

# Weddings I I

## Complete Wedding Meals II

Choose one entrée

**Signature Tenderloin Marchant Du Vin** 24.50 per person

**Crab & Shrimp Stuffed Flounder Alfredo** 23.00 per person

**Baked Pork Loin Florentine** 21.00 per person

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**Complete meal includes;**

Seasonal Fresh Fruit Display & Italian Bruschetta Appetizers

Our Signature Mixed Greens Salad;

Layered Shredded Carrots, Grape Tomatoes, Black Pitted Olives, English Cucumber,  
Ranch & Zesty Italian Salad Dressings. Chef's Choice of Seasonal Vegetable.

Fresh Baked Rolls & butter.

Choose one side dish

Pasta Alfredo ☪☪ Pasta Primavera

Twice Baked Potatoes ☪☪ Signature Potato Puffs

Rice Pilaf ☪☪ Three Cheese Decadent Potatoes

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**Optional add-ons 4.00 per portion**

Domestic Cheese & Cracker Display

Mini Meatballs w/ Swedish or Barbeque Sauce

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**Optional;**

Chilled Shrimp Cocktail/ lemon wedges/cocktail sauce 2# 35.00

Wedding Soup 3.00 per person

**Optional Add a second entrée with above complete meal;**

Signature Veggie Lasagna Alfredo 4.00 pp  
Sliced Tenderloin 7.00 pp  
Traditional Meat Lasagna 4.00 pp  
Roasted Top Round 4.00 pp  
Pork Loin Madera 5.00 pp  
Grilled Stickless Sirloin Kabobs 6.00 pp  
Herb Grilled Stickless Chicken Kabobs 5.00 pp



**Optional Add a second side dish with above complete meal;**

Cavatelli 3.00 per person      Baked Potato Bar 3.00 per person  
Sausage Peppers-n-Onions 3.00 per person

## Optional Finishes

### Gourmet Dessert Trays & Displays

Featuring our Signature New York Style Cheese cake, double fudge brownies,  
Carrot cake w/ cream cheese frosting  
Custom quoted  
Fresh Apple Strudel from Ohio grown apples 22.50 –serves 10

## Complete Coffee Service

### Self-serve 2.25 pp

Columbian Coffee – Decaf Coffee – Creamers – Sugar – Sugar Substitute  
Stirrers, disposable coffee cups ( unless china cups are ordered separately)  
White Beverage Napkins & Discard Baskets  
Flavored coffees available & assortment of Organic flavored Teas available.