetti orzo, grilled medley of patty pans

### Combination:

Petite char-grilled filet on a bed of wild mushroom ragout and a port-wine reduction paired with jumbo Gulf shrimp tossed in a garlic lemon butter with chive whipped potato

Petite char-grilled filet with Sherried Horseradish Crème, Jumbo Lump Crab cake with Cajun Remoulade, Fresh Grilled Asparagus and Roasted Yukon Gold Potato

# Hors D'Oeuvres

Butler passed Hors D'Oeuvres may be purchased in  
3 selections for \$4-6 per guest or 4 selections for \$5-7 per guest.  
Hors D'Oeuvres will be passed for a period of one hour.

## Hot Selections

Goat Cheese Stuffed Dates Wrapped with Bacon  
Our Chef's favorite! Served with Red Bell Pepper Coulis

Santa Fe Phyllo Cups  
Fire-roasted corn and black bean salsa in a flakey cup topped with a cool cilantro cream

Beef Tenderloin Kabobs  
Choice, hand-cut beef tenderloin skewered and char-grilled, served with  
sherried- horseradish cream and caramelized cabernet onions

Mini Beef Wellington  
Beef tenderloin wrapped in a flakey puff pastry with sweet bourbon glaze

Sesame Shrimp Skewer  
Jumbo Gulf Shrimp skewered and rolled in sesame, pan-seared,  
with a Thai peanut sauce

Grilled Lamb Chop "Lolli-Pops"  
Stone ground mustard and herb crusted lamb chops char-grilled,  
with a Thyme infused balsamic glaze

Spanakopita  
A creamy blend of baby spinach and feta cheese nestled in a flakey phyllo cup

"Not-So" Traditional Meatballs  
A special "twist" on the classic Moroccan Style with honey-lime sauce  
Or  
Cracked pepper rolled with sweet & tangy raspberry-hoisin BBQ sauce

Artichoke & Three-Cheese Stuffed Mushrooms  
Fresh mushrooms hand-stuffed with our blend of artichokes and cheese,  
with a creamy Parmesan sauce

## Cold Selections

### Peppercorn Seared Ahi-Tuna Skewer

Ahi Tuna rolled in a black and pink peppercorn, pan-seared rare,  
with a cool wasabi-lime mayo

### Chilled Shrimp Cocktail

Chilled jumbo gulf shrimp your choice of three different ways  
Lemon Marinated with our homemade cocktail sauce  
Cajun rubbed with cilantro lime aioli  
Thai infused with sweet chili sauce.

### Dilled-Cucumber Crostini

Garden fresh cucumbers thinly sliced atop French bread crostini with a dill cream

### Jumbo Prawn Grougeres

Chilled gulf shrimp mixed with herbed mayo and chive, nestled into a soft pastry puff

### Cranberry Chicken Parcels

Delicate creamy chicken salad studded with fresh cranberries,  
with a hint of lemon nestled in a flakey phyllo basket

### Cedarwood Smoked Salmon Crostini

In-house smoked salmon classically garnished and served with dark rye rounds

### Bruschetta Trio Bar

Selection of three bruschetta served with French bread crostinis.  
Tomato-basil, Artichoke & Parmesan, Woodland Mushroom

### Beef Tenderloin Crostini

Thin slices of beef tenderloin nestled on top of crunchy French bread with  
horseradish crème fraiche

### Gulf Shrimp Crostini with Cajun Remoulade

Lime-marinated Gulf shrimp served with a zesty Cajun Remoulade sauce

## Salads:

### Classic Caesar Salad

Crisp romaine lettuce, fresh tomato, Parmesan cheese shavings, and homemade croutons with our creamy Caesar dressing on the side

### Strawberry-Mandarin Salad

Crisp mixed greens, toasted pecans, strawberries, mandarin oranges, crumbled Bleu cheese, and red onion with our Poppysseed Dressing on the side

### Santa Fe Salad

Crisp mixed greens, fire-roasted corn, black beans, fresh tomato, tortilla strips, and Manchego cheese, with our Creamy Cilantro Dressing on the side

### Baby Spinach & Arugula Salad

Tender mix of spinach and arugula, with crisp apple-wood bacon, red onion, toasted pine nuts, and fire-roasted red peppers with our basil vinaigrette

### Traditional Caprese Salad

Fresh Buffalo Mozzarella, Roma Tomatoes, and Fresh Basil drizzled with Aged Balsamic Vinaigrette

## Soups:

### Lobster Bisque

Maine lobster bisque delicately laced with a brandy cream

### French Onion

Oven-baked sweet onions in a rich beef broth with creamy Gruyere cheese and homemade crouton round

### Cream of Wild Rice with Chicken

Tender breast of chicken and garden vegetables, with wild rice in a sherried cream base

### Butternut Squash Bisque

Rich & Creamy, Roasted Butternut Squash with a hint of Curry

### Fire Roasted Red Bell Pepper with Vegetable Confetti

Fire Roasted Fresh Bell Peppers with a Garden Vegetable Confetti

**For Soup & Salad Please Add \$3.95 per Guest**

## Bar Packages

### Beer & Wine Package 1

Miller Lite & Miller Genuine Draft  
Merlot, White Zinfandel, Chardonnay  
Assorted Sodas & Bottled Water  
\$9.95 per guest

### Beer & Wine Package 2

Miller Lite & Miller Genuine Draft  
Carona, Heineken, Amstel Lite  
Merlot, Cabernet, White Zinfandel, Chardonnay  
Assorted Sodas, Bottled Water  
\$10.95 per guest

### Bar Option 3

Seagrams 7, Beefeater Gin, Smirnoff,  
Bacardi, Dewars, Sweet & Dry Vermouth  
Miller Lite, Miller Genuine Draft, Amstel Lite  
Merlot, Cabernet, White Zinfandel, Chardonnay  
Assorted Sodas, Bottled Water  
\$14.95 per guest