

**WEDDING LUNCH MENU SUGGESTIONS
FOR 12 GUESTS**

MENU ONE

FORMAL SEATED LUNCH

A CRISP SALAD

WITH MIXED GREENS, TOMATO, CUCUMBER, RED ONION,
YELLOW PEPPERS, CUBES OF VIRGINIA HAM AND
PUMPERNICKEL CROUTONS AND A CREAMY LEMON HERB
DRESSING

CHICKEN PARMESAN

OVER A BED OF FUSILLI WITH TOMATO BASIL SAUCE

FRESH GARLIC PARSLEY TOAST

CHOCOLATE MOUSSE PARFAITS

AND

MEXICAN WEDDING COOKIES

MENU TWO

A BUFFET FOR 12

PASS

LITTLE CHIPOTLE CHICKEN TOSTADAS

SKEWERS OF STEAK, COLORFUL PEPPERS AND ONION

BEATEN BISCUITS FILLED WITH HAM ROASTED IN APRICOT
BRANDY AND MUSTARD CREAM

THE BUFFET

A FRESH FRUIT DISPLAY WITH STRAWBERRIES, KIWI,
PINEAPPLE, RED AND GREEN GRAPES, BLUEBERRIES, FIGS
STUFFED WITH CHEESE, A SMALL BRIE CHEESE DECORATED
WITH FRUIT, A WEDGE OF CREAMY STILTON

ASIAN ROAST LOIN OF PORK

STIR FRIED RICE WITH ORIENTAL VEGETABLES WITH SESAME
HERB GRILLED CHICKEN BREAST WITH PESTO CREAM AND

PASTACHIO

PENNE PASTA ALFREDO

WITH PARMESIAN

FRESH ASPARAGUS WITH BABY CORN
ROASTED COLORFUL BEETS WITH RED ONION
CAESAR SALAD

SNOWFLAKE ROLLS, HERB FLATE BREAD, CRANBERRY NUT
BREAD

AN ARRANGEMENT OF LITTLE PIES

Lemon Meringue, Fresh Fruit Tart, Pecan, Chocolate Cream
Lady Apples Dipped in Caramel

Menu Three

In the Living Room

A Brie Cheese Soufflé with Toasted Almonds with French bread with
Red Grapes and Apple Wedges

A Platter of Humus, Stuffed Grape Leaves. Marinated Olives,
Tabbouleh and Pita Wedges

Pass

Vegetable Samosa

Walnut Chicken with Mango Chutney
Cucumber Cups with Smoked Trout Pate

The Buffet

Whole Herb Roasted Turkey Breast
Cornbread Stuffing with Chestnuts
Pan Gravy

Cranberry Orange Chutney
Whipped Sweet Potato in Orange Cups

Whole Poached Salmon

(Beautifully Decorated with Vegetable Flowers)
Cucumber Dill Sauce

Swedish Meatballs with

Parsley Noodles

Corn Soufflé

Broccoli with Cheddar Sauce with Red Peppers
Butter Rolls, Pumpernickel Rolls and Pumpkin Bread

Tiramisu and Strawberry Mousse Cupcakes

Menu Four

Pass

Spinach Feta Pastry

Steak House Bruschetta

Tomatoes Stuffed with Herb Cheese

Plated Dinner

Creamy Pumpkin Soup

Ginger Pastry Straws

A Salad of Romaine with Dried Cranberries, Cucumbers, Celery,
Goat Cheese, Strawberries, toasted Pine nuts
Sesame Dressing

Roasted Cornish Hens with Apricot

Wild Rice and Brown Rice Pilaf

Green Beans with Red Onion and Dill

Roasted Corn Relish

White and Wheat Rolls, Cheddar Cheese Corn Muffins

Hunter Log

Spice Cake with Pumpkin Mousse, Caramel Icing with Marzipan
Fall Leaves and Meringue Mushrooms

Other Items to Mix or Match

Mu Shu Wonton Cups

Toasted Ravioli

A Green Salad with Basil Vinaigrette

Middle Eastern Salad with Mint

Italian Chopped with Salami, Peppers and Olives

Crepes Stuffed with Chicken and Apple with Brandy Cream Sauce

Whole Roasted Ham with Brown Sugar Spice Glaze

Pork Loin Stuffed with Spinach Mousse

Roasted Goose

Whole Filet of Beef with Peppercorn Sauce and Béarnaise Sauce

Mushroom and Cheese Risotto
Sausage and Meatball Lasagna
Holiday Chili Meatballs
Veal Marcela
Grilled Red Snapper with Tartar Mousse
Curried Chicken Salad with Red Grapes and Toasted Almonds in
Pastry Cups
Assorted Sushi
Corn Fritters
Chicken Stuffed with Ricotta, Herbs and Spinach
Creamy Tomato Sauce
Miniature Crab Cakes
Deviled Eggs
Open Face Smoked Salmon Canapés
Red Cabbage with Apple
Green Beans with Mushrooms and Almonds
Fried Cauliflower with Lemon
Falafel with Tahini Sauce
Roasted Fall Vegetables with Fennel
Deep Dish Apple Pie with Vanilla Bean Ice Cream
Lemon Ice with Raspberries and Mint
Little Coconut Cream Pies

These are some ideas based on our conversation. We have plenty of
other ideas based on your tastes. There are dozens of Sauces,
combinations etc.

The Wedding Cake
A Selection of Flavor Combinations

Most popular
Lemon, Lemon Mousse with Fresh Raspberries
Vanilla, White Chocolate Mousse
Chocolate Fudge with Mocha Mousse
Orange with Pineapple Mousse
Almond with French Butter Cream
Tiramisu with Vanilla Whipped Cream
Strawberry Mousse