



**FULL SERVICE
DINING & WEDDING
PACKAGES**

DINING SERVICE STYLES OFFERED

FORMAL SIT DOWN SERVICE

BUFFET SERVICE, STATION SERVICE

TRAY PASSED HORS D' OEUVRES SERVICE

FAMILY STYLE SERVICE

DISPLAY COOKING SERVICE

Hors D Oeuvres:

Hot and Cold Tray Passed, Displayed

Entrees:

Poultry, Beef, Seafood, Vegetarian, Pork

Ethnic Cuisine: Entrees, Side Dishes, Desserts:

Mexican, Middle Eastern, Italian, Ethiopian, Korean, Japanese, Chinese, Thai, Indian, Morocco

Corporate:

Complete Menus for Breakfast, Luncheons, and Dinners

- Soups
- Salads
- Sides Dishes
- Desserts
- Vegetarian
- Gluten Free
- Station Menus
- Breakfast & Brunch
- Cocktail Reception
- Holiday Celebration
- BBQ-Picnic Menus
- Wedding: Packages
- Festival

GOLD WEDDING PACKAGE

*Price Includes Staff

*Price Does Not Include China Service

*Guest Counts Over 200 Many Receive A Reduced Price

Select 3 Tray Passed and Stationary Hors D' Oeuvres

Select 1 Salad, 1 Entrée, 2 Side Dishes,
Gourmet Rolls and Butter and Coffee Tea Service

Select 1 Vegetarian Dish

COLD TRAY PASSED

Taos Tortilla Rolls

With Spiced Black Beans, Julienne Cut Vegetables,
Avocado Served With A Roasted Red Pepper Coulis

Cajun Seared Ahi Skewer

With Wasabi Cream and Soy Sauce

Caesar Salad Roll Up

With Prosciutto, Creamy Caesar Sauce and Herbed
Crouton

Mini Cucumber Barrels

With Fresh Dill and Creamy Havarti and Apricot
Chutney

Herbed Goat Cheese Crostini

With Marinated Roasted Red Pepper and Cilantro

Crisp Endive Spears

Filled With Goat Cheese, Figs and Pecans Garnished
With Dried Cranberry

Seared Ahi on Cucumber

With Sprouts and Wasabi Cream

Shrimp and Chicken Spring Roll

With Mild Spiced Orange Chili Glaze

HOT TRAY PASSED

Crispy Wild Mushroom Spring Rolls
With Chinese Mustard And Sesame Dipping Sauce
And Thai Peanut Dipping Sauce

Tandoori Chicken Skewers
With Cucumber Dipping Sauce

Coconut Beer Battered Shrimp
With Tangerine Mustard Dipping Sauce

**Spinach, Roasted Shallot,
Sun Dried Tomato And Feta Bites**

Asian Pot Stickers
With Ginger Sweet And Sour Sauce

Marinated Steak Skewers
With Argentine Chimichurri Dipping Sauce

Feta and Caramelized Maui Onion

Pastry Bites

Portobello Skewers
With Port Demi-Glacé Dipping Sauce

Stuffed Mushrooms
With Mild Andouille Sausage and Parmesan or Feta,
Bacon and Walnuts

Thai Chicken Pizza
With Plum Sauce and Cilantro

**Oven Roasted Spinach and Red Pepper
Quesadilla Rolls**
With Smoked Chicken Breast, Cilantro and Cheddar,
Mozzarella Cheeses With Avocado & Tomatillo
Dipping Sauce

COLD STATIONARY

Fresh Seasonal Sliced Fruits and Berries

Domestic Cheeses
Displayed On Colored Cut Marble Slabs with Fresh
Fruit Garnish, Gourmet Crackers and Sliced
Baguettes

Fresh Vegetable Crudités
Displayed With Roasted Garlic Cream Dip and Sun
Dried Tomato Aioli

Bruschetta Display
With Herbed Flat Breads, Focaccia Fingers and
Garlic Toast Points

