

# ***Wedding Reception Packages***

Package includes: China Service and Service personnel.

## ***Sparkling Reception Punch Raspberry Tea or Strawberry Lemonade***

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### **Appetizer Course**

*We suggest that you choose three appetizers from our ala cart*

#### **Sample Hors d' oeuvres Selections**

*Bleu Cheese Straws*

*Tostadas with Roasted Corn & Black Bean Salsa*

*Celery with Stilton Cheese*

*Caramelized Onion & Bleu Cheese Canapés*

*Hummus with Belgian Endive & Pita Bread*

*Lemon Marinated Tortellini*

*Asian Slaw Croustades*

*Swiss Cheese Allumettes*

*Traditional Bruschetta*

*Spinach Dip with French Baguettes*

*Hot Artichoke Dip with Assorted Crackers*

*Pesto Cheese Cakes with Water Crackers*

*Baked Brie*

*Imported and Domestic Cheese Display*

*Ginger Hoisin Chicken Drumettes*

*Artichoke & Bleu Cheese Faccaine*

*Honey Mustard & Proscuitto Palmier*

*Sun Dried Tomato & Pesto Palmier*

*Sweet Corn Bread Muffins with Pulled Pork*

*Fresh Mozzarella Cheese, Grape Tomato and Fresh Basil Caprese*

*Grecian Artichoke Fritters with Lemon Garlic Butter Sauce*

*Stuffed Mushrooms with Italian Sausage*

*Ginger Chicken Cakes with Cilantro Lime Mayonnaise*

*Proscuitto Wrapped Asparagus Spears*

*Lime Chicken Skewers with Avocado Crema*

*Fresh Fruit Martini with Lime Crème Fraiche*

***Giandi's Catering***

***100 Centerview Dr; Suite 135, Nashville, TN 37214***

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*Fennel Marinated Feta Skewers with Black Olives and Fresh Basil*  
*Seared Salmon with Horseradish & Crème Fraiche*  
*Fontina Cheese Risotto Cakes with Fresh Chives*  
*Coconut Fried Shrimp with Orange Marmalade*  
*Vegetarian Spring Rolls with Coconut Dip*  
*Grilled Shrimp and Pea Pod Skewers with Spicy Mango Sauce*  
*Demi-tasse Spoons of Coconut Shrimp with Plum Sauce*  
*Fish & Pancetta with Rosemary Spiedini & Lemon Aioli*  
*Seared Tuna Nicoise Croutes*  
*Smoked Salmon Rugalach*

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## **Sample Wedding Menus**

*Field of Green Salad with Balsamic Vinaigrette*  
*Dijon Encrusted Rosemary Pork Loin on a bed of Lentils*  
*Sautéed Trout with Pecan Butter Sauce*  
*Garlic Mashed Potatoes*  
*Appropriate Vegetable*  
*Artisan Bread Basket*  
*Iced Tea & Water, Coffee Station*

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*Field of Green Salad with Balsamic Vinaigrette*  
*Pork Mignon with Medley of Mushrooms Cream Sauce*  
*Grilled Shrimp & Vegetables*  
*Pearl Cous Cous*  
*Appropriate Vegetable*  
*Artisan Bread Basket*  
*Iced Tea & Water, Coffee Station*

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*Field of Green Salad with Balsamic Vinaigrette*  
*Grilled Salmon Filet with Orange Balsamic Glaze*  
*Chicken Breast with Artichoke Cream Sauce*  
*Rice Pilaf*  
*Grilled Medley of Tomatoes*  
*Artisan Bread Basket*  
*Iced Tea & Water, Coffee Station*

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*Field of Green Salad with Balsamic Vinaigrette*  
*Chicken Saltimbocca with Lemon Caper Sauce*  
*Steak Au Poivre*  
*Garlic Mashed Potato*  
*Appropriate Vegetable*  
*Artisan Bread Basket*  
*Iced Tea & Water, Coffee Station*

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*Field of Green Salad with Balsamic Vinaigrette*  
*Garlic & Herb Encrusted New York Sirloin*  
*Shrimp Florentine in Pastry Shell*  
*Roasted New Potatoes*  
*Appropriate Vegetable*  
*Artisan Bread Basket*  
*Iced Tea & Water, Coffee Station*

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*Field of Green Salad with Balsamic Vinaigrette*  
*Tornadoes of Beef with Blackberry Reduction & Mango Salsa*  
*Baked Salmon with Fennel & Tomatoes*  
*Risotto*  
*Appropriate Vegetable*  
*Artisan Bread Basket*  
*Iced Tea & Water, Coffee Station*