

Classic City Chef's
Wedding Menu - Buffet Style

PASSED HORS D'OEUVRES

BRUSCHETTA TOPPED WITH FRESH CHOPPED TOMATOES AND FRESH BASIL

THAI CHICKEN SALAD ON WONTON CRISPS

SHAVED BEEF TENDERLOIN ON HERB CROSTINI WITH HORSERADISH
CREAM SAUCE

PLATED SALAD

PRESET MIXED GREEN SALAD TOSSED WITH BALSAMIC VINAIGRETTE

DRESSING + ROLLS AND BUTTER AT EACH TABLE

DINNER BUFFET

ROASTED ROOT VEGETABLES W/ MAPLE GLAZE

GARLIC MASHED POTATOES

STEAMED VEGETABLE MEDLEY

PAN SEARED FILET OF WILD CAUGHT SALMON WITH A LEMON CAPER
BUERRE BLANC SAUCE

AIRLINE CHICKEN BREAST WITH A BALSAMIC GLAZE

BEVERAGES

SWEET TEA + UNSWEETENED TEA + LEMONADE + WATER

DESSERT

CAKE CUTTING SERVICE INCLUDED

ASK ABOUT OUR WIDE VARIETY OF DESSERT OPTIONS

31.00 PER PERSON WITH CHINA