

WEDDING DINNER BUFFET

SEASONAL FRUIT KABOBS PRESENTED ON PINEAPPLE TREE DISPLAY

Minted Citrus Dipping Sauce

ANTIPASTO PLATTER

Provolone, Artichoke Hearts, Salami, Parmigiano, Pepperocinis, Scallops
Olives, Roasted Red Peppers, White Anchovies and Pickled Onions

Served with Crisp Breadsticks

HEARTS OF ROMAINE, CROUTONS, GRATED PARMESAN

Caesar Dressing

BOWL OF MESCLUN GREENS

Balsamic Vinaigrette and Bleu Cheese Dressings

FOREST MUSHROOM SALAD, COLORADO MICRO-BREW DRESSING

DUNGENESS CRABMEAT AND ASPARAGUS SALAD

MARINATED SHELLFISH, SHRIMP, SCALLOPS SQUID, SUNDRIED TOMATOES

Olive Oil Vinaigrette

SALAD CAPRESE

Tomatoes, Buffalo Mozzarella, Basil and Red Onions

GRILLED VEGETABLE AND PASTA SALAD

Olive Oil and Herb Vinaigrette

PRESENTED IN SILVER CHAFING DISHES

Fillet of Atlantic Salmon, Dill Cream Sauce with Bay Shrimp

Herb Basted Breast of Chicken, Bordelaise Sauce

Artichoke and Three Cheese Ravioli, Roma Tomato Marinara Sauce

CARVED AT THE BUFFET

Whole Roast Tenderloin of Aged Beef, Sauce Bearnaise and Peppercorn Sauce

Fresh Medley of Seasonal Vegetables

Au Gratin Potatoes

Blended Wild Rice with Scallions

Breadmoor Rolls, French Bread and Butter

Chocolate Dipped Strawberries

Breadmoor Cheesecake Squares

Fresh Fruit and Pecan Tartlettes

Chocolate Mousse in Tulip Cup

INTERNATIONAL COFFEE STATION

Freshly Brewed Flavored Coffees and a Selection of Teas from Around the World with Shaved Chocolate, Chocolate Coffee Beans
Whipped Cream, Cubed Sugar, Warm Milk, Cinnamon Sticks, Lemon Peels, Lemon Wedges, Honey and Brown Sugar

\$94.00

(100 guest minimum, \$8.00 additional charge per person for 99 guests or less)

Buffets are not available for less than 50 guests.

All Food and Beverage is subject to a 22% Service Charge, and applicable Sales Tax / PIF.