



CLASSIC SIT-DOWN WEDDING MENU

SOCIAL HOUR HORS D'OEUVRES

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

2 CHEF'S CHOICE BUTLER STYLE HORS D'OEUVRES

SIGNATURE GARLIC BREADSTICKS

APPETIZER COURSE

CHOICE OF FRESH FRUIT CUP OR SOUP:

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, GRUYERE SCALLOPED POTATOES, OVEN ROASTED RED BLISS POTATOES, RICE PILAF, OR WILD RICE

CHOICE OF VEGETABLE:

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

ENTRÉE CHOICES

CHOOSE ONE ENTRÉE FROM EACH CATEGORY

\$73.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX

Tekeo COUNTRY CLUB & BANQUET

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 VERDICCHIO WITH ROASTED RED PEPPERS, ARTICHOKE, AND MUSHROOMS
- SESAME CHICKEN WITH A GINGER GLAZE
- CHICKEN FLORENTINE WITH SPINACH AND ROASTED RED PEPPERS IN A CREAM SAUCE
- CHICKEN CORDON BLUE WITH PROSCIUTTO AND SMOKED MOZZARELLA
- CHICKEN FRANCAISE
- CHICKEN MARSALA

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'S CHOICE** PASTA WITH ROASTED VEGETABLES AND MARINARA SAUCE
- EGGPLANT ROLLATINI
- MUSHROOM WELLINGTON
- ROASTED VEGETABLES OVER A BED OF BARLEY, COUS COUS, AND LENTILS

SEAFOOD

- STUFFED SOLE WITH YOUR CHOICE OF STUFFING AND A LOBSTER SAUCE
 - STUFFING CHOICES:
SEAFOOD STUFFING OR SPINACH, ARTICHOKE, AND ROASTED RED PEPPER STUFFING
- BAKED SCROD WITH LEMON SEASONED BREAD CRUMBS

\$73.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX

Tekeva COUNTRY CLUB & BANQUET

- GRILLED SWORDFISH WITH A CITRUS BUTTER SAUCE
- GRILLED ATLANTIC SALMON WITH A GINGER MISO GLAZE

DESSERT:

TRADITIONAL WEDDING CAKE OR CUPCAKES

ADDITIONAL CHARGES MAY APPLY

COFFEE & TEA STATION

\$73.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX