

Lady Slipper Wedding Dinner Menu

PLEASE SELECT ONE (1) APPETIZER

IF YOU DO NOT SELECT 6 HORS D'OEUVRE DURING THE COCKTAIL RECEPTION

Assorted House-Crafted Soups – crafted daily with market fresh ingredients - Corn Chowder, Cream of Carrot, Roasted Red Pepper, Mushroom Barley, Tomato Basil, Autumn Bisque, Cream of Asparagus, Sherry Beef Brunoise with Julienne of Spring Vegetables, Cream of Mushroom, Seafood Bisque, Chilled Cucumber, Chilled Melon, Chilled Gazpacho, Chilled Vichyssoise

Garden Pasta - fettuccini tossed lightly in olive oil, garlic and basil with seasonal garden vegetables

Vegetable Strudel - puff pastry layered with spinach, zucchini, grilled onions & tomato served warm with a tomato coulis

Seafood Crêpe - succulent seafood in a homemade crêpe topped with a lemon chive hollandaise sauce

Three Onion Tart - onions, shallots & leeks caramelized & baked in a pastry with egg custard drizzled with a balsamic reduction

Roasted Red Peppers & Corn Fritters - topped with a orange wasabi sauce over a bed of greens

Mini Crab Cakes - topped with a creamy caper Sauce atop a bed of greens

Seafood Vol-au-Vent - Shrimp, sea scallops, crabmeat & mushrooms in a rich lobster cream sauce, served in puff pastry shell

PLEASE SELECT ONE (1) SALAD

Garden Salad - garden greens accompanied with assorted mixed vegetables and creamy herb dressing

Hearts of Palm Salad - assorted greens topped with hearts of palm and herbed balsamic vinaigrette

Traditional Caesar Salad - crisp romaine lettuce tossed with garlic, croutons, olive oil & lemon dressing

California Julienne Salad - julienne of vegetables tossed in a California chardonnay & roasted hazelnut vinaigrette

Mediterranean Salad – crisp romaine topped with black olives, tomatoes, red onions, cucumbers, roasted red peppers, topped with feta cheese and drizzled with lemon oregano vinaigrette

Mesclun Salad - julienne of English cucumbers, onions & ripe olives on a bed of baby field greens with a balsamic vinaigrette

Portabella Mushroom Salad - grilled portabella mushrooms and fresh mozzarella on a bed of garden greens drizzled with a roasted red pepper pesto vinaigrette

Antipasto Salad - marinated vegetables, tomatoes, Kalamata olives, Prosciutto, smoked Provolone cheese & artichoke hearts on a bed of romaine lettuce drizzled with extra virgin olive oil, aged balsamic vinegar & cracked black pepper

Cranberry Walnut Salad - mixed greens tossed with sweet cranberries and roasted walnuts garnished with a goat cheese crostini and finished with a raspberry vinaigrette

PLEASE SELECT ONE OF THE FOLLOWING DUETS

Duet Entrée Options - smaller portions of each entrée served on the same plate to every guest

Filet Mignon and Stuffed Shrimp - filet of tenderloin with béarnaise sauce accompanied by jumbo shrimp stuffed with spinach, wild mushrooms, Asiago cheese

Filet Mignon and Stuffed Sole - filet of tenderloin with a Mornay sauce accompanied by filet of sole stuffed with crabmeat and topped with a lemon Mornay sauce

Filet Mignon and Sole Roulade - filet of tenderloin with béarnaise sauce accompanied Sole stuffed with spinach, roasted red peppers and mushrooms in a béarnaise sauce

California Chicken and Norwegian Salmon -

Boneless chicken breast sautéed with artichoke hearts, tomatoes & fresh herbs accompanied by poached filet of salmon seasoned with Italian herbs

Filet Mignon and Norwegian Salmon - filet of tenderloin with béarnaise sauce accompanied by poached filet of salmon served with a béarnaise sauce

Filet Mignon & Chicken Champignon - petite filet accompanied by sautéed chicken breast tossed with a wild mushroom cream sauce

MULTIPLE ENTRÉE OPTIONS

PLEASE SELECT TWO (2) ENTRÉES IF YOU DO NOT SELECT A DUET

Filet Mignon - filet of tenderloin served with a choice of cracked peppercorn sauce, béarnaise sauce or caramelized shallot & merlot sauce

Norwegian Salmon - poached filet of salmon seasoned with Italian herbs & served with a dill beurre blanc sauce

Norwegian Salmon Mousseline - filet of salmon with a delicate shrimp mousse, finished with a dill beurre blanc

Stuffed Sole - filet of sole stuffed with crabmeat and topped with a lemon Mornay sauce

Grilled Sea Bass – grilled sea bass finished with an orange clementine leek vinaigrette

Stuffed Shrimp - jumbo shrimp stuffed with spinach, wild mushrooms, Asiago cheese topped with a tomato basil beurre blanc sauce

California Chicken - boneless chicken breast sautéed with artichoke hearts, tomatoes & fresh herbs

Chicken Gaucher - boneless chicken breast stuffed with spinach, goat cheese & sun-dried tomatoes

Chicken Boursin - chicken breast stuffed with herbed Boursin cheese, baked & finished with a Choron sauce

Chicken Cordon Bleu - breaded chicken breast stuffed with Prosciutto & cheese & topped with a sherry cream sauce

Chicken Calvados - chicken breast sautéed with apples, cream & apple brandy

Chicken Provencal - sautéed chicken breast with fresh herbs, diced tomatoes, olive oil & garlic

Chicken Marsala - sautéed chicken breast with Marsala wine & mushroom sauce

Adirondack Duck - breast of duck with a blueberry Amaretto sauce

All Entrées Served with Chef's Vegetable, Potato or Rice

Fresh Rolls & Butter

Fresh Brewed Coffees, Herbal & Regular Teas