



Catering Theme #8: Wedding Reception

Hot Entrees

Neopolitan Chicken Breast stuffed with fresh mozzarella, roasted peppers and fresh basil

Veal stuffed with spinach, sausage, Asiago cheese, artichokes

Prime Rib

Roasted Porchetta

Grilled Chicken and Shrimp Piccata

Chicken Marsala with Mushrooms

Veal Marsala with Wild Mushrooms

Chicken Cacciatore

Mediterranean Chicken (chicken legs and thighs blackened with Mediterranean spices)

Stuffed Pork Chops Topped with a Caramelized Peach-Puerto Rican Rum Sauce

Rosemary-Garlic Roasted Half-Chickens

Potatoes/Risotto

Potatoes au' Gratin

Spinach Risotto

Garlic Pepper Roasted Potatoes

Vegetables

Vegetable Medley (assorted spring vegetables steamed & tossed with butter and white wine)

Stringbean Almondine

Broccoli and Cauliflower steamed and served with olive oil, lemon juice and garlic

Baby Carrots tossed with reduced orange juice, honey and raisins