



## CLASSIC SIT-DOWN WEDDING MENU

### GRAND WELCOME DISPLAY

CHEESE, CRACKERS, FRUIT, VEGETABLES, & DIP DURING THE "SOCIAL HOUR"  
TWO (2) CHEF'S CHOICE PASSED HORS D'OEUVRES DURING THE "SOCIAL HOUR"

### APPETIZER COURSE

SIGNATURE GARLIC BREADSTICKS

CHOICE OF FRESH FRUIT CUP OR SOUP:

CHICKEN NOODLE, NEW ENGLAND CLAM CHOWDER, BEEF BARLEY, ITALIAN WEDDING, OR WATERMELON GAZPACHO

### SALAD COURSE

CAESAR SALAD OR FRESH GARDEN SALAD WITH 2 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, GARLIC PARMESAN MASHED POTATOES, OVEN ROASTED RED BLISS POTATOES, RICE PILAF, OR WILD RICE

CHOICE OF VEGETABLE:

GREEN BEANS ALMANDINE, SEASONAL VEGETABLE MEDLEY, JULIENNE VEGETABLE MEDLEY, BUTTERNUT SQUASH, ROASTED BRUSSELS SPROUTS, OR HONEY GARLIC GLAZED CARROTS

### ENTRÉE CHOICES

CHOOSE ONE ENTRÉE FROM EACH CATEGORY

**\$66.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX**

# *Tekeo* COUNTRY CLUB & BANQUET

## POULTRY

- STUFFED CHICKEN WITH A NEW ENGLAND BREAD STUFFING AND A WHITE WINE CREAM SAUCE
- CHICKEN VERDICCHIO WITH ROASTED RED PEPPERS, ARTICHOKES, AND MUSHROOMS
- SESAME CHICKEN
- CHICKEN FLORENTINE WITH SPINACH AND ROASTED RED PEPPERS IN A CREAM SAUCE
- CHICKEN CORDON BLUE WITH PROSCIUTTO AND SMOKED MOZZARELLA
- CHICKEN FRANCAISE IN A WHITE WINE LEMON SAUCE
- CHICKEN MARSALA IN A RED WINE MUSHROOM SAUCE

## BEEF AND PORK

- HERB ROASTED PORK LOIN WITH A MERLOT DEMI GLAZE
- 10 OZ. GRILLED SIRLOIN STEAK WITH JACK DANIELS SAUCE AND ONION STRAWS
- GRILLED PORK CHOP WITH YOUR CHOICE OF APPLE BRANDY SAUCE OR MANGO HABANERO GLAZE
- PRIME RIB OF BEEF AU JUS

## VEGETARIAN

- CHEF CHOICE PASTA WITH ROASTED VEGETABLES AND MARINARA SAUCE
- ROASTED VEGETABLES OVER A BED OF BARLEY, COUS COUS AND LENTILS

## SEAFOOD

- BAKED SCROD WITH LEMON SEASONED BREAD CRUMBS
- SEAFOOD STUFFED SOLE WITH LOBSTER SAUCE
- GRILLED ATLANTIC SALMON FILET WITH GINGER MISO GLAZE
- SPINACH, ARTICHOKE, AND RED PEPPER STUFFED SOLE WITH LOBSTER SAUCE
- GRILLED ATLANTIC SWORDFISH WITH CITRUS BUTTER SAUCE

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*Tekeo* COUNTRY CLUB &  
BANQUET

DESSERT:

TRADITIONAL WEDDING CAKE OR CUPCAKES

\*ADDITIONAL CHARGES MAY APPLY\*

COFFEE & TEA STATION

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