



Sample Wedding Menu

5:30 pm. Cocktails & Passed Hors d'oeuvres:

SWEET CHILI GLAZED SCALLOPS
PEPPER ENCRUSTED BEEF TENDERLOIN ON POLENTA
GORGONZOLA AND CRANBERRY PUFFS
JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE

6:30 pm. Dinner Chimes:

INTRODUCTION OF BRIDAL PARTY

WELCOME

TOASTS

BLESSING

7:15 pm. Dinner Served:

First Course:

BILTMORE SPECIALTY SALAD

MESCLUN GREENS WITH CANDIED PECANS,
DRIED CHERRIES, HEARTS OF PALM, CHERRY TOMATOES, RED ONIONS,
GRILLED PEARS AND A WALNUT VINAIGRETTE DRESSING

Second Course:

COMBINATION ENTRÉE OF ALASKAN HALIBUT AND PETITE FILET

HALIBUT FILLET SERVED WITH A SMOKED TOMATO AND BASIL COMPOTE PAIRED WITH
6 OUNCE FILET MIGNON; SERVED WITH A BORDELAISE MUSHROOM SAUCE
PESTO DUCHESS POTATOES, ASPARAGUS BUNDLES WITH GREEN BEANS AND CARROTS

Third Course:

WEDDING CAKE

SERVED ON A DECORATED PLATE WITH BERRIES

Late Night Snack:

MINI HOT DOG BAR