

## **Sample Wedding Reception #2 for 100 Guests**

*Hors D'oeuvres Are Passed To Your Guests On Floral Garnished Trays*

Passed Hors D' Oeuvres

Smoked Salmon Bruschetta with Tomato-Avocado Salsa Mini Tartlet Shells Filled with Brie Cheese and Topped with Apricot-Rosemary Chutney

*A Traditional Buffet*

Braised Pork Chops with Limes and Oranges

*or*

Braised Blade Steaks with Mushrooms and Onions

*or*

Braised Chicken Breast with Artichokes, Mushrooms and Peppers

*Side Dishes*

\*\*\* choice of two + salad\*\*\*

Roasted Garlic Mashed Potatoes with Mascarpone

Gemelli Pasta with Fresh Basil, Roasted Pine Nuts and Fresh Grated Grana Padona

Black Bean Cakes

Sautéed Carrots with Lavender Honey

Sautéed Summer Squash with elephant Garlic

Mixed Greens with Dried Tomatoes, Grilled Red Onions and Parmesan with a Cream Balsamic Dressing

*or*

Spring Greens with Segments of Grapefruit and Orange with a Simple Lemon Vinaigrette

Assorted Old World Bread Display with Sweet Local Butter

Coffee Service (Graffeo Coffee Dark Roast, and Swiss Decaf). Cream and Sugar

Cake Service Is Included

Price Per Person Based On 100 Guests

23.50 for Menu ~ 120.00 per hour for staff

Price does not include Bartenders, Rentals, Service Charge or Tax

**Broadway Catering / (707) 938-0301**