

Rosalie's Wedding

Menus

Salad

Mixed summer greens with pesto and balsamic reduction

Arugula and poached pear salad with feta and champagne vinaigrette

Hearts of romaine Caesar salad with oven dried cherry tomatoes and creamy roasted garlic dressing.

Pasta Course

Gnocchi with Gorgonzola Tomato Sauce

Wild Mushroom Risotto

Rigatoni Bolognese

Entree

Roasted NY Strip Loin with Horseradish Mashed and Seasonal Vegetables and red wine demi-glaze

Wild mushroom and Goat's Cheese stuffed Chicken with caramelized onion
potato croquette sautéed asparagus

Baked Atlantic Salmon with whipped potatoes sautéed zucchini and tomato salsa

Dessert

Lemon cheesecake with raspberry coulis and crème anglaise

Vanilla Crème Brulee with seasonal berries

Chocolate mousse with orange scented whipped cream