

Sample: Simple Wedding Menu, Food And Service Staff Only, Customer-Provided Settings

**PASSED HORS D'OEUVRES:**

- \* LEBANESE LAMB TARTS WITH PINE NUTS
- \* CHICKEN EMPANADAS WITH CHILI DIP
- \* CRAB STUFFED BELGIAN ENDIVE

**FABULOUS DINNER BUFFET:**

- \* FRESH FRUITS
- \* IMPORTED CHEESES WITH CRACKERS AND FLATBREADS
- \* MUSHROOM SHALLOT BAKED BRIE
- \* BELGIAN ENDIVE, RED LEAF AND CUCUMBER SALAD WITH GOAT CHEESE MEDALLIONS, PINE NUTS, AND MAPLE BALSAMIC VINAIGRETTE
- \* TOMATO, MOZZARELLA, BASIL TRAYS
- \* GRUYERE SCALLOPED POTATOES
- \* SESAME MARINATED ASPARAGUS
- \* ITALIAN TURKEY ROAST WITH PISTACHIO CRUMB, PROSCIUTTO, AND PROVOLONE CHEESE
- \* HOISON ROASTED BABY LAMB CHOPS
- \* WHITE WINE & SHALLOT SHRIMP SALAD WITH PENNE, SNOW PEAS, NICOISE OLIVES, AND GRATED ASIAGO CHEESE
- \* ASSORTED ROLLS WITH BUTTER