

Make It Special Catering

Seated Dinner Reception All Inclusive

Cold station to feature the following

- *Hot and cold hors d'oeuvres for one hour*
- *Firm cubed cheese to feature creamy havarti with dill,*
- *Wisconsin cheddar , and baby Swiss with fresh fruit*
- *Fresh crisp vegetables served w/ homemade dip*
- *Crusty bread round with spinach dip and assorted breads*
- *Bruchetta on Italian bread rounds*

Butlered Hors d'vouters

- *Assorted mini quiche*
- *Spanikopita*
- *Vegetable Spring Rolls*
- *Beef and mushrooms in puff pastry*
- *Mini crab cakes*
- *Swedish meatballs*
- *Franks in blanket*
- *Garlic Potato puffs*

Seated Dinner Reception

(Please select 2)

- *Pecan crusted chicken breast with a bourbon demi-glaze*
- *Chicken Saltimbocca- sautéed chicken w/prosciutto and provolone w/vegetable broth and caramelize onions*
- *Chicken Piccata - rich lemon, butter sauce, with capers*
- *Herb stuffed capon with Mornay sauce*
- *Lightly dusted chicken cordon bleu with Bechamel sauce*
- *Sauteed chicken breast with mushrooms in a Marsala wine sauce*
- *Marinated grilled chicken served over linguini with sun dried tomato cream sauce*
- *Vegetable lasagna with Alfredo sauce (vegetarian)*
- *Oriental stir fry with a teriyaki glaze (vegetarian)*
- *Baked Atlantic salmon fillets with a lemon dill sauce*
- *Stuffed flounder with crab imperial and hollandaise (add \$2.00 per person)*
- *Marinated pork tenderloin served with a peppercorn demi-glaze*
- *Roasted prime rib of beef au jus with creamy horseradish (add \$4.00 per person)*
- *Sliced roasted beef tenderloin with bearnaise sauce (add \$4.00 per person)*
- *Broiled filet mignon with mushrooms and sauce Bearnaise (add \$4.00 per person)*

Vegetable selections

(Please select two)

- *Oven roasted rosemary red potatoes*
- *Garlic Mashed Potatoes*
- *Creamy scalloped potatoes*
- *Parsley new red potatoes*
- *Wild rice blend*
- *Broccoli florets with match sticks of carrots and zucchini*
- *Baby Belgium carrots with maple glaze*
- *Baby peas served with sautéed mushrooms and pearl onions*
- *Green Bean Almondine*

Dinner salad

(Please select one)

- *Our Caesar salad with crisp romaine lettuce, Romano cheese, and herb croutons*
- *Garden salad with spring mix and Romaine lettuce, plum tomatoes, cucumbers, and red onions served with one of the following dressings*

Balsamic Vinaigrette

Fresh ranch

Cracked peppercorn Parmesan

Classic Italian

Honey French

Russian

Honey Mustard

Hearth baked dinner rolls and butter served tableside

Fresh brewed coffee and tea served tableside

Wedding Cake Included

Traditional, White shaved chocolate shavings, Cascading white Shaved chocolate, Basket weave, and cascading roses

We offer a wide array of flavor Including Chocolate chip Chiffon Yellow and marble cakes, pound cake, and chocolate cake

Also Included

Choice of thirty different table linen and napkin colors

Choice of four different China patterns



wil@makeitspecialcatering.com

610-948-7117