



Fresh Foods.
Whole Lives.

Wedding Menu - Plated Dinner

Displayed Hors D'oeuvres

Raw and Roasted

A vast variety of small crafted salads that include:

Chick Pea Salad, Sun-Dried Tomato Tapenade, Marinated Olives,
Sweet and Spicy Cucumbers, Roasted Red Peppers, Poached Green Beans,
Marinated Mushrooms, Poached Asparagus, Carrots and Boiled Eggs

Passed Hors D'oeuvres

Choice of Three:

Smoked Salmon Profiterole with Curry Crème Fraiche
Mini Fresh Mozzarella and Tomato Skewers
Smoked Chicken, Red Pepper and Brie Crostini
Chilled Shrimp Brochette with Plum Cocktail Sauce
Prosciutto Wrapped Duck Confit with Roasted Fennel

(additional choices available from our catering hors d'oeuvres menu)

Entrees

Choice of Two:

Stuffed Chicken Breast with Goat Cheese and Spinach, Fig-Marsala Sauce
Vidalia Crusted Lamb Rack with Rosemary Honey Jus and Mint Relish
Seared Filet Mignon with Roasted Shallot Bordelaise
Potato Crusted Sea Bass with Orange-Chive Buerre Blanc
Bistro Style Strip Steak with Sweet Potato Rosette
Pan Roasted Salmon with Tomato Wild Mushroom Jus
Turkey Roulade with Date-Cranberry Rag-Out

Served with Chef Suggested Sides and Fresh Seasonal Vegetable

Freshly Brewed Coffees and Teas

Water with Lemon

Cake Cutting and Service

\$45 per guaranteed guest

(+ NYS Sales Tax 8.75%, 18% gratuity)

Four hour reception; linens provided.

Leaf, Loaf & Ladle is a program of the Resource Center for Independent Living