

## **Indian Christian Wedding Menu**

***4 ½ Hour Premium Bar***

***Includes:***

*All premium liquors: Grey Goose, Kettle One, Bacardi & Johnny Black  
Champagne, Red and White Wine, Imported, Domestic, and Light Beers, Cream Drinks, Sours,  
Fresh Squeezed Orange, Grapefruit & Lemon Juice.*

### **Seasonal Outdoor Tropical Bar**

*(Memorial Day to Labor Day)*

*Pina Coladas, Strawberry Daiquiris, Frozen Margaritas,  
Miami Vice with Floaters on Top*

### **Complimentary Pre-Reception**

***(Prior to Cocktail Reception)***

***Includes:***

*Champagne with Strawberries, Mimosas, Chambord Royale,  
Westmount Sours, Bellinis, Frozen Tropical Drinks (Seasonal)*

### **Cold Canapes to include:**

*Bocconcini wrapped with Sundried Tomato & Basil  
Jumbo Lump Crabmeat on puffed pastry spoon  
Figs wrapped with Prosciutto  
Fresh Strawberry topped with Mascarpone Cheese & Maple Syrup covered walnuts  
Caviar Crouton topped with Dill Sour Cream  
Smoked Duck on Pound Cake topped with a Cranberry Sauce  
Exotic Fruit Spedini  
Fried Wonton Skin with Seared Tuna & Wasabi  
Fresh Cucumber slice topped with Marinated Baby Shrimp  
Blackened Chicken on top of a Buckwheat Pancake topped with a mustard sauce  
Steak & Tuna Tartare  
Lobster Salad on Endive*

**Cocktail Reception To Include:**

Deluxe Hot Hors d'Oeuvres Butler Passed, White Glove Silver Tray Service.

*Zucchini Blossom stuffed with herbed Boursin Cheese  
Sweet Gulf Shrimp Broiled Scampi Style  
Beggar's Purse filled with Porcini Mushrooms wrapped in Phyllo Dough  
Spiedini alla Romana  
Gourmet Cocktail Franks wrapped in puffed pastry with Dijon Mustard and Fresh Kraut  
Sesame Chicken on a skewer offered with Asian Sauce  
Filet Mignon Tips served on a French Baguette with Creamy Horseradish  
Homemade Latkes offered with Applesauce or Sour Cream and Chives  
Sea Scallops wrapped with Hickory Smoked Bacon and Water Chestnuts  
Grilled Lamb Satay with chopped Fresh Mint  
Shoumai Dumplings filled with Rock Shrimp served with Duck, Asian and Mustard Sauce,  
Spiedini Aged Sirloin with Mushroom and Onion  
West Coast Day Boat Scallops w/Hollandaise Sauce*

***Various international stations attended by Captains who do on site food preparations to include:***

**Pasta Station:**

***(Please select two items)***

*Orecchiette, Escarole, Cannellini Beans w/Sausage, Gemelli w/Fresh Chopped Tomato, Arugula, and Shrimp,  
Farfalle Primavera, Penne w/Vodka Sauce, Fusilli Filetto di Pomodoro, Tortellini ala Panne, Cavatelli w/Florets of Broccoli in Garlic & Oil, Mezza Rigatoni Carbonara, Mezza Rigatoni Bolognese*

**Carving Station:**

***(Please select two items)***

*Stuffed Loin of Pork, Leg of Lamb, Roast Suckling Pig, Romanian Skirt Steak, Roast Beef, Breast of Duck Montmorency, Baked Glazed Virginia Ham, Corned Beef, Pastrami, Turkey*

**Chef's Homemade Specialties:**

***(Please select four items)***

*Fried Calamari, Baked Clams Oreganato, Oysters Rockefeller, Mussels Vin Blanc, Escargot En Boucheé, Scallops with Remoulade Sauce, Stuffed Mushrooms with Garlic, Cheese, Parsley and Breadcrumbs, Clams Casino, Tripe, Eggplant Rollatine*

**Saute Station:**

***(Please select one item)***

*Filet Mignon Tips with Barolo Wine and Mushrooms, Chicken with Harvey's Bristol Cream Sherry and Porcini Mushrooms, Monk Fish Francaise, Veal Marsala, Veal Francaise, Veal Sorrentino, each served with Italian Arborio Risotto of Milano.  
Variety of Luganica Sausage Sauteed w/Garlic & Oil  
Served w/Fryer Peppers Accompanied by Homemade Polenta & Cotechino (no risotto)*