Rainbow Tortilla Chips
With Assorted Freshly Made Salsas and Guacamole

HOT STATIONARY

Hot Spinach and Artichoke Cream Dip
With Focaccia Bread Sticks, Assorted Flat Breads
and Gourmet Crackers

Thai Chicken Satay Skewers
With Mild Spiced Peanut Sauce

Red Curry Chicken Wontons
Served With a Golden Plum Sauce

Mini Pizza Squares
With Pepperoni, Oregano and Onions or Goat
Cheese, Basil and Roma Tomatoes

SALADS

Baby Greens

With Fresh Citrus Segments,
Sliced Dates, Roasted Pine Nuts
And Fresh Croutons With
Meyer Lemon Vinaigrette

Caesar Salad

With Fresh Focaccia Croutons,
Shaved Parmesan And Caesar
Dressing

Mediterranean Orzo And Spinach Salad

With Feta

HOT ENTREES

Sake and Soy Infused Mahi Mahi

With Citrus Relish

Choice Center Cut Top Sirloin Steak

With Shitake Mushroom
Reduction Or Bleu Cheese
Butter Pat Or Green Peppercorn
Sauce

Chicken Breast Stuffed

With Prosciutto, Spinach And
Swiss Cheese Served With
Roasted Garlic Cream Sauce

Grilled Chicken Breast

With Marsala Wine Sauce with
Sautéed Cremini, Porcini and
Shitake Mushroom Medley

Almond and Panko Bread Crumb Crusted Mahi Mahi

With Fresh Lemon

Pork Tenderloin Medallions

With Cranberry Roasted Garlic

Shrimp And Chive Ravioli

With Champagne Tarragon
Cream Sauce

Rigatoni

With Rock Shrimp, Roma
Tomatoes, Tri Color Peppers
And Herbs

King Salmon Filet

As A Single Selection or Duet

Herb Crusted Salmon Filet

With Roasted Red Pepper
Cream Sauce

Fillet Mignon 6oz. Duet

Mesquite Grilled
Choice Filet Mignon
As A Duet (Sauce To Be
Determined)

Fillet Mignon 8oz. Single

Mesquite Grilled
Choice Filet Mignon
As A Single Entrée

Fillet Mignon 6oz. Single

Mesquite Grilled
Choice Filet Mignon
As A Single Entrée

CARVED TO ORDER

**(No Extra Charge For Buffet Service)*

Steam Ship Round of Choice Top Sirloin

Served With Au Jus and Creamed Horseradish

Rosemary Roasted Bone-In Turkey Breast

Served With Fresh Made Giblet and Port Gravy

Prime Rib of Pork Tenderloin

Served With Bing Cherry Glaze and Au Jus

Garlic Crusted Filet Mignon

Served With Sauces as A Single Entrée Or Duet

Blackened Or Traditional Choice Prime Rib of Beef

As A Single Entrée or Duet

SIDE DISHES

Potato Au Gratin

With Wild Mushrooms,
Garlic and Mascarpone

Twice Bake

Russet Potatoes

With Gorgonzola, Garlic and
Fresh Basil

Roasted Red Potatoes

With Fresh Rosemary, Thyme
and Cracked Black Pepper

Red Mash Potatoes

With Fresh Garlic and Basil

Long Grain Wild Rice Pilaf

With Mushroom Medley

Island Rice Medley

With Curry, Raisins and
Almonds

Orzo Pasta

With Confetti Vegetable and
Fresh Herbs

Fresh Baby Vegetables

Grilled With Fresh Lemon,
Garlic and Butter Garnished
With Shaved Parmesan Cheese

