



Dinner Menu



FIRST COURSE

Garden Salad
SPRING GREENS, TOMATO, RED ONION,
CUCUMBER, RAINBOW CARROTS
BALSAMIC VINAIGRETTE

SECOND COURSE

Grilled Beef Tenderloin
IN CABERNET SAUCE
ROASTED GARLIC MASHED POTATOES
ASPARAGUS WITH LEMON DEMI

Teriyaki Salmon
WILTED SPINACH & TOASTED PINE NUTS
WILD RICE

Butternut Squash Ravioli
CARAMELIZED ONIONS
BROCCOLI

DESSERT

Wedding Cake
COFFEE AND TEA SERVICE
Dessert Display