

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

Seared 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

BBQ pork side ribs
Seared pork loin with pear & apricot chutney
Italian sausages with sweet pepper & onion
Atlantic salmon with mango & red pepper salsa
(\$5.75 PP)
Chicken kabobs with tzatziki sauce
Chicken pieces with rosemary & lemon

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
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
Ceasar salad

SIDES

CHOOSE 2

Creamy golden mashed potato
Rosemary roasted potatoes
Roasted root vegetables
Mixed vegetable medley
Sautéed shiitake mushrooms & sweetlet peas
& 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
Grilled mini lamb T-Bone (\$1.75 Extra PP)
"Pigs in a blanket" pogos with mustard
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