

# **Supreme Wedding Buffet Dinner**

*Imported and Domestic Cheeses Served with Roasted Seasonal Vegetables, Pepperoni and assorted Fine Crackers*

*Select (4) four Hors D'oeuvres to be butlered to your guests during cocktail hour*

## ***Salad*** (Select One)

Tossed Garden Salad with Fresh Seasonal Greens and choice of Dressings  
Caesar Salad with Romaine Lettuce, Seasoned Croutons, Shaved Romano and House Dressing  
Seasonal Fresh Fruit accompanied with Honey Yogurt Dressing

## ***Entrees*** (Select Two)

Hand Carved Prime Rib Au Jus

Slow roasted age beef seasoned with cracked pepper and served with Au Jus and horseradish

Hand Carved Tenderloin of Beef with our signature Demi Glaze (please add \$2.00pp)

The premier cut of beef! Filet Mignon served with our signature sauce

Steak Chesapeake (please add \$2.00pp)

Twin filet medallions stuffed with Golden Apple's Crab Imperial and finished with a hollandaise sauce

Chicken Chesapeake

Pan seared chicken breast topped with crabmeat, scallops and shrimp finished with a creamy lobster sauce

Maryland Lump Crab Cakes

Our signature house made all lump crab cakes with a Creole Remoulade sauce

Stuffed Flounder

Flounder Filets baked to perfection and stuffed with our signature Crab Imperial

Stuffed Shrimp Imperial

Broiled jumbo shrimp stuffed with Golden Apple's Crab Imperial

Lobster Newburg Served in Puff Pastry

Mediterranean Salmon

Pan seared salmon filet topped with sun dried tomatoes, roasted red peppers, black olives and capers

Key West Grouper with Mango Salsa

Caribbean seasoned grouper filet oven roasted and finished with a Mango Salsa

## ***Pasta*** (Select One)

*Featuring our Homemade Sauces*

Wild Mushroom Ravioli with Roasted Leek Cream Sauce

House Made Vegetable Lasagna

Tri Colored Cheese Tortellini with Chef's Alfredo and Marinara Sauce

Penne Alla Vodka made with Romano Cheese and Prosciutto in a Rose Vodka Sauce

Manicotti with Marinara Sauce

Farfalle Pasta with Seasonal Vegetables with our Basil Pesto and Fresh Grated Reggiano Cheese

***Vegetables*** (Select Two)

Petite Green Bean Almondine

Au Gratin Potatoes

Horseradish and Sour Cream Mashers

Honey Glazed Carrots

Garlic Mashed Potatoes

Sweet Potato Mashers

Fresh Seasonal Roasted Vegetables

Wild Rice

Twice Baked Potatoes

Roasted Red Potatoes

Sweet Buttered Corn

Broccoli with Cheddar Cheese Sauce

California Vegetable Medley

*Freshly Baked Dinner Rolls and Sweet Butter*

*Brewed Coffee and Gourmet Tea Station*

**Custom - Appointed Wedding Cake**