

Wedding Menus

Spectacular Wedding Reception

Silver rimmed plates, center pieces that tower over the table that make you feel as if you are sitting under a canopy of flowers and elegant food. The menu offers the finest of food and drink.

Open Bar with Top Shelf Liquor

Champagne

Passed Hors d'Oeuvres

Smoked Salmon Fleurettes

Foie Gras Terrine on Toast

Venison Tenderloin with Lingonberries

Amuse

Kumamoto Oysters on the half shell with Caviar

Salad

Yellow and Red Teardrop Tomatoes, Mixed Baby Greens, Belgian Endive, Asiago Cheese and Fig Lemon Vinaigrette

Entrée

Filet Mignon with Chanterelles napped with Brandy Cream Sauce

Butter Poached Lobster Tail

Whole Baby Vegetables

Duchess Potatoes with Rosemary

Savory Biscotti, Breadsticks and Assorted Rolls

Wedding Cake

Served on Plates decorated with Fruit, Raspberry Coulis and Chocolate

After Dinner Cordials and Liqueurs

Coffee and Tea