



# WEDDING LUNCHEONS

Selection of Soup or Salad, Entrée and Sorbet (Intermezzo or Sweet Endings)

## SOUP OR SALAD SELECTIONS

Shrimp and Lobster Bisque  
Roasted Tomato Saffron Bisque  
Smoked Chicken and Corn Chowder  
Butternut Squash and Apple Bisque  
Chilled Strawberry Riesling Soup

OR

Mesclun Lettuce with Sonoma Goat Cheese  
Carrots, Grape Tomatoes, Cucumber  
Balsamic Basil Vinaigrette Dressing

Leaf Spinach and Mushroom Salad  
Bleu Cheese and Almonds, Cherry Tomatoes  
Sweet and Sour Vinaigrette Dressing

Bibb Lettuce with Cucumber and Tomato  
Vegetable Julienne, Broadmoor and Raspberry  
Italian Vinaigrette Dressings

Traditional Caesar Salad  
Crisp Romaine Lettuce  
with Caesar Dressing with Herb Croutons

Boston Bibb Lettuce  
Orange and Sundried Cranberries  
Walnuts and Grapes, Raspberry Vinaigrette

## SWEET ENDINGS OR INTERMEZZO

(Included in menu price)

Trio of Sorbets with Crisp Michelettes

## DESSERT ENHANCEMENTS

Seasonal Berries in Crème Anglaise Sauce

Chocolate Linen Sack with Chambord Mousse  
with a Berry Fruit Sauce

Passion Fruit Cheesecake  
with Ganache and Trio of Sauces  
\$9.00 each

## ENTRÉE SELECTIONS

Duet of Petite Filet of Beef and Salmon  
Pink Peppercorn Sauce, Chateau Potato  
Bouquetiere of Seasonal Vegetables  
\$58.00

Chicken Forestiere in Herb Crust  
Sauce Forestiere  
Rice Medley  
Bouquetiere of Seasonal Vegetables  
\$44.00

English Cut London Broil Beef  
Shallot Mushroom Sauce  
Rissolo Potatoes and Bouquetiere of Seasonal Vegetables  
\$48.00

Baked Chicken Saltimbocca  
Sauce Madeira, Orzo Pasta  
Bouquetiere of Seasonal Vegetables  
\$46.00

Broiled Filet of Atlantic Salmon  
Sauce Dieppoise  
Tumeric Potatoes, Bouquetiere of Seasonal Vegetables  
\$48.00

Grilled Filet Mignon of Beef au Poivre  
Duchess Potatoes, Bouquetiere of Seasonal Vegetables  
\$58.00

Herb Roasted Loin of Pork  
Mashed Potatoes, Mustard Sauce  
Bouquetiere of Seasonal Vegetables  
\$47.00

Duet of Petite Filet of Beef and Chicken Breast Helene  
Sauce Perigourdine  
Wild Rice Medley, Bouquetiere of Seasonal Vegetables  
\$54.00

Colorado Red Trout  
Tarragon Caper Cream Sauce  
Parsley Potatoes, Bouquetiere of Seasonal Vegetables  
\$45.00

Baked Chicken Cordon Bleu  
Bercy Sauce  
Potato Roulade  
Bouquetiere of Seasonal Vegetables  
\$43.00



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A selection of entrées for sit-down meals may be offered to your guests. Selections are limited to two choices and all meals will be charged at the highest priced entrée. An exact count of the number of each entrée is required with your guarantee of attendance, three business days prior to the event. Place cards are required to designate entrée selections to the banquet staff.

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