

catering
day by day
restaurant

SAMPLE WEDDING MENU

IMPORTED CHEESE BOARD
ENGLISH HUNTSMAN, FRENCH BRIE
ARMENIAN STRING CHEESE,
GREEK MARINATED GOAT CHEESE,
DUTCH GOAT GOUDA
GARNISHED WITH FRESH FRUIT OF THE SEASON
GOURMET CRACKERS AND ARTISAN BREADS

SPINACH ARTICHOKE DIP
BLACK BREAD BOULE
VEGGIES FOR DIPPING

7 LAYER MEXICAN DIP
TRI-COLORED TORTILLA CHIPS

COUNTRY BISCUITS
SWEET CREAM BUTTER

HONEY GLAZED HAM
DIJON MUSTARD

ASSORTED SPICED MIXED NUTS

BUFFET MENU

SALAD OF MIXED GREENS
TOSSED WITH FRESH STRAWBERRIES,
TOASTED ALMONDS, RED ONION, GOAT CHEESE
CITRUS VINAIGRETTE

GRILLED SHRIMP KABOBS
GREEN & RED BELL PEPPERS, ONION
MARINATED IN WHITE WINE, OLIVE OIL,
GARLIC & FRESH HERBS

GRILLED BONELESS BREAST
OF CITRUS MARINATED CHICKEN
MANGO & AVOCADO SALSA

GRILLED SEASONAL VEGETABLES
EGGPLANT, ZUCCHINI, YELLOW SQUASH,
RED & GREEN BELL PEPPERS, MUSHROOM & ONION
FRESH HERBS, GARLIC & OLIVE OIL

GOURMET MAC & CHEESE
GOAT CHEESE, SWISS CHEESE, CHEDDAR CHEESE
TOPPED WITH A THIN LAYER OF HERBED BREAD CRUMBS

ASSORTED DEMI ROLLS & SWEET CREAM BUTTER

COMPLETE COFFEE & TEA SERVICE