Whole Green Beans

Grilled With Shallots, Roasted
Red Pepper and Almond Butter

Fresh Baked Herbed Rolls

And Butter and Butter Roses

VEGETARIAN SELECTIONS

Wild Mushroom Ravioli

With Julienne Vegetables and Roasted Garlic Cream
Sauce

Egg Plant Parmesan

Stuffed Parmesan Portobello Mushrooms

Vegetable Paella

With Artichoke, Shitake Mushroom, Japanese Egg
Plant and Saffron

(Gold, Bronze and Grand Menus Only)

UNDER 12 CHILDREN'S MENU

Comes With Skinless Fresh Fruit, Carrots Sticks with Ranch Dressing and Chocolate Chip Cookie

Choose 1

Macaroni and Cheese
With Steak Fries and Ketchup

Chicken Breast Fingers
BBQ Sauce and Steak Fries
With Ketchup

Fish Filet Sticks
And Steak Fries With Ketchup

DIAMOND WEDDING PACKAGE

*Price Includes Staff

*Price Does Not Include China Service

*All Selections From The Gold And Platinum Package May Be Substituted On This Package.

Select 5 Tray Passed And Stationary Hors D' Oeuvres.

Select 1 Salad, 2 Entrées, 2 Side Dishes
Gourmet Rolls and Butter And Coffee Tea Service

Select 1 Vegetarian Dish

COLD TRAY PASSED

Lobster Bruschetta

Hawaiian Ahi Tuna Tartar in Edible Cones
With Micro Greens and Wasabi Aioli

Tapas-Style Pepper-Steak "Parfaits"
Marinated Filet Mignon Strips Grilled With Bell
Peppers, Chopped Spanish Olives
and Shaved Manchego Cheese

Sushi to Cut Rolls

Spider Rolls With Soft Shell Crab, California Rolls,
Caterpillar With Eel, Cucumber And Avocado, Blue
Crab Hand Rolls, Halibut Fin Sashimi, Salmon And
Albacore Sushi

Grilled Smoked Mozzarella Skewer
With San Marzano Tomato and Piquillo Pepper
Marinara with Fried Basil

Smoked Salmon
With Crispy Shallots and Dilled Cream

Snow Pea Wrapped Tiger Shrimp
With Asian Barbecue Sauce

Oyster Shooters
With Spicy Ponzu Sauce

Fontina
Stuffed, Smoked Applewood Bacon-Wrapped
Medjool Dates

HOT TRAY PASSED

New England Crab Cake Sliders
With Micro Greens and Meyer Lemon Aioli

Seared Tiger Shrimp Skewer
With Coconut, Lemon Grass and Ginger

Pancetta-Wrapped Dates
With Aged Manchego Cheese and Fresh Mint

Grilled Baby Lamb Chops
With Merlot Shitake Reduction

**Smoked Apple Wood Bacon
Wrapped Filet Mignon**
With Port Demi Glace and Gorgonzola Crumbles
Displayed In Soup Spoons

Lobster Puff Pastry Bites

**Sweet and Spicy Beef Tenderloin
Steak Skewers**
Marinated With Pale Ale, Cumin and Malt Vinegar

Angus Sirloin Sliders
With Chipotle Mayonnaise and Grilled Sweet Onions

Sweet Potato Fries
With Chipotle Mayonnaise In Mini Edible Cones

**Egg Plant and Herbed Goat Cheese
Marinara Flatbread**

Roasted Tomato Soup Shooters
With Sage and Fontina Grilled Cheese Sandwiches

Caramelized Tomato Tarte Tatins

Pan Seared Shrimp and Scallop Skewers
With Fresh Lemon

Mini Pumpkin Corn Quesadillas
With Brazilian Avocado Butter

Grilled Baby Lamb Chops
With Merlot Shitake Reduction

Lobster Spring Rolls
With Apricot Ginger Dipping Sauce

COLD STATIONARY

Sushi Bar I
(Including Chefs on Site To Prepare)
Cut Rolls: Spider Rolls With Soft Shell Crab, California
Rolls, Caterpillar With Eel, Cucumber And Avocado, Blue
Crab Hand Rolls, Halibut Fin Sashimi, Salmon And
Albacore Sushi

