

Wedding Dinner Buffet Suggestions

Add Four Dollars to the Price of The Wedding Package to Add the Buffet Option

Buffet Includes:

Salad, Choice of Two Entrees, Two Starches, Two Vegetables,
Freshly Baked Dinner Rolls and Breads with Butter and Olive Oil, Wedding Cake and
Regular Coffee, Decaffeinated Coffee, and Hot Tea

Entrée Suggestions

Stuffed Chicken Breast with Herb Filling and Country Gravy
Farfalle Pasta with Chicken Strips and Mixed Vegetables in Alfredo Sauce
Chicken Cordon Bleu
Venetian Chicken Parmesan Topped with Mushrooms, Sun-dried Tomatoes and Mozzarella
Tempura Chicken with Sweet Chili Orange Glaze Served Over White Rice
Chicken and Shrimp Scampi Served Over Saffron Rice
Pecan Encrusted Chicken Breast Apricot Glaze
Chicken Breast Stuffed with Brie & Apples Topped With Frangelica Glaze and Toasted Almonds
Beef Roulade with Bread Stuffing and a Demi-Glaze
Beef Tips with Mushrooms and Onions in a Demi-Glaze
Chef Carved Top Round of Beef Served With Au Jus and Horseradish Cream
Homemade Meatloaf with Gravy
Chef Carved Hickory Smoked Baked Ham with Fruit Sauce
Baked Cheese Ravioli Topped with Marinara
Vegetable Lasagna
Filet of Atlantic Salmon Jack Daniels Bourbon Glaze
Baked Haddock with Breadcrumbs and Parmesan Cheese Served with a Tomato Cream Sauce
Pork Loin Rubbed with Spiced Brown Sugar Topped with Mango Pineapple Salsa
Chef Carved Maple Glazed Roast Turkey Breast

Prices are Subject to 6% Sales Tax

Additional Charge Entrees

(The Items Listed Below can be Substituted for One of the Above Entrees for an Additional Charge)

Baked Filet of Flounder Stuffed with Crabmeat and Shrimp	4.00
Chef Carved Roast Prime Rib of Beef au Jus	4.50
Broiled Crab Cakes with Tartar Sauce	8.00
Chicken Oscar "a la Altland House"	4.50

Served Salad

- Medley of Fresh Greens, Topped with Tomatoes, Cucumbers, Croutons and Shredded Carrots
Tossed with House Vinaigrette
- Caesar Salad with Traditional Dressing
- Iceberg Chiffonade, Crumbled Gorgonzola, Sugared Pecans, Roasted Shallots and Diced Pears
Tossed in a Merlot Vinaigrette
- Seasonal Fresh Cut Melon, Tossed in Raspberry Melba Dressing, Garnished with Mint

Salad Station

- Medley of Fresh Greens Garnished with Tomatoes, Carrots and Cucumbers
Croutons, Grated Cheese and Choice of Two Dressings Served on the Side

Starches

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| Oven Roasted Red Skinned Potatoes | Lumpy Red Skinned Mashed Potatoes |
| Whipped Potatoes | Baked Potato |
| Sweet Potato Apple Casserole | Bowtie Alfredo |
| Loaded Smashed Potatoes with Cheddar Cheese
and Bacon | Scalloped Potatoes |
| Mixed Wild Rice | Stuffing Balls with Gravy |
| | Mushroom Risotto |

Vegetables

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| Honey Glazed Carrots with Pecans | Sugar Snap Peas & Baby Carrots |
| Seasonal Sautéed Mixed Vegetables | Tomato Half Stuffed with Cheese and Seasoned
Breadcrumbs |
| Broccoli Crowns with Red Pepper Strips | Lightly Breaded Eggplant Layered with Tomato and
Zucchini Topped with Grated Mozzarella |
| Shoepg Corn | |
| Baked Corn Pudding | |
| Green Beans Almandine | |

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