

# Wedding Buffet Options

Served with Warm Rolls & Butter, Dessert, Fresh Brewed & Decaffeinated Coffee

## Salads (Choice of 2)

Fresh Green Garden Salad	Caesar Salad
Baby New Potato Salad	Tortellini in Balsamic Vinaigrette
River Ridge Pasta Salad	Oriental Salad
Thai Noodle Salad	Calabrese Pasta Salad

## Vegetables (Choice of 2)

California Melody	Green Beans Almandine
Butternut Squash Gratin	Stir Fried Oriental Vegetables
Baby Carrots, Assorted Green Beans with a Lemon Butter Sauce	

## Starch (Choice of 2)

Citrus Rice Pilaf	Oriental Fried Rice
Garlic Golden Mashed Potatoes	Rosemary Garlic Potatoes
Mashed Potatoes with Cream Gravy	Fettuccini Alfredo
Not Your Mothers Macaroni & Cheese	

## Entree Selection

*Chicken Picatta: with a Lemon Caper Sauce*

*Chicken Marsala: with Mushrooms in a Creamy Marsala Wine Sauce*

*Beef Marsala: with Mushrooms in a Marsala Wine Glaze*

*Chicken Parmesan: Marinara Sauce, Topped with Mozzarella & Parmesan Cheese*

*Chicken Or Beef Teriyaki: Glazed with Teriyaki Sauce & Topped with a Pineapple Salsa*

*Mesquite Barbequed Choice Tri-Tip: Santa Maria Style served with Au-Jus*

*Beef Madeira: Roasted Choice Sirloin of Beef, served with a Madeira Wine, Thyme & Shallot Sauce*

*Snapper Vera Cruz: with, Tomatoes, Onions, Green Olives, Capers & Green Chilies*

*Eggplant Parmesan: with a Marinara Sauce, Topped with Mozzarella & Parmesan Cheese*

*Chicken Cordon Bleu: Ham, Gruyere Cheese with a Cream & Capers Sauce*

*Fillet of Salmon: with Cream Dill Sauce*

*Grilled Mahi Mahi: with a Lemon Butter Sauce*

*Seasoned Choice Prime Rib Au Jus: with a Cream Horseradish Sauce (add \$4.00 per person)*