Fresh Seafood Bar
Chilled Jumbo Prawns, Blue Point Oysters, Little Neck
Clams and White Water Mussels Accompanied By Chive
Crème Fraiche, Horseradish Tomato, Classic Cocktail
Sauce, Sliced Baguette, Water Crackers, Fresh Lemon
Wedges and 2 Color Sea Salts

Sushi Bar II
(Including Chefs on Site to Prepare)
Spider Rolls with Soft Shell Crab, California Rolls,
Caterpillar with Eel, Cucumber, Avocado, Assorted Hand
Rolls, Halibut, Salmon and Albacore

Shrimp Towers
Jumbo Shrimp Artistically Displayed On Pineapple Towers
1'-3' Served With Cocktail Sauce, Horseradish, Lemon

Artisan Cheese Display
With Assorted Imported and Domestic Cheeses, Crackers
and Flat Breads

HOT STATIONARY

Stilton Mash Potato Martini

With Grilled Baby Lamb Chop
With Merlot Shitake Reduction

Slider Bar

New England Dungeness Crab Cakes Lemon Aioli, Angus
Sirloin with Caramelized Maui Onions and Chipotle
Mayonnaise

Martini Mash Potato

With Yukon Gold And Garlic Red Mash Potatoes With
Assorted Toppings And Sauces To Include Sirloin Steak
Bites In Shitake Cabernet Mushroom Sauce, Lobster Cream
Sauce, Basil Cream Sauce, Smoked Bacon, Button
Mushrooms Sautéed In Butter And White Wine, Sweet
Baby Peas, Chives, Shredded Gruyere And Smoked
Tillamook Cheddar, Sour Cream And Whipped Butter

SALADS

Lobster Salad

With Avocado, Roasted Tomatoes, Shaved Fennel
with Meyer Lemon-Tarragon Vinaigrette

California Baby Greens

A Mixture of Baby Greens Tossed With Hearts of
Palm, Candied Pecans and Balsamic Vinaigrette
Dressing Topped With Bleu Cheese Crumbles

Stacked Tomato Salad

With Black Olive Tapenade and Sweet Basil
Dressing

Arugula and Bibb Lettuce

With Sliced Red Anjou Pears, Pancetta, Bleu Cheese
Crumbles, and Candied Pecans Drizzled With Black
Mustard Vinaigrette

Stacked Tomato Salad

With Black Olive Tapenade and Sweet Basil
Dressing

Tender Tossing Of Arugula

And Bibb Lettuce With Pancetta, Gruyere Cheese,
Pecans And Black Mustard Vinaigrette

Pride of Summit

Organic Baby Greens, Spiced Walnuts, Crisp Apple
Wood Smoked Bacon, Sourdough Croutons,
Crumbled Stilton Cheese Drizzled With Lemon
Vinaigrette

Seared Rare Ahi Salad

With Wonton Crisps, Tomatoes, Sugar Snap Peas
Drizzled With Balsamic Ginger Vinaigrette

SOUPS

(Choose 1)

Spiced Carrot Apple Soup
With Fresh Mint

Lobster Bisque

Barley Soup
With Greens, Fennel, Lemon and Dill

Mushroom and Leek Soup
With Parsley Dumplings

White Corn Soup
With Sorrel Mushroom Emulsion

French Onion Soup
With Caramelized Sweet Onions Topped With
Toasted Crouton and Gruyere Cheese

HOT ENTREES

Veal Chops
With Sherry Gastrique and Roasted
Peperonata over Golden Corn and
Saffron Polenta

