

# THE BUFFET WEDDING MENU

COCKTAIL HOUR - FLOATING HORS D'OEUVRES INCLUDED

## CHEF CARVING STATION

WITH

### TOP SIRLOIN OF BEEF

Horseradish, Barolo Jus

## SECOND MEAT

CHOOSE 1

Searched chicken breast with white wine & lemon  
Roasted chicken supreme with lemon & honey-dijon  
Breaded chicken cutlet with bufala & pomodoro  
Chicken paprikash  
Curried boneless chicken thighs  
BBQ-glazed boneless chicken thighs  
Hickory-smoked or jerk chicken pieces  
Chicken kabobs with tzatziki sauce  
Chicken pieces with rosemary & lemon

BBQ pork side ribs  
Searched pork loin with pear & apricot chutney  
Italian sausages with sweet pepper & onion  
Atlantic salmon with mango & red pepper salsa (\$5.75 PP)

## PASTA/RICE

CHOOSE 1

Penne pomodoro or alla vodka  
Cheese/meat tortellini with pomodoro or rose sauce  
Penne bolognese  
Meat/vegetable lasagna  
Gnocchi with basil pesto & lemon  
Butterfly pasta with spinach & extra-virgin olive oil  
Orecchiette with rapini, pancetta & extra-virgin olive oil  
Creamy mac'n cheese  
Fusilli pasta salad with summer vegetables & basil pesto  
Sautéed perogies with sour cream & green onion  
Butter & herb steamed rice  
Mediterranean rice with artichokes, sundried tomatoes, olives

## SALADS

CHOOSE 2

Baby greens with an aged balsamic vinaigrette  
Baby kale salad with feta & lemon dressing  
4-bean & red beet medley  
Caprese salad with mini bocconcini, cherry tomato, cucumber  
Coleslaw with mayo or white wine vinegar  
Assorted vegetable & pickle platter  
Potato salad with white wine vinegar or creamy mayo  
Creole rice salad with black bean & red pepper  
Caramelized corn salad with black bean & cherry tomato

## SIDES

CHOOSE 2

Creamy golden mashed potato  
Rosemary roasted potatoes  
Roasted root vegetables  
Mixed vegetable medley  
Sautéed shiitake mushrooms & sweetlet peas  
Rapini & carrot medley  
Steamed corn niblets with butter

With fresh buns & whipped butter

seasonal fruit platters

Coffee

# COCKTAIL HOUR

FLOATING HORS D'OEUVRES

CHOOSE 4

---

## MEAT

BBQ-glazed mini meatballs  
Roasted Italian sausage bites with fire-roasted spread  
Jerk chicken satays with cool cucumber sauce  
Chicken satays with a plum dip  
Seared chicken dumplings with teriyaki  
Lamb spiducci  
"Pigs in a blanket" pogos with mustard  
Mini bocconcini wrapped with parma prosciutto skewers  
Parma prosciutto & herbed cheese crostini with balsamic

## VEGETABLE

Italian bruschetta with cherry tomato & french crisps  
Portobello mushroom bruschetta  
Seared vegetable dumplings with teriyaki  
Samosas with tamarind sauce  
Spring rolls with plum sauce  
Mini arancini with arrabiata sauce  
Sautéed perogies with sour cream & fresh green onion  
Cauliflower bites with sweet chili thai  
Poached pear, caramelized onion & goat cheese canape

## SEAFOOD

Shrimp cocktail martini  
Tempura shrimp with teriyaki reduction  
Jalapeno shrimp poppers  
Cajun shrimp, crème fraiche & cucumber  
Ahi tuna tartare on cucumber wheels

---

## GRAZING TABLE OPTIONS:

### CHEESE & SALUMI GRAZING BOARDS

Assorted crackers & italian taralli  
\$7.50 PP

### MEDITERRANEAN SPREADS

Fire-roasted red pepper  
Black olive tapenade  
Charred hummus  
Baked naan & crisps  
\$5.25 PP