

Monte Carlo Wedding Menu

Cocktail Hour

Presentation Table

A Gourmet Selection of Eight Hot or Cold Hors d'oeuvres

Shrimp Cocktail on Belgian Endive - Sesame Seed Chicken

Filet Mignon on Toast - Asian Spring Rolls - Lobster Voul au Vent - Quinoa Stuffed Roasted Mushrooms

Mini Calzones, BLT's - Scallops with Bacon - Smoked Salmon on Pumpernickel - Mini Eggplant Parmigiana

Mini Grilled Cheeses with Tomato Soup Shooters - Asparagus Wrapped with Puff Pastry - Mini Ruebens

Pasta Bar - Choose Two of the Following - Prepared Table-Side

Bow Tie Pesto - Tortellini Alfredo - Penne Putanesca - Penne in Vodka Sauce

Tri-Color Pasta Primavera - Lobster Ravioli in a Walnut Creame Sauce

Choose Two Stations

Trio of Bruschetta - Tomato & Red Onion - Olive Tapenade - Fig & Goat Cheese

Slider Station - Housemade Hamburger Sliders

Cheese - Ketchup - Mustard - Horseradish Mayo - Cheddar Cheese - Garlic Aioli - Marinara Sauce

Mozzarella - Bacon, BBQ Sauce - Chili - Sour Cream - Creamy Blue Cheese

Tater Tot, French Fry or Baked Potato Bar

Chipotle Ketchup - Horseradish Mayo - Cheddar Cheese - Scallions - Chopped Broccoli

Garlic Aioli - Marinara Sauce, Mozzarella - Thousand Island - Bacon - BBQ Sauce - Ranch,

Chili - Ranch, Honey Mustard - Sour Cream - Creamy Blue Cheese

Champagne Toast

Buffet Dinner

Garden or Caesar Salad

Choice of Two of the Following

Boneless Breast of Chicken with lemon mustard sauce

Scallopini of Veal Madeira - Cracked Pepper Carved Roast - Grilled Salmon with Garlic Basil Sauce

Garlic Smashed New Potatoes or Wild Rice Pilaf

String Beans with Shallot Butter or Medley of Garden Fresh Vegetables

5 Hour Premium Open Bar

Monte Carlo Cordial & Dessert Table

Coffee - Tea