

Rehearsal Dinner Menu

Included:

Crudite with Assorted fresh Vegetables and Fresh Fruit Display

with house made Hummus, Tapenade, Olivade, Cucumber Raita,

Breads and Crostini

**Choose One:**

Ceaser Salad

House Tossed Salad

**Choose One:**

Chicken Bianco (Chicken Cutlet in White Wine Butter Sauce)

Chicken Coq Au Vin (Pan Roasted in Red Wine)

Chicken Confit (Oven Roasted Chicken)

**Choose One:**

Beef Brochette with Peppers and Onions

Pork Medallions with Mushroom Demi Glaze

Sliced Prime Sirloin with garnishes

**Choose One:**

Garlic and Shallot Potatoes

Fingerling Potatoes Confit with Shallot & Bacon

Truffle Parmesan Potatoes

Ricotta Cavatelli with Marinara Sauce

Gnocchi with Marinara Sauce

Tortellini with Marinara, Onions, and Peas

**Choose One:**

Marinated Grilled Vegetables

Butter Roasted Root Vegetables

Succotash

**Add On** :

Charcuterie Display of curried Meats, Cheeses, 7.95

Honey, Fruit Compote, Mustards

Smoked Salmon display with Accompaniments 6.95

Cauliflower Gratin with toasted Nutmeg and Thyme 4.95

Open Bar 10.00 dollars hour 1 5.00 Dollars each additional

Custom Desserts available on request