

# Wedding Buffet Options



## Amoré

19.95 per person

- Buffet Includes:** • Lasagna (*Meat and/or Vegetarian*)  
• Spaghetti • Penne Pasta • Tri Colored Tortellini  
• (*with marinara, meat & Alfredo sauce*)  
• Italian Chicken or Chicken Parmesan or Chicken Bruschetta  
• Salad (*Fresh Mixed Greens, Caesar, Greek or Spinach*) in a bread bowl  
• Garlic Toast  
• Coffee (*Reg. & Decaf*) • Iced Tea

## Tie the Knot

26.95 per person

- Buffet Includes:** • Chef-carved Prime Rib Buffet  
• (1) Potato • (1) Vegetable • Rolls & butter  
• Salad (*Fresh Mixed Greens, Caesar, Greek or Spinach*) in a bread bowl  
*Add Shrimp Scampi or Fried Shrimp to buffet for 31.00 per person*  
• Coffee (*Reg. & Decaf*) • Iced Tea

## Groom's Choice *German-Russian Buffet* 15.95 per person

- Buffet Includes:**  
• Homemade Garlic Sausage • Noodle Soup & Butterballs • Rye Bread  
• Pickles • Cheese • Koettefl & Glace • Dine Kuchen • Relish Tray  
• Coffee (*Reg. & Decaf*) • Iced Tea

## The Honeymooner *Deli Buffet* 11.99 per person

- Buffet Includes:** • (3) Deli Meats • (3) Cheeses • (2) Salads  
• Assorted Breads and Rolls  
*Additional Fruit Tray 19.95 per 10 people Additional Vegetable Tray 18.80 per 10 people*  
• Coffee (*Reg. & Decaf*) • Iced Tea

## Wedding Bell Blues 18.50 per person

- Meats:** • Broasted Chicken • Smoked Brisket  
**Buffet includes:** • Au Gratin Potatoes • Barbeque Green Beans  
• Cranberry Coleslaw • Sourdough Rolls  
• Coffee (*Reg. & Decaf*) • Iced Tea

## Exclusivo Buffet Royal Para Bodas 15.95 per person

- Mexican Buffet:** • Shredded Beef • Pollo Asada (*marinated chicken*)  
• Cheese Enchilada  
• fresh tortillas • guacamole • sour cream • pico de gallo  
• pork chile • Spanish Rice • refried beans • sopapilla with honey  
• Coffee (*Reg. & Decaf*) • Iced Tea

## The Newlyweds 18.99 per person

- Buffet Includes:** • (2) Entrees (*from list to the right*) • (1) Potato  
• (1) Vegetable • Rolls & butter  
• Salad (*Fresh Mixed Greens, Caesar, Greek or Spinach*) in a bread bowl  
• Coffee (*Reg. & Decaf*) • Iced Tea

### Entrees

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|---|---------------------|
| Seasoned Baron of Beef                                      | Champagne Chicken   |
| Stuffed Roast Pork ( <i>Spinach or Sage stuffing</i> )      | Chicken Cordon Bleu |
| Italian Braised Beef ( <i>add \$2 per person</i> )          | Broasted Chicken    |
| Beef Tenderloin   | Lemon Chicken       |
| Pork Tenderloin with sundried tomato sauce or apple chutney | Chicken Marsala     |
| Chicken Breast with tropical salsa                          | Bruschetta Chicken  |

**POTATOES:** • Herb Roasted • Whipped Potatoes & Gravy • Baked Potato • Yukon Gold Baby Bakers •  
Parmesan Garlic Mashed • Au Gratin Potatoes • Twice Baked (*add \$1.00 per person*)

**VEGETABLES:** • Broccoli & Cheese Sauce • Roasted California Blend • BBQ Green Beans • Gourmet Green Beans with Almonds  
• Green Bean Casserole • Candy Corn • Asparagus (*in season*) • Sugar Snap Peas • Brussels Sprouts (*add 0.55*)

**SALADS:** • Fresh Mixed Greens with Assorted Dressings • Caesar • Greek • Spinach • Pasta • Fresh Fruit • Broccoli & Bacon • Strawberry Spinach  
• Potato • Santa Barbara with Carmel Basil Dressing • Berry Romaine with Poppy Seed Dressing • Macaroni Salad • Cranberry Coleslaw •  
Creamy Coleslaw • Winter Greens

