

CUISINIERS

CATERED CUISINE AND EVENTS

407-975-8763 www.cuisinierscater.com

Classic Wedding Dinner Menu



Butlered Hors d'oeuvres

Conch Fritters

with Chili Mango Sauce

Deconstructed Bruschetta

*Roma Tomato, Fresh Mozzarella, Sundried Tomato Pesto
on a Crostini with Balsamic Syrup*

Cajun Shrimp Tartlets

In a Pastry Shell

Southern Roasted Chicken "Cupcakes"

With Jalapeño & Maple Cream Cheese Icing

Dinner Buffet

Salads

Freshly Baked Bread with Butter

Classic Caesar Salad *Crisp Romaine, Parmesan & Garlic Croutons*

Tropical Salad *with Mandarin, Coconut, Peanuts, Sesame Honey Dressing*

Greek Salad *Feta Cheese, Calamata Olives, Cucumbers & Tomatoes*

Entrées

Chicken Marsala *Mushrooms, Shallots & Marsala Wine*

Spanish Chicken *topped with a Saffron Tomato Sauce*

Beef Bourguignon *Tender Beef combined with Mushrooms, Pearl Onions, Fresh Herbs
& Sauce Espanola*

Shrimp Au Gratin *with Delicious Sweet Shrimp, a Blend of Cheeses & Penne*

Mojo Roasted Pork Loins

Accompaniments

Seasonal Vegetables

Rice Pilaf /Roasted Potatoes/Black beans & Rice



Classic Dinner Price Range 22-35.00 per guest