

# WEDDING MENU



Catering Provided by

*Allmora*  
CATERING  
A division of Five Star Food Service

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# HORS D'OEUVRES

## *Poultry*

\$2.75 per person

Tandoori Chicken Skewers // Asian Chicken Skewers with Pineapple // Chicken, Spinach & Creamy Feta Bouchée // Cornmeal & Honey Dipped Chicken Bite with White Cheddar Grits & Spring Onion // Chicken & Apple Tartlet // Thai Chicken Satay with Spicy Peanut Dipping Sauce // Cilantro-Ginger Chicken Slider with Mango Slaw & Smoky Chipotle Mayo\* // Lemon Rosemary Chicken Skewers // Peking Duck Roll with Scallions and Asian Plum Sauce\*

## *Meat*

\$4.25 per person

Miniature Beef Wellingtons\* // Beef Tenderloin Potato & Blue Cheese Petit Fours\* // Beef Sliders with Herb Mayo // Shaved NY Strip Steak on a Pretzel Disk with Lemon Basil Aioli & Fried Onion\* // Braised Short Rib Crostini with Caramelized Onion & Gruyere // Franks 'en Croute with Dijon Mustard // Salami Cornucopias // Sliced Sirloin on Garlic Rounds with Sauce Bearnaise // Beef Satay Teriyaki Glaze // Lamb Lollipops with Mint\* // Sweet & Sour Meatballs // Swedish Meatballs // Shredded Seasoned Pork on a Gaufrette BBQ Aioli // Mini Asparagus Wrapped in Prosciutto

## *Vegetarian*

\$2.50 per person

Stuffed Cherry Tomato with Sundried Tomato and Olive Cream Cheese // Deviled Eggs // Stuffed Celery with Gorgonzola Cream Cheese // Wild Mushroom Quiche // Bruschetta on Garlic Croutons // Warm Goat Cheese Crostini with Honey Glaze // Vegetable Tarts // Vegetable Stuffed Mushrooms Caps // Petite Potato Pancakes with Chive Sour Cream // Caprese Pops with Sweet Balsamic Glaze and Basil Oil // Sweet Ricotta Tart with Spiced Cannoli with Chopped Pistachios and Sour Cherries

## *Seafood*

\$4.50 per person

Miniature Crab Cakes // Scallop BLT Bite // Coconut Shrimp with Polynesian Chutney // Clams Casino Oreganato // Shrimp Five Ways\* – Grilled, Scampi, Tempura, Breaded & Fried, Coconut // Scallops Wrapped in Bacon // Crabmeat Stuffed Mushroom Caps // Conch Fritters // Gazpacho Shrimp Shooters // Seared Ahi Tuna on Cucumber Round with Wasabi\*

## *Specialty Options*

\$5.25 per person

Jumbo Shrimp Cocktail\* // Cold Antipasto Salad // Warm Baked Brie with Fruit Preserves // Homemade Soup or Lobster Bisque\* // International Cheese Display // Hot Spinach Artichoke Dip, Salsa, & French Onion Chips

All items marked with \* denote an extra \$1 to \$2 charge.



# STATIONS

## *Italian Pasta Bar*

Fettuccine, Penne, or Angel Hair Pasta with alfredo, marinara, or meat sauce. Includes additions of mushrooms, peas, sundried tomatoes, broccoli, sausage, or Julienne chicken. Finish with toppings and warm garlic bread for a pasta lover's dream. All prepared to order by a professional Chef.

## *Mac & Cheese*

A new level for a classic comfort food. Noodles tossed in a cheese sauce with an assortment of toppings: smoked chicken, bacon, kielbasa, lobster, bleu cheese, parmesan, peas, diced tomatoes, and crushed saltines.

## *Carved Meat\*\**

Select one (or more) of the tender and juicy meats to be hand carved by our Chefs and served with fresh baked rolls. Meat Selections: Smoked Turkey Breast, Beef Brisket, Prime Rib of Beef\*\*, Steamship Round of Beef Tenderloin\*\*. Sauce Accompaniments: Red Wine Demi-Glace, Bearnaise Sauce, Mushroom Gravy, Horseradish Aioli, Whole Grain Mustard Vinaigrette, BBQ Sauce, and Cranberry Sauce.

## *Asian Wok Stir-Fry*

Seared Chicken, Beef, Pork, or Shrimp prepared in the Jumbo Wok mixed with pea pods, water chestnuts, onions, mushrooms, Chinese cabbage, green peppers, bamboo shoots, rich teriyaki sauce, and sweet & sour sauce. Side options are Jasmine Steamed Rice, Fried Rice, or Lo Mein Noodles. Served in individual Chinese take-out containers with chopsticks.

