



~ WEDDING DINNER MENU SELECTIONS ~

\$38.95 person++
(minimum of 50 guests)

*****If less than 50 guests, please select one entrée only. Also, price may increase if less than 50 guests.***

ENTRÉE SELECTIONS

Select two entrees from below:

Apple Crown Pork Roast—Loin of pork stuffed with Granny Smith apples, raisins, stuffing, herbs laced with apple jack brandy and baked until golden brown.

Carved Virginia Ham—Topped with a mustard glaze and accompanied with pineapple chutney.

Gorgonzola Walnut Chicken— Sautéed breast of chicken garnished with toasted walnuts, Gorgonzola and mushrooms. Served in a light reduced cream sauce.

Herb Stuffed Chicken Breast—Baked breast of chicken stuffed with spinach, herbs and ricotta cheese topped with a light lemon sauce.

Chili Serrano Salmon - Fresh northwest salmon, glazed with Serrano chili pepper and served with a red onion and ginger chutney.

London Broil – Seasoned, marinated flank steak thinly sliced and cooked to perfection. Served with horseradish cream sauce.

Sweet Potato Ravioli--- Perfectly seasoned Washington State sweet potatoes, asiago cheese, ricotta cheese, and caramelized onions. Tossed with sautéed mushrooms, green onions, fresh spinach & roasted red bell peppers in a garlic butter sauce.

Gorgonzola and Walnut Ravioli – Fresh spinach ravioli, stuffed with walnuts and gorgonzola cheese. Served in a rich Asiago cream sauce and tossed with a medley of spring vegetables

SIDE SELECTIONS

Select two of the following:

Broccoli Florets—Tender heads of broccoli laced in a light lemon butter.

Gingered Carrots—Tender sweet carrots glazed in brown sugar and ginger.

Green Beans with Almonds – Blanched green beans tossed with almonds.

Winter Vegetable Medley—Steamed broccoli, cauliflower florets, baby carrots and red onions tossed in lemon butter.

Baked Lemon Pilaf—Enriched long grain white rice, parmesan cheese, lemon zest and fresh herbs baked until golden brown.

Rice Pilaf—Enriched long grain white rice, shredded carrots, green onions, sliced mushrooms and green peas.

Garlic Mashed Potatoes—Idaho Russet potatoes whipped until smooth with milk, roasted garlic, butter and sour cream.

Red Roasted Potatoes—Roasted baby red potatoes in garlic and fresh herbs.

Scalloped Potatoes—Thinly sliced Idaho russet potatoes, white onions, garlic, baked in a creamy white sauce.

Included with above selections:

House Salad—Mixed fresh greens, cabbage, cucumber, tomato wedge and sprouts served with your choice of dressing.

Warmed French bread with butter pats

Coffee and Tea Service

Additional Fee for the following Salad Upgrade selections:

Spinach Salad—Tender spinach leaves tossed with red onion, sliced mushrooms, chopped eggs, crumbled bacon, in a light vinaigrette, topped with parmesan cheese. Additional \$2.00 per person.

Cesar Salad—Torn romain leaves, sliced mushrooms, fresh parmesan cheese in a creamy anchovies dressing topped with bleu cheese crumbles.
An additional \$2.00 per person

Bibb Lettuce—Torn tender leaves of fresh bibb lettuce, toasted walnuts, crumbled blue cheese in a herb vinaigrette. An additional \$1.50 per person

Alcohol, Beer, and Wine Selections Available

Carving Stations available at additional fee plus carving attendant.

Prices are subject to change and do not include sales tax, service fee or delivery charges.

Onsite service is available at \$30 per hour per server.

Rental linens and serviceware are available upon request.

Food services provided by Elyse's Catering, Inc. 360-943-5555