



## PREMIERE SIT-DOWN WEDDING MENU

### GRAND WELCOME DISPLAY

CHEESE, CRACKERS, FRUIT, VEGETABLES, & DIP DURING THE "SOCIAL HOUR"

SIX (6) PASSED HORS D'OEUVRES DURING THE "SOCIAL HOUR"

### APPETIZER COURSE

SIGNATURE GARLIC BREADSTICKS

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

SOUP CHOICES: 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

### PASTA COURSE

CHEF'S CHOICE PASTA WITH YOUR CHOICE OF SAUCE

ALFREDO, MARINARA, BOLOGNESE, AL A VODKA, OR BASIL PESTO CREAM

### 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

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

# *Tekoa* COUNTRY CLUB & BANQUET

## CHOICE OF VEGETABLE:

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

## ENTRÉE CHOICES

CHOOSE ONE ENTRÉE FROM EACH CATEGORY

### POULTRY

- STUFFED CHICKEN WITH A NEW ENGLAND BREAD STUFFING AND A WHITE WINE CREAM SAUCE
- 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
- CHICKEN FRANCAISE IN A WHITE WINE LEMON SAUCE
- CHICKEN MARSALA IN A RED WINE MUSHROOM SAUCE
- SESAME CHICKEN
- 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 CHOP WITH 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. BEEF FILET AND (2) SEAFOOD STUFFED SHRIMP

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

# *Tekeo* COUNTRY CLUB & BANQUET

## SEAFOOD

- BAKED SCROD WITH LEMON SEASONED BREAD CRUMBS
- SEAFOOD STUFFED SOLE WITH LOBSTER SAUCE
- SPINACH, ARTICHOKE AND RED PEPPER STUFFED SOLE WITH LOBSTER SAUCE
- GRILLED ATLANTIC SALMON FILET WITH GINGER MISO GLAZE
- GRILLED ATLANTIC SWORDFISH FILET WITH CITRUS BUTTER SAUCE
- PAN SEARED YELLOW FIN TUNA WITH CITRUS GARLIC BUTTER SAUCE
- SEAFOOD STUFFED SHRIMP WITH DRAWN BUTTER
- GRILLED SHRIMP & SCALLOP SKEWERS

## VEGETARIAN

- CHEF'S CHOICE PASTA WITH ROASTED VEGETABLES AND MARINARA SAUCE
- ROASTED VEGETABLES OVER A BED OF BARLEY, COUS COUS, AND LENTILS
- CAULIFLOWER STEAK WITH SALSA VERDE AND ROASTED PEARL ONIONS
- VEGETABLE WELLINGTON WITH PORTABELLA MUSHROOMS, SPINACH AND RED PEPPERS IN A PUFF PASTRY

## DESSERT:

TRADITIONAL WEDDING CAKE OR CUPCAKES

\*ADDITIONAL CHARGES MAY APPLY\*

COFFEE & TEA STATION

## THIS PACKAGE ALSO INCLUDES:

1 ADDITIONAL HOUR (6 HOUR RECEPTION)

6 HOUR **TOP SHELF** OPEN BAR

BOTTLES OF HOUSE RED AND WHITE WINE AT EACH TABLE DURING DINNER SERVICE

CHIAVARI CHAIRS IN THE COLOR OF YOUR CHOOSING

FLOOR LENGTH TABLE CLOTHS

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