

Sample Buffet Wedding Menu

COLD STATIONARY PLATTERS

Vegetable Crudités
With herb dip

Sushi
Assorted Maki Rolls &
Seared Peppercorn Encrusted Tuna
Served with Wasabi, Ginger & Soy Sauce

HORS D'OEUVRES
(Passed on Decorated Silver Tray)

Stuffed Mushroom Caps
Buttery Ritz Cracker and Vegetable Stuffing

Southwest Egg Rolls
With a avocado cream sauce

Bruschetta
Balsamic Drizzle, Tomato, Basil, Mozzarella

Mini Maryland Crab Cakes
With a horse radish cream sauce

Spanakopita
Spinach and cheese in filo

MAIN EVENT
Served from Buffet

Mesclun Salad
Mesclun Greens, Cucumber, Grape Tomatoes, Goat Cheese,
Golden Raisins and Pine Nuts

CARVING STATION
Carved by Chef

Whole Large Poached Salmon
Served with a Cucumber Dill Sauce & Mango Salsa

Herb Encrusted Beef Tenderloin
Accompanied by Caramelized Onions and Horseradish Cream Sauce

Assorted Grilled Vegetables

Garlic Mashed Potatoes

French Baguettes

DESSERT

Assorted Fancy Mini Desserts and Chocolate Covered Strawberries

Wedding Cake

Coffee, Decaffeinated Coffee and Tea