Griselda's Weddings

Premier Single Entrée Buffet
Choice of One Entrée:

Roasted Chicken Cabernet – cabernet wine, shallots, parsley, mushroom & pancetta sauce

Stuffed Chicken Rouladen – feta, mozzarella, fresh basil & sundried tomatoes, topped with marsala sauce

Stuffed Chicken Picatta – ricotta, spinach & herbs with lemon caper sauce

Apple & Raisin Stuffed Pork Loin – carved buffet side & served with bourbon-maple glaze

Merlot & Mushroom Tri Tip – carved buffet side & topped with sauté of mushrooms in a merlot demi glaze

Beef Tenderloin – served with au jus and horseradish crème fraiche

Petrolli Sole Veronique – in white wine sauce with grapes

Grilled Asian Honey Barbecue Salmon with Sautéed Watercress

Choice of One Salad:
Sweet Spinach Salad – baby spinach with blueberries, dried apricots, sweet onions & a honey vinaigrette

Mandarin Duet Salad – trio of greens, mandarin oranges, caramelized almonds & sweet-spicy vinaigrette

La Coupla Salad –sweet roasted beets, candied pecans, gorgonzola & balsamic vinaigrette

Mushroom & Fennel Salad – roasted wild mushrooms fennel marinated in sesame oil & soy sauce, fresh greens, pecans & sherry vinaigrette

Choice of Two Side Dishes:
Grilled & Chilled Vegetables – assortment of sliced vegetables marinated in balsamic & grilled, served with roasted red pepper aioli

Green Beans Amandine – fresh whole beans sautéed with slivered almonds & red pepper

Baby Carrots & Yellow Squash – sautéed in lemon butter with red pepper curls

Shitake Mushroom, Snow Peas, Red Pepper & Baby Corn Stir Fry

Delta Asparagus Pasta – chilled rotelli with asparagus, oranges & strawberries, in strawberry vinaigrette

Farfalle with Tomatoes, Spinach, Cramelized Onions & Goat Cheese

Red Pepper Pesto Potatoes – herb roasted red potatoes tossed in red pepper pesto

Basmati Rice Pilaf – long grain rice tossed with poppy seeds & sliced almonds, garnished with fresh mint

Tabbouleh Salad – large pearl cous cous with roasted vegetables with lemon-herb vinaigrette

Assorted Sliced Breads & Butter

$28.00 per guest