

## Wedding Menus

### Cocktails

*Champagne Toast*

&

*Five Hours Unlimited Select Brand Cocktails to Include:*

*Sky Vodka, Tanqueray, Bacardi, Jim Beam, Canadian Club, Dewar's, Amaretto, Tequila,  
House Wine, 2 Imported Beer, and 2 Domestic Beer*

### Hors d'oeuvres

*Chef's Elegant Display featuring Imported and Domestic Cheeses served with Crackers*

*Garnished with Fresh Fruit*

*Vegetable Crudités with Spinach Dip*

*Choose Two of the Following Butler-Passed Selections*

*Parmesan Artichoke Hearts*

*Sausage Stuffed Mushroom Caps*

*Miniature Chicken Cornucopia*

*Bacon Wrapped Water chestnuts*

*Teriyaki Chicken Skewers*

*Mongolian Beef Skewers*

*Spring Rolls with Sweet and Sour Sauce*

### Dinner

*(Please select one of the following salads)*

*Caesar Salad*

*Tender Romaine Hearts with Garlic Croutons and Parmigiano-Reggiano*

*Or*

*Mixed Greens Salad*

*Mixed Greens with Tomato, Cucumber, and Red Onion served with Your Choice of Dressing*



*Choose One of Our Meticulously Prepared Entrees From the Entrée Selection Page*

*Served with Warm Rolls and Butter*



### Chicken Capri

*Sautéed Chicken Breast topped with Artichoke Hearts, and Tomato in a  
Delicate White Wine Lemon Sauce*

*\$58*

### Grilled 8oz. Center Cut Filet Mignon

*Topped with Button Mushrooms, Caramelized Onions served with Red Wine Demi Glace*

*\$66*

**Tuscan Stuffed Chicken**

*Spinach, Prosciutto, Roasted Red Pepper, Provolone Cheese Stuffed Chicken Breast finished with Light Poulet Sauce*

\$58

**Grilled Atlantic Salmon**

*Fresh Atlantic Salmon topped with Tomato Arugula Salad Balsamic Drizzle*

\$62

**Slow Roasted Striploin**

*Sliced and Served with Wild Mushroom Jus*

\$62

**New York Strip Steak**

*Cooked to Perfection and Cabernet Demi Glaze Sauce*

\$64

**Vegetable Tian**

*Grilled Vegetables with Three Cheese Lasagna*

\$58

**Potato Crusted Grouper**

*Fresh Florida Grouper Seared Finished with a Potato Crusted Ladle Lemon Bur Blanc*

\$70

**Combination Plates**

**Filet Mignon and Lemon Salmon**

*With Bordelaise Sauce*

\$78

**Filet Mignon and Chicken**

*With Red Wine Demi Glaze and Sherry & Shallot Cream Sauce*

\$76

***\*\*Each Entrée is Served with your Choice of Starch and Vegetable\*\****

*All Prices are subject to an additional 6.25% sales tax  
Madison Country Club*

