

WEDDING MENU



Catering Provided by

Allmora
CATERING
A division of Five Star Food Service

Dawn Glover
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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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