

COASTSIDE CATERERS SUGGESTED WEDDING MENU

APPETIZERS

Choice of four from Appetizers list

FIRST COURSE

Choice of
Mixed Baby Greens Salad with Balsamic Vinaigrette
or
Caesar Salad

MAIN COURSE

Grilled Salmon Filet (or Fresh Seasonal Fish if salmon unavailable) served with
Rice or Roasted Potatoes and Steamed Fresh Seasonal Vegetable
or
Rosemary / Dijon Chicken served with Rice or Roasted Potatoes
and Steamed Fresh Seasonal Vegetable
or
Filet Mignon with a Roast Shallot Port Demi-Glace served with
Rosemary Potatoes and Steamed Fresh Seasonal Vegetable

These are only suggested entrees. Many other menu options are available. We prefer to set the menu to the desires of the bride and groom. We will need to have your final guest count, and preferably a pre-selected guest choice three weeks prior to the wedding date.

We will provide full table service and linens. The above menu will include assorted sodas, tea and coffee. We will gladly provide champagne and wine. Suggestions and price available upon request. In addition, we will take care of cake arrangements if you so wish.

Please Contact Us for a Quote.