

Plated Bridesmaid Luncheons

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

(Selections Priced per Person and Range from \$17.95++ to \$20.95++)

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