

# *Island Chateau*

## WEDDING RECEPTION MENU

*Five hours Unlimited Premium Bar*

*Champagne Toast*

### **Signature Salad**

*Mixed greens tossed in our Balsamic Vinaigrette dressing with seasonal fruit, feta cheese, and candied walnuts*

### **Wedding Couple's Choice of Five Entrées**

*All served with roasted potatoes and Chef's vegetable*

**Prime Rib of Beef** – *Chef's cut drizzled with Au Jus*

**Chateaubriand** – *Tender slices of Filet Mignon cooked to perfection with fresh sautéed mushrooms  
(Additional charge)*

### **Chicken** – *(choose two)*

*Sorrentino – Tender chicken breast layered with lightly breaded eggplant, prosciutto, and fresh mozzarella in a savory mushroom sauce*

*Marsala – Tender chicken lightly sautéed with mushrooms and Marsala wine*

*Piccata - Pan-fried chicken cutlet with light, lemon, white wine, butter sauce with capers*

*Francaise – Flour breaded, egg-dipped, sautéed chicken cutlets with a classic lemon, butter, and white wine sauce*

*Herb Crusted French Chicken Breast baked with a classic mixture of chef-selected fresh herbs*

### **Fish**

*Baked Cod Oreganata – Flaky white fish simply baked with a flavorful topping of breadcrumbs, oregano, and garlic embellished with our signature Champagne sauce*

*Broiled Salmon – Served with a creamy Dijonnaise sauce*

*Vegetarian dinners, gluten free, and all special allergy meals are always available upon request*

### **Tiered Wedding Cake of Your Choice**

*Individual Dessert Plates of Wedding Cake, Homemade Cannoli, and Fresh Fruit*

### **International Coffees, Espresso, and Cappuccino**

*Including brewed decaffeinated coffee and selection of herbal teas*

*After-Dinner cordials and liquors*