## *Breakfast After Dark*

Enjoy a wide variety of breakfast favorites any time. Mini Waffles and Sweet Crepes served with whipped cream and whipped butter alongside a variety of filling/topping options: sweet cheese, Nutella, strawberry, apple, and grand Marnier marinated oranges // French Toast Sticks served with cream cheese frosting and powdered sugar // Pigs-in-a-Blanket and Silver Dollar Pancake Wrapped Applewood Sausage Links

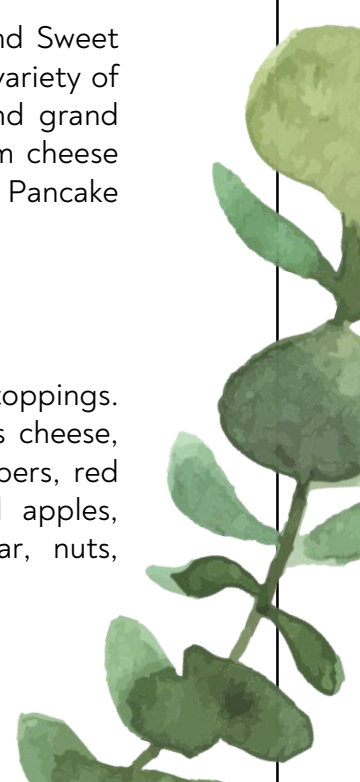
## *Sweet & Savory Crepes*

Why not enjoy both? Fresh, made to order crepes with a variety of toppings. Savory: tofu, smoked salmon, sautéed chicken breast, cheddar/swiss cheese, herbed cream cheese, crumbled goat cheese, diced green chilis, capers, red onions, spinach, tomatoes, and wild mushrooms. Sweet: sautéed apples, bananas in caramel rum sauce, chocolate chips, powdered sugar, nuts, cinnamon sugar, and whipped cream.

All items marked with \*\* denote an extra \$5 charge.

\$18.95 per person for first station. \$29.95 per person for two stations.

Stations are open for 90 minutes



# FIRST COURSE

## *Garden Greens Salad*

Crisp iceberg, romaine, and green leaf lettuce with cucumber, carrots, red teardrop tomatoes, shredded cheddar cheese, croutons, and caramelized pecans

## *Warm Spinach Salad*

Fresh baby spinach, sliced mushrooms, red onion, chopped boiled egg, applewood smoked bacon, and hot bacon dressing

## *Grilled Romaine Caesar Salad*

Grilled hearts of romaine lettuce, red endive, sourdough croutons, and shaved Parmigiano-Reggiano

## *Oriental Salad*

Mixed greens, crispy lo mein noodles, Mandarin oranges, and dried cranberries tossed with Asian sesame dressing

## *Wedge Salad*

Crisp iceberg lettuce wedge, stilton, chopped vine-ripened tomatoes, bacon, and blue cheese dressing

## *Cranberry Kale Salad*

Micro kale greens, shaved brussels sprouts, and toasted pumpkin seeds

## *Strawberry Poppyseed Salad*

Mesclun mix with sliced almonds, fresh strawberries, crumbled goat cheese, and poppyseed vinaigrette

## *Summer Watermelon*

Refreshing, cold watermelon cubes tossed with fresh mint

## *Tomato Mozzarella Napoleon*

Vine ripened tomatoes with fresh mozzarella, basil pesto vinaigrette, and toasted pine nuts



# ENTREES

## *Poultry*

\$25.95 per person

### **Southern Fried Chicken**

Four pieces of hand-breaded, bone-in chicken dipped in buttermilk batter and special seasoning, fried till a crispy golden brown

### **Chicken Piccata**

Sliced and flour-dredged, sautéed with lemons, capers, white wine, and butter

### **Chicken Marsala**

Served with wild mushrooms, shallots, diced tomatoes, and basil in a marsala wine sauce

### **Chicken Florentine**

Chicken cutlets with a creamy spinach sauce flavored with Dijon mustard, green onions, and garlic

### **Chicken Cordon Bleu**

Lightly breaded, stuffed with smoked ham and imported Swiss cheese, then baked to perfection

### **Half-Split Free-Range Chicken**

Marinated and served with apple raisin stuffing

### **Split Cornish Hen**

Glazed with plum sauce and served on a bed of wild rice

## *Beef*

\$29.95 per person

### **Prime Rib\***

Slow roasted to perfection with Au Jus and Horseradish. Served medium rare, medium, and medium well

### **Open-Faced Roast Beef**

Fresh sliced roast beef on sourdough with beef gravy

### **New York Strip Steak\***

Grilled to order and topped with red wine shallot butter

### **Slow Braised Beef Short Ribs**

Boneless short ribs with a sweet, tangy BBQ sauce

All items marked with \* denote an extra \$1 to \$2 charge.



