

# Classic Wedding Menu

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## Choice of One of the Following Appetizers

*Seasonal Fresh Fruit      Penne with Vodka Crème Sauce      Seasonal Soup*

## Choice of One of the Following Salads

<b>Mixed Greens</b> <i>baby field-greens, radishes, shaved carrots, cucumbers, &amp; cherry tomatoes, finished in a fresh oregano-red wine vinaigrette</i>	<b>Caesar Salad</b> <i>crisp romaine lettuce tossed in the classic Caesar dressing with crispy croutons &amp; shaved Parmesan</i>	<b>Spinach Salad</b> <i>hand-picked spinach, plum tomatoes, garbanzo beans, domestic mushrooms, &amp; red onions in our famous Honey Mustard Dressing</i>
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## Choice of Two of the following Entrées

**Chicken Maryland**  
*breast of chicken roasted & topped with lightly sautéed jumbo lump crabmeat, finished in a  
garlic-white wine sauce*

**Chicken Roulade**  
*breast of chicken rolled around a filling of prosciutto,  
roasted red pepper & mozzarella,  
finished with a basil-cream sauce*

**Atlantic Salmon**  
*roasted salmon fillet topped with a seasonal sauce*

**Filet Mignon**  
*roasted tenderloin of beef served with classic demi-glace &  
a medley of domestic & wild mushrooms*

**Filet Mignon & Salmon**  
*roasted tenderloin of beef & roasted salmon fillet*

**Rack of Lamb**  
*our signature dish, served with a Dijon-rosemary crust & a classic demi-glace*

**Prime Rib**  
*slowly roasted to perfection*

**Wild Mushroom Strudel**  
*a blend of wild mushrooms sautéed with garlic & Marsala wine,  
wrapped in phyllo dough, & baked to a golden brown,  
served with a roasted red pepper coulis*

All entrées are served with chef's selection of seasonal vegetables & rice or potatoes.

Riverside Ballroom