**Asian Station:**

***(Please select one item)***

*Special Asian section with Roasted Peking Duck on Moo-Shu Skin painted with Hoisin sauce served with a Scallion, Peppered Steak, Beef and Broccoli, General Tso Chicken, General Tso Shrimp, Sweet & Sour Shrimp, Rainbow Chicken made w/Snow-White Chicken Breast Sautéed w/Rainbow Colored Vegetables in a delicate sauce, Pork Jingling Bells made w/Tender Sliced Pork Sautéed w/Mushrooms, Snow Peas and Water Chestnuts, then poured onto Crispy Dumplings which sizzle & “jingle”, plus Shoumai Dumplings (steamed/fried)*

**The Asian Station Includes the Following:**

*Marinated Bean Sprouts, Seared Tuna, Baby Bok Choy w/Red Pepper Garlic Dressing, Wakame Seaweed Salad, Soba Noodles w/Spicy Peanut Dressing, Thai Baby Shrimp Salad, Stir Fried Beef & Straw Mushroom Salad, Sesame String Beans*

**Deluxe Sushi Boat to include:**

*California, Spicy Tuna, Inside Out, Salmon, Cucumber, Eggplant, Smoked Salmon Rolls, With Pickled Ginger, Wasabi & Soy Dipping Sauce*

**Deluxe Cold Display**

*Includes all of the following:*

**Authentic Tuscan Table**

**Designed by One & Only Westmount Country Club**

*From our own Salumeria with over 50 select items ranging from:*

*Sicilian, Oil Cured, Calamata and Gaeta Olives, Hot Cherry Peppers Stuffed w/Prosciutto & Provolone, House Smoked Turkey & Duck Breast, Array of Imported Sliced Meats to include: Prosciutto Di Parma, Prosciutto Cotto, Genoa Salami, Cappicola, Sopressato, Mortadella, and Pepperoni, Fennel Salad, Grilled Portobello Mushrooms, Baby Artichokes, Aurecio Provolone, International Cheeses, Broccoli Rabe, Green & White Pencil Asparagus Vinaigrette, Grilled Seasonal Baby Vegetables, Red & Golden Roasted Beets, Baked Eggplant with Tomato, Marinated White Eggplant, Caponata, Deluxe Seafood Salads to include: Squid, Conc, Octopus, Shrimp and Crabmeat Salad, Sliced Smoked Salmon, Grilled Shrimp, Scallops, White Anchovies, Bread Display with Focaccia, Bruschetta, Frittata, Parmigiana Crisps, Grissini Sticks, Exotic & Tropical Fruit Display*

**Deluxe Tableside Tuscan Trolley:**

*Imported Hot & Sweet Dried Sausage, Antipasto Salad, Roasted Red & Yellow Peppers, and Marinated Sundried Tomatoes*

**Fresh Mozzarella En Bain**

*Fresh, Smoked, and Stuffed Mozzarella, Scamorza, Beef Steak, Yellow, Orange, and Plum Tomatoes, Fresh Basil and Oregano, Extra Virgin Olive Oil*

**International Cheese Cart:**

*Herbed Goat & Boursin, Spanish Tetilla, Saga Blue, Smoked Gouda, Gorgonzola, St. Andre, Jarlsberg, Cave Aged, Gruyere, Danish Fontina, and French Brie*

**COMPLIMENTARY INDIAN STATION**

**ON GRILL:**  
**SLIDERS & HOT DOGS**  
**CHICKEN & LAMB KEBOBS**

**Dinner to Include:**

*Champagne Toast*

*Deluxe Salad*

*Duet: Chicken and Salmon*

*Vegetable & Potato*

*Candle Lit Roving California Wine Cart offered Tableside with Salad & Entrée*

**Complimentary Wedding Cake**

**Dessert Tower to include the following:**

**Mini Pastries**

*Tiramisu, Cannoli, Chocolate Éclair, Napoleon, Chocolate Mousse,  
Mini Fruit Tarts, Rum Balls, Cream Puffs, Coconut Custard Cups, Baklava*

**Cookies**

*Pignoli, Tri Color Rainbow, Chocolate Florentine, Apricot Butter, Clam Shell  
Hand-Dipped Chocolate Driscoll Strawberries, Mints, Nuts*

*Assorted Chocolate Truffles*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Tea Cart with Assorted Specialty Teas*

*International Coffee Station with Cordials & Cognac*