

## Plated Dinner

Lobster, Crab and Shrimp Cakes Over  
Lobster Corn Chowder and Bitter Greens

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Hearts of Romaine Caesar Salad with Herb Croutons,  
peeled Romano Cheese, Cracked Black Pepper & Baby Tomatoes  
accented with Mexican Caesar Dressing

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## Sliced Beef Tenderloin and Mushroom Dusted Atlantic Salmon

Champagne Butter and Natural Pan Juices,  
Yukon Gold Potato Mash and Broccoli Rabe

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Assorted Freshly Baked Breads and Butter  
Freshly Brewed Coffee & Teas

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Vanilla Almond Wedding Cake with  
Strawberry Rum Bavarian Filling

Champagne Toast

# Buffet Dinner

## Salads:

Wild Mushroom Ravioli with Sweet Corn, Acorn Squash, Baby Green Beans, Pancetta Nuggets, Vegetable Ribbons and Cider Vinaigrette

Marinated Grilled Vegetable Salad with Curly Endive, Portobello Mushrooms, Artichokes, and Gruyere Cheese

Fresh Wild Greens with Sonoran Chicken Slivers, Sweet Shallots, Roasted Red Peppers and Chili Lime Dressing

## Entrees:

Slowly Braised Beef Tenderloin Tips Accented with Morel Risotto

Medallions of Chicken Stuffed with Mushrooms, Spinach and Boursin Cheese over Creamy Polenta & Charred Tomato Fondue

Grilled Swordfish with Mango Papaya Relish, Pea Shoots, Basmati Rice and Pickled Onions

## Accompaniments:

Wild Rice with Pine Nuts and Dried Fruits

Marble Whipped Potatoes with Horseradish and Toasted Garlic

## Vegetables:

Winter Squash Ratatouille Drizzled with Basil Pesto

Asparagus Spears with Lemon Sabayon

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Assorted Freshly Baked Breads and Butter

Freshly Brewed Coffee & Teas

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Spice Cake with Cinnamon Butter Cream Wedding Cake

Champagne Toast