

~San Buenaventura Dinner~

Hors d' Oeuvres

Baked Brie en Croute-Brie
Wheel Wrapped in Puff Pastry Baked to a Golden Brown, French Bread

Assorted Sliced Fruit Display

Mixed Nuts

Soup or Salad

Soup du Jour or Crab Bisque

Fresh Romaine, Reggiano Cheese, Homemade Herbed Garlic Croutons

Field Greens, Tomatoes, Carrots, Cucumber, Vinaigrette Dressing

Lady Apples, Celery, Candied Walnuts, Mandarin Oranges,
Baby Frisee, Sweet Citrus Dressing

Bow Tie Pasta Salad, Pine Nuts, Red and Yellow Roasted Peppers

Entrees

(Choice of One)

Slow Roasted Prime Rib with a Classic Au Jus Sauce

North Atlantic Cod

Coriander Seared Sea bass, Lime Tomato Salsa

Grilled New York Steak with Gorgonzola Cream and Fresh Chive Oil

Baked Breast of Chicken Stuffed with Wild Mushrooms, Sun Dried Tomatoes,
Smoked Mozzarella and White Wine

All Entrees include Chef's Choice of Accompaniment

Rolls and Butter

Coffee and Decaffeinated Coffee, Hot or Iced Teas

Wedding Cake

(Split menu at \$2.00 additional per person with place cards provided by guest)