

REHERSAL DINNER MENU

15.00

CASER SALAD with ASIAGO and PARMASEAN BACON on the SIDE
BAKED POTATO with SCALLIONS SOUR CREAM and DOUBLE SMOKED BACON

BBQ CHICKEN BREAST BONLESS SKINLESS

COLD DRINKS

(all disposable platewear and cutlery)

AUGUST 2/14 WEDDING DAY

SNACK MENU

12.00

ASSORTED CHEESE and CRACKER TRAYS
FRESH VEGTABLE TRAYS with VEGTABLE CREAM CHEESE DIP
STUFFED BREAD BOWLS with ARTICHOKE and SPINACH DIP

KIDS MENU WEDDING DAY

15.00

DOUBLE PEPPERONI and CHEESE and DOUBLE CHEESE PIZZA

CASER SALAD

SCRATCH MADE MAC and CHEESE with AGED CHEDDAR

VEGTABLE TRAY

OJ and APPLE JUICE

(disposable plate wear and cutlery to be used)

WEDDING MENU

33.00

ARTISAN HOT DINNER ROLLS with BUTTER TRAYS

FRESH FRUIT TRAYS with STRAWBERRIES BLUEBERRIES PINEAPPLE RED and GREEN GRAPES

CASER SALAD with ASIAGO PARMASEAN and DOUBLE SMOKED BACON (on the side)

BABY GREENS SPRING SALAD with ITALIAN RANCH and BASIL and HERB VINAGRETTE

PENNE SALAD with SUNDRIED TOMATO KALAMATA OLIVES ROASTED RED PEPPER and FRESH HERB
VINAGRETTE

SHEZAN BASMATI RICE

ROASTED NUGGET POTATO with FRESH ROSEMARY and GARLIC

PESTO PENNE with FRESH HERBS ASIAGO and GARLIC BUTTER (vegatarian choice)

HERB ROASTED CHICKEN BREAST (boneless skinless) with FRESH THYME OREGANO GARLIC LEMON and
WHITE WINE SAUCE

BARON of BEEF (boneless) with MERLOT GRAVY

BABY CAROTTS with DILL BUTTER

SWEET BABY PEAS with PARSLEY BUTTER

BERRY PUNCH with STRAWBERRY and RASBERRY SORBET VANILLA BEAN ICE CREAM LEMON LIME SODA
and FRESH BERRIES

FRESH BERRIES and VANILLA BEAN YOUNGURT

FRESH COFFEE and TEA

MILE HIGH STRAWBERRY CHEESECAKE with STRAWBERRY COOLI