



Rehearsal Dinner Menu

Entrees

Filet-7oz choice Filet topped with a Brandy Peppercorn Reduction. Served with Rosemary Roasted Red Potatoes, and Green Bean Almondine.

Island Chicken-6oz Chicken Breast Double marinated in Teriyaki topped with Fresh Grilled Pineapple served with Garlic Mashed Potatoes, and a Tuscan Vegetable Medley.

Southwestern Chicken-6oz Chicken Breast Double Lobed marinated in Chipotle flavoring served on a bed of Corn and Black Beans topped with Pico de Gallo served with Garlic Mashed Potatoes and a Tuscan Vegetable Medley.

Montchevre Chicken-6oz Double Lobed Citrus marinated Chicken Breast served on a bed of Wilted Spinach topped with Goat Cheese and a Blackberry Reduction. Served with Rosemary Roasted Red Potatoes and Green Bean Almandine.

Asian Grilled Salmon- Brushed with a sweet and spicy sauce

Shiraz Grilled Salmon-Topped with a Shiraz glaze

Grilled Ahi Tuna-Served with a Wasabi Butter

**All entrees include a Spring Salad- a Fresh Spring Mix topped with sliced Mushrooms, Red Onions, and Roma Tomatoes. Rolls and Butter-An assortment of Seeded French, Wheat, and Rustique Dinner Rolls served with Herb Whipped Butter.*

**Tuscan Vegetable Medley includes Green Beans, Carrots, Yellow Squash, Zucchini, and Red Pepper Strips.*

Appetizers-

Chicken Satay-Curry marinated Chicken served with a peanut dipping sauce.

Crab stuffed Mushroom Caps with Parmesan, and Cream Cheese, caps.

Bruschetta-Marinated Roma Tomatoes served on slices of Italian Baggettes