

# Holiday Party

## Salad

Spinach Salad with Mandarin Oranges, Roasted Pecans, and Gorgonzola Cheese with Toasted Sesame Dressing

Locally Baked Artisan Bread Basket

## Side Dish

Roasted Winter Squash and Potatoes with Braised Greens

## Entrée Selections

Seared Chicken Breast with Artichokes, Olives, and Feta

Roast Pork Loin with Apricot Brandy Sauce

Slow Roasted Top Round of Beef with Roasted Shallots and Mushroom Sauce

## Dessert

Platters of Truffles, Biscotti Fingers, Chocolate Dipped Fruit and Petit Fours

# Rehearsal Dinner

## Hors D'oeuvres

Polenta Squares with Goat Cheese, Plum Tomatoes, and Fresh Basil

Beef Roll-ups with Horseradish Mustard and Green Onion

## Dinner Buffet

Tossed Garden Salad with Sun Dried Tomato Vinaigrette

Cucumber, and Tomato Salad with Julienne Basil

Wild Rice Salad with Slivered Almonds, Dried Cherries, and Parsley

Potato Salad with Mustard Dill Vinaigrette

Pork Kabobs with Apples, Fennel, Red Onion, and Figs with Sage Vinaigrette

Grilled Herb and Almond Crusted Rocky Mountain Trout

# Casual Wedding

## Hors D'oeuvres Selection

Baked Brie with Basil Pesto

Polenta Squares with Goat Cheese, Tomato, and Fresh Basil

Melon Kabobs

Pork Tenderloin with Spicy Mustard Sauce

Bacon Wrapped Scallops

Mixed Grill

Grilled New York Strip Steak with Southwestern Chili Butter

Grilled Herb and Almond Crusted Trout

Organic Greens with Dressing Assortment

Corn on the Cob

Grilled Asparagus

## For the Kids

Hamburgers and Hot Dogs

# Winter Luncheon Menu

Roasted Butternut Squash Soup with Maple Crème Fraiche

Spinach, Endive, Radicchio Salad with Cajun Turkey Breast

Baskets of Rustic Breads

Apple Crisp a la Mode

Coffee, Tea, Water, Lemonade