

# Wedding MENU THREE

## *Fresh Bread*

French and Whole Wheat Artisan Rolls

### **Choice of three:**

#### *Baby Lettuce Salad*

Feta, Grape Tomatoes, Cucumbers and Candied Walnuts with Balsamic Vinaigrette

or

#### *Caesar Salad*

Oven Dried Asiago, Roast Garlic Dressing, Crisp Romaine, Focaccia Croutons

or

#### *Grilled Mushroom and Goat Cheese Salad*

A Selection of Grilled Artisan Mushrooms with Balsamic Vinaigrette and Roasted Peppers

or

#### *Orzo Salad*

Roasted Garlic, Peppers, Onions, Olive Oil and Reduced Balsamic

### **Choice of sides – three:**

#### *Roast Baby Potatoes*

Red and Yellow Potatoes with Pearl Onions, Butter and Fresh Herbs

or

#### *Basmati Rice*

Steamed Rice infused with Kaffir Lime and Lemon Grass

or

#### *Seasonal Vegetables*

A variety of Honey Glazed Roasted or Sautéed Vegetables with Tomatoes and Onions

or

#### *Sundried Tomato & Pepper Pasta*

A Tomato Basil Sauce with Asiago Cheese

### **Choice of entrée – three:**

#### *Roast Chicken Breast*

Sautéed Leeks and Pearl Onions

or

#### *Roast Beef*

Paprika and Thyme Dry Rub, served with Pan Au Jus and Horseradish

or

#### *Salmon*

Roasted Wild Salmon served with a Dill Cream Sauce

#### *West Coast Seafood Mirror*

A Trio of Roast, Smoked and Candied Sockeye Salmon, Pacific Baby Shrimp and Poached Prawns

#### *Dessert Buffet*

Display of Seasonal Fresh Fruit, Chocolate Fountain  
European Cheese Board, Assorted Cakes and Flans