

Classic City Chef's Wedding Menu - Dinner Stations

ANTIPASTO DISPLAY

A BEAUTIFUL PRESENTATION WITH A MIXTURE OF HARD AND SOFT CHEESES,

MARINATED VEGETABLES, OLIVES, AND SEASONAL FRUIT. INCLUDES A MIXED CHARCUTERIE WITH PEPPERONI, PROSCIUTTO, AND SALAMI.

THIS DISPLAY IS ACCOMPANIED WITH ARTISAN BREADS AND OLIVE OIL.

HEAVY HORS D'OEUVRES

ROASTED RED PEPPER + GOAT CHEESE MOUSSE ON CROSTINI BREAD

BAKED BLEU CHEESE W/ RED ONION MARMALADE ON TOASTED SWEET POTATO BREAD

CHICKEN SALAD IN PHYLLO CUPS TOPPED WITH RED GRAPES

GRILLED CHICKEN, RED PEPPER, PINEAPPLE KABOBS WITH SWEET CHILI SAUCE

MACARONI + CHEESE OFFERED WITH TOPPINGS: CHEESE, ONION, BACON, MUSHROOM

CHEF-ATTENDED CARVING STATION

TOP ROUND OF BEEF CARVED, YEAST ROLLS, HORSERADISH CREAM

MINI TWICE BAKED POTATOES, ROASTED WITH CHIVES, BACON, AND CHEESE

MIXED GREEN SALAD WITH CUCUMBERS, CARROTS, AND TOMATOES TOPPED WITH BALSAMIC VINAIGRETTE OR RANCH DRESSINGS

BEVERAGES

SWEET TEA + UNSWEETENED TEA + LEMONADE + WATER

DESSERT

CAKE CUTTING SERVICE INCLUDED

ASK ABOUT OUR WIDE VARIETY OF DESSERT OPTIONS