

Wedding Reception Dinner – Sample Menu

Ken & Barbie's Dream Wedding

Saturday, January 31, 2009

TIME:	7pm – 11pm	CONTACT:	Ken & Barbie
LOCATION:	Davis Island Garden Club	PHONE:	813-731-0819
ATTENDANCE:	135 guests, by RSVP	EMAIL:	catering@goodfoodtampa.com
DESCRIPTION:	4 hour wedding reception; food and service only		

Menu

Passed Signature Appetizer Bites (for cocktail hour)

Pan sautéed Jumbo Lump Crab Cakes

with Creole white remoulade sauce

Fried Mac-N-Cheese Lollipops

comfort food meets class

Seared Ahi Tuna

with avocado-tomato relish and chili-cilantro vinaigrette, served on crispy wonton triangles

Served Dinner Display

Grilled Mahi Mahi

with a sauce of white wine, capers and lemon-butter

Braised Boneless Beef Short Ribs

red wine reduction

Garlic Roasted Potatoes

Creamy Herbed Polenta

Grilled Seasonal Vegetables

Traditional Garden Salad

Romaine lettuce, grape tomatoes and croutons, tossed in a Vidalia onion vinaigrette

Assorted Dinner Rolls and Breads with Butter

Coffee Station

Regular and De-Caf with cream and assorted sweeteners, coffee cups and saucers

Tower of Sweets

An artfully designed vertical buffet of assorted cheesecake lollipops, cream puffs and mini éclairs.



About This Menu

This is a menu from a traditional buffet style dinner served at a recent wedding. Of course, Ken and Barbie (not their real names) are great clients and we were happy to take part in their special day. **Since your day is meant to be unique, we'll be happy to custom design a menu that may include some of your favorite dishes or work around your wedding theme.** Including service and traditional white china, this menu may cost \$36 and above per guest.

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