



*Personal Chef and Catering Services*

*Wedding Menus*

[www.dinnersbydeidre.com](http://www.dinnersbydeidre.com)

[info@dinnersbydeidre.com](mailto:info@dinnersbydeidre.com)

Tel: (347) 450-0692

# *Sample Cocktail Wedding Package*

## ***Stationary Displays***

*(Select Two)*

*Fresh Vegetable Crudités with Assorted Dips*

*International and Domestic Cheeses*

*Seasonal Fresh Fruits*

*Antipasto Display*

## ***One Hour of Unlimited Butler Style Passed Hors d'oeuvres***

*(Select Eight Hors d'oeuvres from our full list\*)*

## ***Martini Mini Meals Station***

*Salad (Select One)*

*Mesclun, Pear and Candied Walnut Salad*

*Endive and Apple Salad*

*Traditional Caesar Salad*

## ***Mini Meals***

*(Select two from our full list\*)*

*Coq Au Vin Blanc*

*Blackened Shrimp & Country Grits*

*Steak Au Poivre*

*Gnocchi with Sage and Brown Butter Sauce*

## ***Dessert***

*Assorted Dessert Shooters*

*Fresh Fruit Skewers and Gourmet Cookies*

*Fresh Brewed Regular and Decaffeinated Coffee and Tea*

## ***Beverage Service***

*Assorted Sodas and Juices*

# *Sample Buffet Wedding Menu*

## ***The Cocktail Hour***

One Hour of Unlimited Butler Style Passed Hors d'oeuvres  
(Select Six from our full list of options\*)

## ***International and Domestic Cheese Display***

A selection of Imported and Domestic Cheese served with Flatbreads,  
Gourmet crackers, preserves, fresh and dried fruit and a variety of nuts garnished grapes

## ***Fresh Vegetable Crudités Display***

Crisp Baby Carrots, Broccoli and Cauliflower Crowns, Celery,  
Red and Yellow peppers, Yellow Squash, Sweet Grape Tomatoes  
Roasted Pepper, Buttermilk and Avocado Cream dipping sauces

## ***Seasonal Fruit Display***

Fresh Cantaloupe, Honeydew Melon, Golden Pineapple,  
Strawberries, Blueberries, Raspberries, Green and Red Grapes,  
Watermelon, Served in Grand Martini Glasses

## ***Plated Salad***

Warm Brioche Rolls with Butter

(Select One)

Mixed Mesclun Green

Julienne of Carrot, Sliced Cucumber, Red Onion, Grape tomatoes  
Herb Croutons served with Balsamic Vinaigrette

## ***Traditional Caesar Salad***

Romaine Lettuce, Parmesan Cheese and Homemade  
Garlic Herb Croutons, Tossed with Caesar Dressing

***Dinner Buffet includes:***

***Entrée Selections***

(Select Two)

Chicken Vesuvio

Chicken Marsala with Mushrooms

Roasted Chicken with Gravy

Barbecue Chicken

Southern Fried Chicken

Southern Bourbon Chicken

Chicken Kiev

Flounder Stuffed with Crabmeat

Lime and Honey Glazed Salmon

Jerk Seasoned Beef

Beef Bourgonion

BBQ Beef Brisket

***Accompaniments***

(Select Three)

Southern Style Collard Greens

Roasted Asparagus with Garlic and Shallots

Roasted Brussels Sprouts

Glazed Baby Carrots

Sweet Corn with Tomatoes & Basil Butter

Steamed Broccoli in Herb Butter Sauce

Southern Style Green Beans

Sweet Potato Soufflé

Corn Bread Dressing with Gravy

Potato Au Gratin

***Dessert***

2 Tier Wedding Cake

Served with Fresh Strawberries

Gourmet Cookies and Mini Brownies

Fresh Brewed Regular and Decaffeinated Coffee and Tea

***Beverage Service***

Assorted Sodas and Juices

# *Sample Plated Wedding Menu*

## **The Cocktail Hour**

*One Hour of Unlimited Butler Style Passed Hors d'oeuvres*

*(Select Six from our full list of options\*)*

## **International and Domestic Cheese Display**

*A selection of Imported and Domestic Cheese served with Flatbreads,  
Gourmet crackers, preserves, fresh and dried fruit and a variety of nuts garnished grapes*

## **Fresh Vegetable Crudités Display**

*Crisp Baby Carrots, Broccoli and Cauliflower Crowns, Celery,  
Red and Yellow peppers, Yellow Squash, Sweet Grape Tomatoes  
Roasted Pepper, Buttermilk and Avocado Cream dipping sauces*

## **Seasonal Fruit Display**

*Fresh Cantaloupe, Honeydew Melon, Golden Pineapple,  
Strawberries, Blueberries, Raspberries, Green and Red Grapes,  
Watermelon, Served in Grand Martini Glasses*

## **Plated Dinner to Include:**

### **Salad**

*Warm Brioche Rolls with Butter*

*(Select One)*

*Mixed Mesclun Green*

*Julienne of Carrot, Sliced Cucumber, Red Onion, Grape tomatoes  
Herb Croutons served with Balsamic Vinaigrette*

*Endive and Apple Salad with Blue Cheese, Pears and Spiced  
Candied Walnuts and Light Honey Vinaigrette*

*Traditional Caesar Salad*

*Romaine Lettuce, Parmesan Cheese and Homemade  
Garlic Herb Croutons, Tossed with Caesar Dressing*

## **Entrée Selections**

*(Select Three)*

*Beef Tenderloin with Mustard Cognac Sauce*

*Braised Beef Short Ribs*

*Petite Filet with Port Wine Reduction*

*Coq Au Vin Blanc*

*Lobster Ravioli*

*Salmon en Croute*

*Sweet & Spicy BBQ Chicken*

*Crab Stuffed Flounder with Lemon Chive Beurre Blanc*

## **Fresh Vegetables**

*(Select One)*

*Southern Style Collard Greens*

*Roasted Asparagus with Garlic and Shallots*

*Roasted Brussels Sprouts*

*Glazed Baby Carrots*

*Sweet Corn with Tomatoes & Basil Butter*

*Steamed Broccoli in Herb Butter Sauce*

*Southern Style Green Beans*

## **Starches**

*(Select One)*

*Corn Bread Dressing with Gravy*

*Potato Au Gratin*

*Vegetable Rice Pilaf*

*Sugared Sweet Potatoes, Plantains and Apples*

## **Dessert**

*2 Tier Wedding Cake*

*Served with Fresh Strawberries*

*Assorted Mini Cakes and Pie Dessert Display*

*Fresh Brewed Regular and Decaffeinated Coffee and Tea*

## **Beverage Service**

*Assorted Sodas and Juices*