



## PREMIERE SIT-DOWN WEDDING MENU

### SOCIAL HOUR HORS D'OEUVRES

GRAND WELCOME DISPLAY - CHEESE, CRACKERS, FRUIT, VEGETABLES, & DIP

4 CHEF'S CHOICE BUTLER STYLE HORS D'OEUVRES

SIGNATURE GARLIC BREADSTICKS

### APPETIZER COURSE

CHOICE OF FRESH FRUIT CUP, SOUP, TOMATO & MOZZARELLA COCKTAIL, OR ANTIPASTO COCKTAIL

SOUP CHOICES: CHICKEN NOODLE, NEW ENGLAND CLAM CHOWDER, BEEF AND BARLEY, ITALIAN WEDDING, OR ROASTED VEGETABLE GAZPACHO (*SERVED COLD*)

### SALAD COURSE

CAESAR SALAD OR FRESH GARDEN SALAD WITH TWO DRESSINGS

DRESSING CHOICES: ZESTY ITALIAN, BUTTERMILK RANCH, CAESAR, PEPPERCORN PARMESAN, BALSAMIC VINAIGRETTE, OR RASPBERRY VINAIGRETTE

### ACCOMPANIMENTS FOR ENTRÉES

#### CHOICE OF STARCH:

BAKED POTATO WITH BUTTER AND SOUR CREAM, TRADITIONAL MASHED POTATOES, GARLIC PARMESAN MASHED POTATOES, OVEN ROASTED RED BLISS POTATOES, GRUYERE SCALLOPED POTATOES, RICE PILAF, OR WILD RICE

#### CHOICE OF VEGETABLE:

GREEN BEAN ALMANDINE, SEASONAL VEGETABLE MEDLEY, JULIENNE VEGETABLE MEDLEY, BUTTERNUT SQUASH, HONEY GARLIC GLAZED CARROTS, OR ASPARAGUS

**\$137.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX**

# *Tekeo* COUNTRY CLUB & BANQUET

## ENTRÉE CHOICES

CHOOSE ONE ENTRÉE FROM EACH CATEGORY

### POULTRY

- STUFFED CHICKEN BREAST WITH YOUR CHOICE OF A STUFFING AND SAUCE COMBINATION
  - STUFFING CHOICES:  
NEW ENGLAND BREAD STUFFING WITH A WHITE WINE CREAM SAUCE // SPINACH, ARTICHOKE, ROASTED RED PEPPER, AND FONTINA CHEESE WITH A WHITE WINE CREAM SAUCE // CRANBERRY APPLE CORNBREAD WITH A VERMOUTH DEMI GLAZE
- CHICKEN FRANCAISE
- CHICKEN MARSALA
- CHICKEN VERDICCHIO WITH ROASTED RED PEPPERS, ARTICHOKE, AND MUSHROOMS
- CHICKEN CORDON BLUE WITH PROSCIUTTO AND SMOKED MOZZARELLA
- CHICKEN FLORENTINE WITH SPINACH AND ROASTED RED PEPPERS IN A CREAM SAUCE
- SESAME CHICKEN WITH A GINGER GLAZE
- GRILLED CILANTRO MARINATED CHICKEN BREAST WITH TROPICAL FRUIT SALSA
- PAN SEARED MARINATED DUCK BREAST WITH A HONEY APRICOT GLAZE

### BEEF AND PORK

- HERB ROASTED PORK LOIN WITH A MERLOT DEMI GLAZE
- PRIME RIB OF BEEF AU JUS
- 10 OZ. GRILLED SIRLOIN STEAK WITH JACK DANIELS SAUCE AND ONION STRAWS
- GRILLED PORK TENDERLOIN WITH YOUR CHOICE OF APPLE BRANDY SAUCE OR MANGO HABANERO GLAZE
- 8 OZ. FILET MIGNON WITH A MUSHROOM DEMI GLAZE AND ONION STRAWS
- NEW ENGLAND RACK OF LAMB
- SURF & TURF: 6 OZ. FILET MIGNON WITH A MUSHROOM DEMI GLAZE AND (2) SEAFOOD STUFFED SHRIMP WITH A LOBSTER SAUCE

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## SEAFOOD

- BAKED SCROD WITH LEMON SEASONED BREAD CRUMBS
- STUFFED SOLE WITH YOUR CHOICE OF STUFFING AND A LOBSTER SAUCE
  - STUFFING CHOICES:  
SEAFOOD STUFFING OR SPINACH, ARTICHOKE, AND ROASTED RED PEPPER STUFFING
- GRILLED ATLANTIC SALMON WITH A GINGER MISO GLAZE
- GRILLED SWORDFISH FILET WITH CITRUS BUTTER SAUCE
- PAN SEARED YELLOW FIN TUNA WITH CITRUS BUTTER SAUCE
- SEAFOOD STUFFED SHRIMP WITH LOBSTER SAUCE

## VEGETARIAN

- **CHEF'S CHOICE** PASTA WITH ROASTED VEGETABLES AND MARINARA SAUCE
- ROASTED VEGETABLES OVER A BED OF BARLEY, COUS COUS, AND LENTILS
- EGGPLANT ROLLATINI
- CAULIFLOWER STEAK WITH SALSA VERDE AND ROASTED PEARL ONIONS
- MUSHROOM WELLINGTON

## DESSERT:

TRADITIONAL WEDDING CAKE OR CUPCAKES

\*ADDITIONAL CHARGES MAY APPLY\*

COFFEE & TEA STATION

## THIS PACKAGE ALSO INCLUDES:

1 ADDITIONAL HOUR ADDED TO YOUR WEDDING (6 HOUR RECEPTION)

6 HOURS OF **TOP SHELF** OPEN BAR

BOTTLES OF OUR HOUSE RED AND WHITE WINE AT EACH TABLE

FLOOR LENGTH TABLECLOTHS

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