

fall & winter wedding menu

BY INDULGE GOURMET

salads

Served with artisan bread

CAESAR

Romaine, shaved parmesan, garlic croutons, and house made dressing 6

HOUSE

Mixed greens, cucumber, grape tomatoes, pickled red onion, goat cheese and honey balsamic vinaigrette 7

HARVEST

Greens, Bartlet pears, cranberries, Castellano blue cheese, candied pecans, and apple vinaigrette 7

entrees

Served with two side dishes of your choice

CHICKEN PARMESAN WITH FRESH MOZZARELLA AND HOMEMADE MARINARA 23

CHICKEN SCALOPINE WITH CAPERS, KALAMATA OLIVES, BASIL AND FRESH PARMESAN IN A WHITE WINE SAUCE 23

CHICKEN BREASTS WITH MELTED FRENCH BRIE, SHAVED ALMONDS & GRAND MARNIER SAUCE 24

PECAN CRUSTED ATLANTIC SALMON WITH HONEY DIJON GLAZE 27

PRIME RIB WITH HORSERADISH BUTTER CREAM SAUCE 28

8 OUNCE FILET MIGNON WITH BLUE CHEESE CREAM SAUCE OR RED WINE BALSAMIC REDUCTION 30

side dishes

GARLIC MASHED POTATOES WITH GRUYERE AND CHIVES

FETTUCCINE ALFREDO WITH PARSLEY

PENNE PASTA WITH PESTO OR LEMON CREAM SAUCE

ORZO PASTA WITH SUNDRIED TOMATOES, PARMESAN, SHALLOTS AND FRESH HERBS

BUTTERNUT SQUASH AND SAGE ORZO WITH CARAMELIZED SHALLOTS AND SHAVED MANCHEGO

BRUSSELS SPROUTS WITH BACON, SHALLOTS, TRUFFLE ITALIAN CHEESE AND BALSAMIC SYRUP

BROCCOLI FLORETS WITH WHITE WINE BUTTER SAUCE

GARLIC GREEN BEANS WITH DIJON BUTTER SAUCE AND TOASTED ALMONDS

ROASTED SQUASH MEDLEY WITH BALSAMIC SAUCE, GARLIC AND FRESH HERBS

Prices may vary based on number of guests. Gratuity not included.