**Mustard Seed Crusted
Angus Prime Rib of Beef**
With Dijon Crème Fraiche and
Roasted Balsamic Onions

**Seared And Baked Chilean
Sea Bass**
Infused With Soy, Sake And Ginger
Served With Citrus Relish

**Roasted New Zealand
Rack of Lamb**
With Garlic And Fresh Rosemary

**Grilled Wild Pacific
Swordfish Filets**
With Tuscan White Beans, Pancetta,
Tomatoes And Organic Rainbow
Chard

**Seared Giant Tiger
Prawn Brochettes**
With Coconut, Lemon Grass
And Ginger

**7-8oz. Dry Aged Natural
Angus Filet Mignon
(Colorado's Best)**
With Crisp Tobacco Onions and
Green Peppercorn Coulis

**12oz. Dry Aged Natural
New York Steak
(Colorado's Best)**
Grilled Over Mesquite Coals Served
With Bleu Cheese Compound
Butter

**8oz. Butter Poached
Australian Lobster Tail**

**Mesquite Grilled Petite
Filet Mignon &
Australian Lobster Tail**

Lobster Ravioli
With A Champagne Tarragon
Cream Sauce

Fresh King Salmon Filet
With Tangerine, Roasted Almonds,
Red Onion and Basil

**Pan-Seared N.Y. Strip
Steak**
With Red-Wine Pan Sauce and Pink
Peppercorn Butter

**Mediterranean Grilled
Lamb Steaks**
With Fire Roasted Tomatoes,
Artichoke Hearts and Kalamata
Olives

Chilean Sea Bass
With Hoisin and Ginger Sauces

Braised Lamb Shanks
With Lemon Risotto

**Mesquite Grilled 12oz.
Aged Rib Eye Steak**
With Bleu Cheese Compound
Butter

Carved To Order:
**Peppercorn and Garlic
Crusted Standing Rib Roast**
Served With Au Jus and
Horseradish

SIDE DISHES

(Choose 2)

Haricots Verts
With Toasted Walnuts and
Dried-Cherry Vinaigrette

Saffron Rice Pilaf
With Almonds and Dried
Currants

**Grilled Fresh
Asparagus Spears**
With Aged Manchego Cheese
Drizzled With Walnut Oil

Vegetable Paella
With Japanese Egg Plant,
Shitake Mushrooms and Saffron

Fingerling Potatoes
With Roasted Shallots, Pancetta
and Garlic

Potato Au Gratin
With Gruyere Cheese and
Portobello Mushrooms

**Fresh Baked Herbed Rolls and Butter Included With All Meals*

**Coffee, Decaffeinated and Hot Tea Included*

DESSERTS

Stationary Display

Beautiful Stationary Display Of Assorted Desserts To Include Dark And White Chocolate Dipped Strawberries With Assorted Toppings, Chocolate Oblivion Cake Slices, Custom Lemon Cake Slices, Manhattan Cheese Cake Slices With Fresh Whipping Cream, Raspberry Almond Torte Bars, Mini Chocolate Sugar Cones Filled With Chocolate And Mango Mousse With Fresh Zest Garnish, Vanilla Tartlets With Custard And Fresh Berries

Sit Down Style Service

Double Chocolate Brownie with Dolce De Leche Ice Cream and Fresh Whipping Cream Served With Gourmet Chocolate and Caramel Cream Sauce

Assorted Cheese Cakes

Chocolate Chip, White Chocolate Raspberry, White Chocolate Macadamia Nut

Mini French Apple Tart 4"

Petite Chocolate Fantasy Cake

Chocolate Raspberry Mousse Decadent

Chocolate Violet Soufflé

Tiramisu

Petite Vesuvius
(Chocolate Molten Cake)

Mini Very Berry Cheese Tart 4"

