



## *Seated Served Dinner*

### *Grazing by the Bar*

Antipasto Platter  
with Italian olives and Imported Cured Meats

European Cheese Selection with French Brie en Croute  
Assorted Lavoshe, Croustades and Wafers

### *Passed hors d'oeuvres*

Asian Grilled Chicken Skewers with Thai Peanut Sauce  
Tuscan Olive & Artichoke Tapenade

### *Salad Course*

Salad of Mixed Field Greens and Romaine Hearts  
with Sugared Pecans, Fresh Mangos, Bleu Cheese, Balsamic Vinaigrette

### *Entree Selection*

Seared Bourbon Marinated Beef Tenderloin  
Served with Caramelized Pearl Onions and Fresh Horseradish  
or  
Herb Crusted Chicken Cordon Bleu

Grilled Haricot Verts  
Red and Yellow Pear Tomatoes with Button Mushrooms

Wild and Long Grain Rice Blend  
with Toasted Almonds, Dried Cranberries and Scallions

### *Dessert*

Wedding Cake and Groom's Cake Service  
Silver Bowls of Fresh Summer Berries