



WEDDING RECEPTION MENUS







MENU OPTIONS 2017

ONE ENTRÉE * Everyone has the same plate.	1 Salad Choice 1 Entrée Choice 1 Vegetable Choice 1 Starch Choice	\$30 ⁹⁵⁺⁺ PERSON
SPLIT ENTRÉE *	1 Salad Choice Up to 3 Entrée Choices—1 per plate 1 Vegetable Choice 1 Starch Choice	\$ 3795++ PER PERSON
DUET PLATE * Everyone has the same plate.	1 Salad Choice 2 Entrée Choices 1 Vegetable Choice 1 Starch Choice	\$40 ⁹⁵ ++
BUFFET LEVEL ONE *	1 Salad Choice (pre-set salad) 2 Entrée Choices 2 Vegetable Choices 2 Starch Choices	\$ 41 95++ PER PERSON

- * All meal options served with ROLLS & BUTTER; CHEESE & CRACKERS; VEGETABLES & DIP; COCKTAIL MEATBALLS (BBQ or SWEET CHILI); WATER, ICED TEA, HOT TEA & COFFEE.
 - HORS D'OEUVRES MAY BE UPGRADED FOR AN ADDITIONAL COST (see page 4).
 - CHILDREN'S MENU OPTION (12 & UNDER): CHICKEN TENDERS, FRIES & BEVERAGE \$12.00++; 4 & UNDER FREE.

WEDDING CAKE SERVICE

For plating and serving an outside wedding cake, add \$1.00 per person. We offer complimentary plating and serving for *The Cedars* Signature Cakes. Our in-house Pastry Chef is happy to create a custom cake for you, and decorate it beautifully! See flavor options below, or call to discuss your special request:

CAKE FLAVORS White

Yellow
Chocolate
Lemon
Lemon/Poppyseed
Marble
Carrot
Red Velvet
Pumpkin

Almond Special Requests

FILLING FLAVORS

Raspberry
Lemon Curd
Coconut Cream
Chocolate Peanut Butter
Mango
Chopped Apple
Chocolate Mousse
Chocolate Ganache
Chocolate Fudge

ICING FLAVORS

Buttercream
Almond
Lemon
Orange
Chocolate
Caramel Coconut/Pecan
Cream Cheese
Cherry

COOKIE SERVICE

Cookie handling—plating, serving and re-filling cookies from your containers to your/our trays: \$200.

Menu prices are guaranteed 120 days before your event. All prices are subject to an additional 21% service charge and 6% sales tax.

MENU SELECTIONS

Customized options available upon request

SALAD CHOICES

House Salad (iceberg, romaine & radicchio, tomato, cucumbers)

Caesar Salad

Baby Green Salad (mesclun greens, tomato, cucumbers)

CHICKEN ENTREES

Chicken Parmesan

Traditional Stuffed Chicken Breast

Chicken Romano

Stuffed Chicken with Apples, Cheddar, Cranberries

Chicken Marsala

Grilled Chicken de Pomodoro

Stuffed Chicken with Spinach, Sausage & Asiago

Chicken Piccata

BEEF ENTREES

Sliced Rost Beef with Mushroom Gravy Grilled Sirloin Steak with Marsala Demi-glace

FISH ENTREES

Sole Stuffed with Spinach and Four Cheeses
Tilapia Stuffed with Crab or Crab & Shrimp
Amandine-Crusted Tilapia
Teriyaki Salmon
Sweet Chili & Orange Salmon

PORK ENTRES

Traditional Stuffed Pork Chop

Stuffed Pork Chop with Apples, Cheddar &

Cranberries

Stuffed Pork Chop with Spinach, Sausage & Asiago

Garlic & Rosemary Grilled Pork Chop

VEGETARIAN ENTREES

Eggplant Parmesan

Pasta Primavera

Stuffed Shells

Cheese Tortellini with Marinara or Garlic Cream Sauce

VEGETABLES

Green Beans

Broccoli

Peas & Carrots

Corn

Glazed Carrots

Seasonal Vegetable

STARCHES

Garlic Smashed Potatoes

Roasted Red Potatoes

Rice Pilaf

Penne Vodka (red cream sauce)

Wild Rice

Au Gratin Potatoes

Mastaccioli with Marinara

Ziti with Meat Sauce

HORS D'OEUVRES

100 PIECES SERVED

100 TIECES SEICYES	
Stuffed Mushrooms-Crabmeat	\$180
Grilled Chicken Bruschetta	\$125
Chicken Wings	\$125
Shrimp Cocktail (21-25 ct)	\$195
Coconut Shrimp	\$195
Assorted Puffed Pastries	\$125
Mushrooms Stuffed with Sausage & Spinach	\$125
Scallops Wrapped in Bacon	\$195
Spanakopita	\$150
Asian Steamed Dumplings	\$150
Crab wrapped in Phyllo Dough	\$150
Mini Crab Cakes	\$150
SERVES 50 PEOPLE	
Buffalo Chicken Dip	\$90
Chicken Liver Pâté	\$125
7-Layer Bean Dip	\$90

