

Sample Wedding Menu

Passed Hors D'oeuvres, (Choose 3)

Spicy Shrimp & Snow Peas*
Smoked Salmon Canapes
California Roll with Pickled & Wasabi
Sesame Chicken Skewers
C-Bliss Potato with Cream & Tobeka Caviar
Brie & Apricot Tartlet
Avocado Mousse in a Parmesan Cup
Bacon Wrapped Date
Ginger Soy Marinated Sirloin Tip
Sun Dried Tomato & Chevre Tartlet
Chevre, Wild Mushroom & Leek Tartlet
Herbed Baby Lamb Chops*
Filet Tenderloin Canapes
Goat Cheese, Beet & Leek Crostini
*Counts as two choices

Display Platters

Crudite Display with Dips
A visual and palate pleasing arrangement of vegetables roses and flowers, mixed fresh salads of artichokes, grains and beans, olives of all flavors and Chez Alice Gourmet dips of hummus, blue cheese and dill.
Reception
Salad Station, Buffet

Salads (Choose 2)

Caesar Salad with Parmesan & Toasted Crostini
Mesclun Salad with Oranges, Raspberries & Almonds
Mixed Greens with French Feta

Buffet Dinner (Choose 1)

Mahi Mahi with Shallot Ginger Glaze
Tilapia Almondine
Grilled Chicken with Papaya Mango Salsa
Chicken Duxelle with Bernaise Sauce
Chicken Lemon Marsala
Chicken with Mushrooms & Asparagus

Vegetables (Choose 1)

Roasted Lemon Asparagus with Wild Mushrooms, Summer Succotash
Grilled Vegetables Stacks, Haricots Verts & Slivered Carrots
Julienne Mixed Vegetables, Baby Vegetables

Starch (Choice of 1)

Roasted Rosemary Potatoes, C-Bliss Pesto Potatoes
Mushroom & Tomato Risotto, Basil Smashed Potatoes, Garlic Mashed Potatoes,
Potato Dauphinois, Orzo & Leeks, Wild Rice & Mushrooms

Dessert & Coffee

Wedding Cake
Coffee & Tea Service

Basic rental package included

All other rental is an additional fee.
Servers, Bartender & Chef