

# Plated Bridesmaid Luncheons

*Maximum of Three Selections. Entrees are served with Freshly Baked Rolls, Chef's Choice Dessert, Coffee, Iced Teas, & Water.*

## *Roma Tomato, Fresh Basil, and Feta Cheese Quiche*

*A Parsley and Garlic flecked Egg Custard envelope filled fresh Tomatoes, whole leaf Basil and creamy Feta Cheese baked in a Flaky Pie Crust and served with a Minted Melon and Toasted Hazelnut Salad*

## *Crepes ala Reine*

*Classic French Crepes filled with Chicken Breast Meat and Button Mushrooms suspended in a light white wine Cream Sauce and served with sautéed Broccoli Almandine*

## *Roast Cornish Game Hen Chausser*

*Richly seasoned Whole Cornish Game Hen slow Roasted and partially de-boned served with a Tomato, Mushroom, and Garlic French Hunter's Sauce and accompanied by Wild Rice Pilaf and Braised Red Cabbage & Apples.*

## *Stuffed Grouper Mornay*

*Fillet of Pacific Capensis Grouper stuffed with aged Asiago Cheese, fresh Spinach, and Roasted Red Peppers, then broiled with Lemon & Butter and topped with an Asiago white wine cheese sauce. Offered with Parsley boiled Potatoes and Zucchini with Basil Pesto*

## *Shrimp Provencal*

*Tender Shrimp sautéed in Olive Oil, Garlic, Button Mushrooms, Red Onions, and Roma Tomatoes, then simmered with white wine and fresh Lemon. Served over Fettuccini with grilled Zucchini Tagliatelle*

## *London Broil*

*Well trimmed Marinated Beef Flank Steak charbroiled and thinly sliced. Served with a marinate infused Maderia wine sauce. Plated with Parsley boiled Potatoes and a gratin of Cauliflower*

**Please Contact Group Sales for more Information @**

**800.456.5456**