

Wedding Buffet

HORS D' OEUVRES

A beautiful display of fresh fruit and assorted cheeses, smoked meats and crackers
Chef's choice of four assorted hors d'oeuvres passed to your guests as they arrive

SALADS

Choice of one salad served with dinner rolls and butter

Caesar Salad

Romaine lettuce, black olives, parmesan cheese, croutons and a Caesar dressing

Signature Salad

Bed of mixed greens, fresh tomatoes, julienne red onions, crumbled feta cheese with
a basil-balsamic vinaigrette

Marquise House Salad

Fresh mixed greens, cucumbers, tomatoes, onions, cheese, croutons and a ranch dressing

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a creamy house dressing

Strawberry Fields

Mixed field greens, hearts of romaine, sliced strawberries, crumbled feta cheese, candied walnuts drizzled with a
raspberry vinaigrette

ENTRÉES

Select one of the following entrées

Hand Carved Choice Prime Rib of Beef served with Au Jus and fresh Horseradish

Hand Carved Choice Top Round of Beef served with Au Jus and fresh Horseradish

Hand Carved Smoked Beef Brisket served with choice of two sauces:
(Sweet and Smokey Barbecue Sauce and Carolina Mustard Barbecue Sauce) and Tabasco Sauce.

Pulled Pork BBQ, served with Mini Buns

Hand Carved Home Baked Glazed Ham

Hand Carved Roasted Breast of Turkey served with a side of Gravy

Hand Carved Apple Glazed Pork Loin Roast

Panko Encrusted Tilapia pan seared with Garlic Aioli

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Spinach and Gruyere Stuffed Chicken Breast

Herb Crusted Pork Tenderloin served with Plum Walnut Chutney

Grilled Atlantic Salmon Filet served with a Citrus Honey Butter

Panko Encrusted Tilapia pan seared with Garlic Aioli

SUGGESTED ACCOMPANIMENTS

(If you have a favorite accompaniment that is not on our list, just ask.)

Italian Mostaccioli

Baked pasta smothered in an herbed marinara sauce and topped with a blend of three cheeses

Vegetable Rotini

Tri-color rotini pasta with mixed vegetables including yellow squash, zucchini, red peppers and red onion in a rich alfredo sauce and baked with feta and parmesan cheeses

Wild Rice Blend with Butter and Herbs

Steamed long grain wild and white rice infused with a blend of aromatic spices

Roasted Garlic Mashed Potatoes

Whipped potatoes with a blend of garlic and butter

Rosemary Quartered Potatoes

New red and Yukon gold potatoes seasoned with a hint of rosemary and other herbs

Sour Cream Potatoes

Sliced white potatoes baked in a creamy cheddar, sour cream and onion sauce

Country Style Seasoned Green Beans

Fresh green beans seasoned with diced ham and onions

Green Bean Casserole

Fresh green beans mixed with a creamy mushroom sauce and French fried onions

Glazed Baby Carrots

Belgian baby carrots glazed with a sweet orange butter

Steamed Vegetable Medley

A blend of fresh cauliflower, baby carrots and broccoli florets tossed in a seasoned butter

Pan Seared Garden Vegetables

Fresh zucchini, yellow squash, red onion, red bell pepper and carrots seasoned with butter, garlic and fresh herbs

Steamed Broccoli

Fresh broccoli florets steamed to perfection and tossed with a seasoned butter
(with or without cheddar cheese topping)