

Buffet Selections - The Bouquet

Cocktail Reception

*A Lavish Display of Domestic and Imported Cheeses
Garnished with Sliced French Baguettes and Assorted Crackers*

Fresh Vegetable Crudite with Ranch Dressing

Your Choice of Two Selections from our Hors d'oeuvres List

Salad

*Tossed Mixed Greens Salad with Raspberry Vinaigrette Dressing
And Your Choice of Two Additional Salads: Caesar Salad, Fresh Fruit Medley, Marinated
Vegetable Salad, Grilled Vegetable and Orzo Salad or Sliced Tomato and Onion Salad*

Entrees

*Your Choice of up to Three Entrées
All Entrees are served with Roasted Red Bliss Potatoes, Medley of Seasonal Vegetables,
Warm Rolls and Butter*

Rotisserie Chicken with a Black Olive Sauce

Sun-Dried Tomato Crusted Chicken Breast, Pesto Cream Sauce

*Pork Loin Stuffed with Sun-Dried Cherries and Caramelized Onions
Calvados Sauce*

Pecan Crusted Mahi-Mahi, Mango Relish

Poached Salmon Fillet, Saffron Aioli

Roasted Top Sirloin of Beef Au Jus

Portabella Mushroom and Zucchini Napoleon with Tomato Concasse

Coffee Service

Freshly Brewed Starbuck's Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Beverages

*Four-Hour Open Bar with Name Brand Liquors, Domestic Beer,
Selection of House Wines and Assorted Soft Drinks*

Champagne Toast for all Guests

Dessert

SugarBakers Gourmet Wedding Cake