

The Cove Inclusive Buffet Wedding Menu

TABLE DISPLAYED HORS D'OEUVRES (choose two) Red Pepper Hummus with Pita chips, Assorted International Cheese Display with a crackers ,Fresh Vegetable display with Seasonal Fresh Fruit & a citrus yogurt dipping sauce, Tomato and Mozzarella Caprese Salad Display

SALAD (choose one) Garden Salad with choice of Balsamic Vinaigrette or Ranch, Spinach Salad with Honey Dijon or a bacon dressing, Caesar Salad with Caesar Dressing. Served with Roll & butter

STARCH (choose one) Three cheese potatoes, Mashed Potatoes, Rice-pilaf with pine nuts & currants, Wild rice Pilaf, Ginger mashed sweet potatoes

VEGETABLE (choose one) Ratatouille, Baby Carrots with honey butter, Vegetable medley, Green beans almondine, creamy spinach bake, grilled vegetables, oven-roasted asparagus

ENTREE (choose of Two)

Chicken Marsala, Chicken Piccata, or CHICKEN SCALOPPINE

Jerk or Dijon coated Pork Tenderloin

Grilled Flank steak or Sirloin tips with a choice of Bourbon glaze or Marsala sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. especially if you have a medical condition. *

\$25.00 per person for 200 or more people · \$30.00 per person for 100 or more people \$35.00 per person for 75 or more people · \$40.00 per person for 50 or more people \$45.00 per person for 25 or more people Price does not include Sales Tax, linens, Eatingware, Service charge or Service Personal