# ENTREES

## *Veal, Lamb & Pork*

\$29.95 per person

### **Veal Scaloppini**

Thinly sliced and served either Marsala or Piccata style

### **Veal Saltimbocca**

Tender cutlets topped with prosciutto and mozzarella over sautéed spinach

### **Two Double New Zealand Lamb Chops\***

From the rack and served with minted Au Jus

### **Roasted Sliced Loin of Pork**

With dried cranberries, toasted nuts, and pork gravy

## *Seafood*

\$29.95 per person

### **Salmon Fillet Your Way\***

Either grilled, poached, pan seared, or broiled and served with dill sauce

### **Stuffed Fillet of Sole or Flounder with Lump Crabmeat**

Served with Julienne vegetables, spinach, and Hollandaise sauce

### **Crabmeat Stuffed Shrimp\***

Topped with scampi sauce

### **Lemon Pepper Rainbow Trout Fillets**

Grilled and served on a bed of roasted red onions, peppers, and potatoes

### **Fried Cod Fillets**

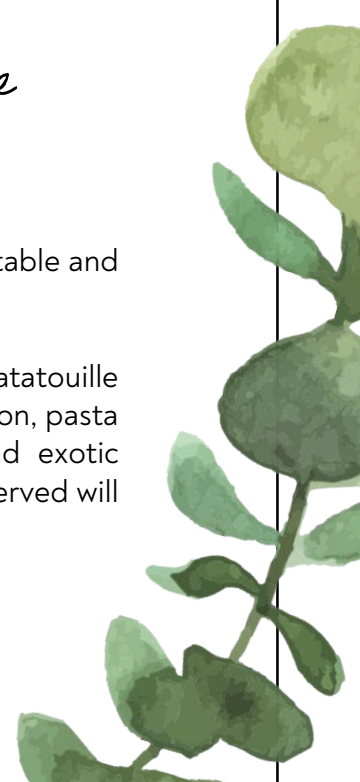
Hand breaded in our special batter and fried golden brown

*Exact counts for all Entrees must be supplied two weeks in advance.*

All entrees are accompanied by choice of salad or seasonal fresh vegetable and potato unless otherwise noted.

*Vegetarian* or *Vegan* options are a chef's choice of the following: Ratatouille with sweet potato puree, grilled vegetable tower with balsamic reduction, pasta primavera with garlic and extra virgin olive oil, or lemon rice and exotic vegetables with a coconut curry sauce. A specified item wished to be served will also be considered.

All items marked with \* denote an extra \$1 to \$2 charge.





# DESSERTS

## *S'mores Station*

\$6.00 per person

Torched marshmallow over a dark chocolate dipped graham cracker

## *Bananas Foster*

\$6.50 per person

Sliced bananas flambéed in rum and banana liquor served with vanilla ice cream

## *Chocolate Fountain*

\$8.50 per person

Warm, velvety dark chocolate that cascades a multi-tier fountain. Fresh fruits and other toppings are provided

## *Gourmet Mini Cupcake Station*

\$7.00 per person

A beautiful display with multi-level racks showcasing gourmet mini cupcakes in eight assorted flavors. Served three cupcakes per person along with simmering hot chocolate

## *Viennese Hour*

\$12.00 per person

An international assortment of pies, cakes, miniature pastries, butter cookies, chocolate-dipped fruits and espresso beans, and chocolate mousse

## *Cheesecake Martini Bar*

\$7.50 per person

Martini glasses with a scoop of New York style cheesecake and a variety of mixings: warm caramel dulce de leches, strawberry compote, fresh berries, Oreos, toasted coconut, and chocolate

## *Candy Table*

\$8.50 per person

An assortment of hard and soft candies presented in glass jars. Selection includes: Laffy Taffy, Swedish Fish, Reese's Pieces, M&M's, Gummy Bears, Twizzlers, Blow Pops, and Sour Patch Kids

## *Cookie Table*

\$6.50 per person

Large assortment of warm homestyle cookies in all sizes and flavors. Includes initialed take-out boxes that coordinate with wedding theme color(s) for every guest to carry cookies home



# INFORMATION

*All menu services include cutting of the wedding cake.*

All food options can be arranged by:

- passed hors d'oeuvres and sit-down, served dinner
  - served dinner consists of: one choice of salad, vegetable, and starch stations
- passed hors d'oeuvres and buffet dinner
  - buffet dinner consists of: salad, one or two meats, three sides, rolls with butter
- passed hors d'oeuvres and action stations
  - or any combination of the above-mentioned items

Please contact Dawn by either email or phone to arrange a meeting for pricing and quote discussion.

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