



Seated Served Dinner

Grazing by the Bar

Antipasto Platter
with Italian olives and Imported Cured Meats

European Cheese Selection with French Brie en Croute
Assorted Lavoshe, Croustades and Wafers

Passed hors d'oeuvres

Asian Grilled Chicken Skewers with Thai Peanut Sauce
Tuscan Olive & Artichoke Tapenade

Salad Course

Salad of Mixed Field Greens and Romaine Hearts
with Sugared Pecans, Fresh Mangos, Bleu Cheese, Balsamic Vinaigrette

Entree Selection

Seared Bourbon Marinated Beef Tenderloin
Served with Caramelized Pearl Onions and Fresh Horseradish
or
Herb Crusted Chicken Cordon Bleu

Grilled Haricot Verts
Red and Yellow Pear Tomatoes with Button Mushrooms

Wild and Long Grain Rice Blend
with Toasted Almonds, Dried Cranberries and Scallions

Dessert

Wedding Cake and Groom's Cake Service
Silver Bowls of Fresh Summer Berries