

FEAST YOUR EYES!

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PASTA & VEGETARIAN SELECT ONE

- ☐ Pasta primavera with seasonal mixed vegetables and tomato sauce
- ☐ Mushroom stuffed bauletta pasta with a roasted pepper and onion sauce
- ☐ Potato gnocchi with a roasted garlic cream sauce
- ☐ Penne fresco with broccoli, leeks and mushrooms in a white wine mushroom and garlic broth
- ☐ Eggplant parmesan with tomato sauce and mozzarella cheese
- ☐ Tofu stir fry with Asian vegetable medley and hoisin honey sauce

DESSERTS SELECT TWO

- ☐ Assorted dainty cookies and finger dessert squares
- ☐ Chocolate Irish cream trifle or classic English sherry trifle
- ☐ Chocolate dipped strawberries
- ☐ Decorated cupcake tree
- ☐ Fresh sliced seasonal fruit platter



SALADS SELECT TWO

Wedding Buffet Menus

All buffets include a selection of our daily baked breads and butter, plus coffee and tea.

- ☐ Belgium endive, baby spinach, radicchio salad with grilled pears, goats cheese and champagne vinaigrette
- ☐ Hearts of romaine with parmesan, crispy croutons, lemon wedges and garlic dressing (bacon crisps on the side)
- ☐ Cookstown greens, cherry tomatoes, cucumbers and carrot sticks with a white balsamic vinaigrette
- ☐ Baby spinach salad with sautéed mushrooms, roma tomatoes, onion sprouts with gorgonzola vinaigrette
- ☐ House greens with caramelized onions, artichoke hearts and oven dried tomatoes with a shallot vinaigrette
- ☐ Five bean salad with parsley, red pepper and caramelized onions with a lemon vinaigrette
- ☐ Tomato and bocconcino salad with pesto and balsamic glaze served on arugula and mixed baby greens
- ☐ Traditional Greek salad with peppers, onions, cucumber, olives and feta cheese with a lemon herb dressing

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SIDE DISHES SELECT TWO

- ☐ Old fashioned potato salad with mustard and dill dressing
- ☐ Tri colour fussili pasta salad with mixed peppers, carrots and red onion with a basil pesto dressing
- ☐ Primavera pasta with mixed vegetables and tomato vinaigrette
- ☐ Roast potatoes with rosemary and garlic
- ☐ Mash potatoes with roasted garlic and chives
- ☐ Parisian potatoes with paprika
Seasoned rice pilaf
- ☐ Seasonal herb buttered mixed vegetable medley
- ☐ Israeli couscous medley
- ☐ Maple roasted sweet potatoes
- ☐ Fire grilled vegetable medley with balsamic drizzle
- ☐ Tender whole green beans almandine
- ☐ Baby carrots and asparagus



MEAT & SEAFOOD ENTREES SELECT TWO

- ☐ Chef carved herb crusted top sirloins of beef with roasted garlic jus, horseradish
- ☐ Asian style flank steak with honey, sesame soy glaze
- ☐ Texas chipotle braised beef short ribs
- ☐ Indian style butter chicken with chickpeas and lemongrass
- ☐ Sweet chili and lemon grass chicken with tri colour peppers and onions
- ☐ Chicken scaloppini with a white wine and mushroom sauce
- ☐ Parmesan and herb breaded boneless breast of chicken mozzarella melt and basil tomato sauce
- ☐ Greek style chicken skewers with lemon and herbs, tzatzaki sauce
- ☐ Chicken on the bone with cajun seasoning or barbecue glazed
- ☐ Crispy chicken drumettes with garlic, lime chili glaze
- ☐ Roast pork loin with braised apples and caramelized onions
- ☐ Teriyaki glazed salmon filet with scallions
- ☐ Potato crusted tilapia with roasted cherry tomato relish
- ☐ Lemon, garlic and chili pan seared shrimps with tri colour peppers