Flourless Chocolate Cake

With Fresh Raspberry Sauce, Almond Whipping Cream and Fresh Berries

PLATINUM WEDDING PACKAGE

Sit Down Style Service

Buffet Style Service

*Price Includes Staff

*Price Does Not Include China Service

*Guest Counts Over 200 Many Receive A Reduced Price

*All Selections From The Gold Package May Be Substituted On This Package

Select 4 Tray Passed and Stationary Hors D' Oeuvres

Additional Selections Add \$3.00 for Tray Pass and \$4.50 for Stationary

Select 1 Salad, 2 Entrées, 2 Side Dishes

Gourmet Rolls and Butter and Coffee Tea Service

Select 1 Vegetarian Dish

COLD TRAY PASSED

3 Mushroom Pesto Crostini

With Walnuts, Aged Romano on
Toasted Baguette

Asian Shrimp

With Honey and Lime Glaze
In Phylo Cups

Assorted Sushi To Include:

Tuna, Salmon, Shrimp, Spicy Tuna
and California Rolls With
Wasabi and Soy Sauce

Black Bean Hummus

Salsa Fresca , Cumin Dusted Pita
Points And Chives

Chilled Tri Color

Cheese Tortellini Skewers

With Fresh Pesto and Asiago
Cheese

Citrus Marinated

Jumbo Shrimp
Wrapped In Snow Peas

King Crab Roll

With Cucumber Wrap

Lemon Mascarpone Crostino

With Toasted Pistachios and
Prosciutto Di Parma

**Mesquite Grilled Filet Mignon
And Chimichurri Toast Points**

Mozzarella on Wheat Crostini

With Pesto and Roasted Red Pepper

**Pepper Ahi Tuna,
Thai Cucumber Salsa And
Mango Coulis**

In A Tasting Spoon
Roasted Baby Red Potatoes
With Crème Fraiche and Crisp
Pancetta

**Thin Sliced Filet Mignon,
Arugula, Smoked Provolone**
Served On A Toasted Baguette with
Creamed Horseradish And
Drizzled With White Truffle Oil

**Tortilla Crusted Mahi Mahi
On Sweet Plantain**

With Chipotle Lime Vinaigrette
And Cilantro In A Tasting Spoon

HOT TRAY PASSED

Artichokes in Phyllo Pastry
With Meyer Lemon & Parmigiano-Reggiano

Bacon Wrapped Scallops
With Spicy Baconnaise

Beef Sliders
With Smoked Bacon, Cheddar and Chipotle Ketchup

Chicken and Lemon Pot Stickers
With Soy and Scallion Dipping Sauce

Chicken Tikka
With Fresh Cucumber Dipping Sauce

Creole Shrimp & Zucchini Fritters
With Chipotle Mango Dipping Sauce

Fresh Made Potato Latkes
With Homemade Caramelized Apple Sauce

Grilled Salmon Cakes
With Lemon Caper Yogurt Dipping Sauce

New England Crab Cakes
Served With Lemon Aioli

Mash Potato Balls
Panko Bread Crumb Crusted Bacon, Gorgonzola and Basil

Pesto Pizza
With Crabmeat, Artichoke Hearts and Fresh Basil

Porcini & Cremini Mushroom Tartlet
With Goat Cheese, White Truffle Oil and Fresh Chives

Salmon Skewer
With Chili-Lime Dipping Sauce

Spiced Duck
With Mango Relish In Wonton Wrap

Sweet and Spicy Filet Mignon Skewers
Marinated With Pale Ale, Cumin and Malt Vinegar

COLD STATIONARY

Antipasto Display
Of Traditional Italian Meats, Cheeses, Grilled Marinated Baby Vegetables Served With Herbed Baguettes, Roasted Red Pepper Coulis and Roasted Garlic Dip

Imported Cheese & Fresh Fruit Display
With Brie En Croute Served With Gourmet Crackers, Flat Breads and Sliced Baguettes, Sun Dried Tomato Aioli, Bleu Cheese and Caramelized Shallot Dip

Cajun Seared Hawaiian Ahi Sashimi
Displayed On Chilled Marble Slabs Served With Ginger, Wasabi and Soy Sauce

