

# **Traditional Wedding Buffet Dinner**

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

*Select (3) three Hors D'oeuvres to be butlered to your guests during cocktail hour*

## ***Salad***

Tossed Garden Salad with Fresh Seasonal Greens and choice of Dressings

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

Top Round of Beef Au Jus

Thinly Sliced Top Round Finished with our signature beef sauce

Roasted Hot and Sweet Italian Sausage with Peppers and Onions

Glazed Virginia Baked Honey Ham

Sliced honey ham garnished with Pineapple

Rotisserie Style Herbed Chicken

Slow roasted white and dark meat cooked to perfection

Chicken Parmesan Classico

Lightly breaded breast of chicken, topped with mozzarella and homemade marinara

Fresh Herb Encrusted Loin of Pork

Oven roasted and sliced with traditional pan gravy

Veal Spezzato

Tender veal with peppers, onions, mushrooms in red sauce served over egg noodles

Chicken Cordon Blue

Lightly breaded breast of chicken stuffed with ham and cheese served with Dijon Cream Sauce

Chicken Marsala with Fresh Mushrooms

Tender breast, Kennett Square mushrooms, garlic and shallots finished with our classic Marsala sauce

Oven Roasted Salmon

Atlantic Filets with a Savory Bread Topping

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

*Featuring our Homemade Sauces*

Jumbo Shells Filled with Ricotta

Baked Ziti Topped with Mozzarella

Tri Colored Rotini Pasta with Chef's Alfredo or Marinara Sauce

Traditional Southern Baked Macaroni and Cheese

## ***Vegetables*** (Select Two)

Parsley Potatoes  
Green Bean Almondine  
Au Gratin Potatoes  
Horseradish and Sour Cream Mashers  
Honey Glazed Carrots  
Garlic Mashed Potatoes  
Sweet Potato Mashers  
Vegetable Medley  
Wild Rice  
Roasted Red Potatoes  
Sweet Buttered Corn

*Freshly Baked Dinner Rolls and Sweet Butter  
Brewed Coffee and Gourmet Tea Station*

**Custom - Appointed Wedding Cake**