HOT STATIONARY

Seasoned Calamari Rings
With A Lime and Smoked Chili Aioli

Buttermilk French Fries
Accompanied With Smoked Chipotle and Homemade Mayonnaise Dipping Sauce Served In Fancy Edible Cones

Slider Bar
Angus Sirloin with Chipotle Ketchup, Grilled Maui Onions and Sharp Cheddar and Nathans Mini Slider Dogs with Grilled Maui Onions

SALADS

Arugula and Bibb Lettuce Salad

With Pomegranate, Walnut and Pink Citrus Drizzled With Our Apricot Walnut Dressing

Spinach Salad

Lightly Tossed With Crumbled Blue Cheese, Candied Walnuts and Balsamic Vinaigrette

Wedges Of Crispy

Iceberg Lettuce

Topped With Smoked Apple Wood Bacon, Red Onion, Gorgonzola Crumbles And Tomato, Drizzled With Roasted Garlic And Buttermilk Dressing

The Wedge

HOT ENTREES

Mesquite Grilled 6-7oz.

Choice Filet Mignon

With Gorgonzola Chipotle Sauce or Green Peppercorn Sauce Served With Button Mushrooms Sautéed In White Wine With Fresh Garlic

King Salmon Filet

Baked In Herbed Panko Bread Crumbs Served With Fire Roasted Red Pepper Cream Sauce

Lemon and Prosciutto

Stuffed Pork Loin

Roasted With Broccolini Drizzled With Parsley Shallot Sauce

Grilled Leg of Lamb

With Red Wine, Garlic, Mustard, and Sage

Hawaiian Ono Grilled

With Chanterelle Mushrooms, Fingerlings And Meyer Lemon Butter Sauce

Chicken Portobello

With Sherry Wine Sauce With Gorgonzola And Sun Dried Tomatoes

Pink Peppercorn Mahi Mahi

With Tropical Salsa

Portuguese

Breast of Chicken Filet

With Prosciutto, White Wine and Porcini Mushrooms

USDA Choice Flank Steak Medallions

Seasoned Lightly With Fresh Garlic And Cracked Black Pepper With Wild Mushroom Medley Sautéed In Butter And White Wine.

Coconut and Lemongrass Tri Color Penne Pasta

Topped With Jumbo Prawns and Shaved Parmigiano Reggiano

CARVED TO ORDER

Garlic Crusted Filet Mignon

Served With Sauces as a Single Entrée

Blackened or Traditional

Choice Prime Rib of Beef

As A Single Entrée

Herbed Crusted King Salmon

With Roasted Red Pepper Cream Sauce

Grilled Leg of New Zealand Leg of Lamb

With Rosemary Sauce and Mint Jelly

SIDE DISHES

Broccolini

With Smoked Paprika, Almonds and Garlic

Sesame Cilantro Basmati Rice

Grilled Whole Green Beans

With Yellow Tear Drop Tomatoes, Roasted Red Pepper and Shaved Parmesan

Garlic Roasted Fingerling Potatoes

With Cracked Black Pepper

Grilled Brussel Sprouts

With Spiced Pecans and Dried Cranberries

Potato Au Gratin

With Wild Mushrooms, Garlic and Mascarpone

Twice Baked Russet Potatoes

With Gorgonzola, Garlic and Fresh Basil

Grilled Asparagus in a Ring of Yellow Squash

With Lemon Butter and Shaved Parmesan Cheese

Long Grain Wild Rice Pilaf

With Mushroom Medley

Orzo Pasta

With Confetti Vegetable and Herbs

Fresh Baby Vegetables

Grilled With Fresh Lemon, Garlic and Butter

Garnished With Shaved Parmesan Cheese

Whole Green Beans

Grilled With Shallots, Roasted Red Pepper and

Almond Butter

Basmati Rice

With Vegetable Confetti and Saffron

*Gourmet Rolls and Butter Included With All Meals

*Coffee, Decaffeinated and Hot Tea Included

*Wedding Cake Cutting Included

