



Sampling of Wedding Dinner Menu Selections

WEDDING DINNER MENU

@ \$27.55 per guest

FIRST COURSE

Grilled Wild Mushrooms
with Maytag Bleu Cheese and Toasted Pecans
on a Bed of Field Greens Drizzled with a Smokey Balsamic Vinaigrette

SECOND COURSE

Cider-Glazed Pork Tenderloin
with Roasted Apples

Wild Rice Blend
with Pistachios and Sundried Cranberries

Roasted Baby Carrots topped with Shallot Butter

Hoaglin Classic Honey-Cornmeal & Assorted Dinner Rolls
with Honey & Sweet Cream Butter

THIRD COURSE

Wedding Cake
-provided by bride-

Fresh Ground Regular and Decaffeinated Coffees
with Sugar, Sweeteners and Cream



WEDDING DINNER MENU

@ \$27.55 per guest

FIRST COURSE

Bib Lettuce & Belgium Endive
with Carrot Curls, Shaved Bermuda Onions, Fresh Peaches
Candied Pecans and Goat Cheese with a Grainy Mustard Sherry Vinaigrette

SECOND COURSE

Roasted Oregano-Lemon Chicken
with Parmesan Cream Sauce on a Bed of Fettuccine

Italian Vegetable Sauté

Hoaglin Classic Honey-Cornmeal & Assorted Dinner Rolls
with Honey & Sweet Cream Butter

THIRD COURSE

Wedding Cake
-provided by bride-

Fresh Ground Regular and Decaffeinated Coffees
with Sugar, Sweeteners and Cream

WEDDING DINNER MENU

@ \$35.25 per guest

FIRST COURSE

Summer Grilled Watermelon & Feta Salad

Grilled Watermelon on a bed of Butter Lettuce, Peach Slivers & Feta Triangles,
topped with Bean Sprouts, Toasted Almonds, Chopped Red Onions and accented with
Watermelon~Cilantro Vinaigrette and a slice of Lime

SECOND COURSE

Grilled Filet Mignon
stuffed with Boursin Cheese
laced with a Pink Pepper Berry Demiglaze

Mixed Grilled Vegetables
with Citrus Butter

Asiago & Sage Scalloped Potatoes

Hoaglin Classic Honey-Cornmeal & Assorted Dinner Rolls
with Honey & Sweet Cream Butter

THIRD COURSE

Wedding Cake
served with Raspberry Coulis
~provided by bride~

Fresh Ground Regular and Decaffeinated Coffees
with Sugar, Sweeteners and Cream

~~~~~  
**WEDDING DINNER MENU**

@ \$35.95 per guest

**FIRST COURSE**

Southwest Caesar Salad  
of Fresh Romaine Lettuce, Radicchio and Homemade Tortilla Croutons  
dressed with a Chipotle-Spiked Caesar Dressing

**SECOND COURSE**

Barbecued Salmon Fillet  
with a Roasted Corn Relish

Chipotle Smashed Potatoes

Summer Squash  
with Thyme & Toasted Pine Nuts

Hoaglin Classic Honey-Cornmeal & Assorted Dinner Rolls  
with Honey & Sweet Cream Butter

**THIRD COURSE**

Wedding Cake  
-provided by bride-

Fresh Ground Regular and Decaffeinated Coffees  
with Sugar, Sweeteners and Cream

**WEDDING DINNER MENU**

@ \$41.95 per guest

**FIRST COURSE**

Cream of Potato Soup  
with Parsley Oil and Pancetta Croûtes

**SECOND COURSE**

A Duet of  
Garlic Rubbed Tenderloin of Beef  
with a Balsamic Reduction  
&  
Chicken Breast  
laced with a Marsala Sauce

Crispy Maytag Bleu Cheese Risotto Cake

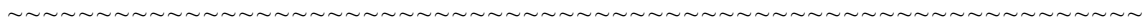
Brussel Sprouts in Brown Butter with Bacon & Toasted Hazelnuts

Hoaglin Classic Honey-Cornmeal & Assorted Dinner Rolls  
with Honey & Sweet Cream Butter

**THIRD COURSE**

Wedding Cake  
-provided by bride-

Fresh Ground Regular and Decaffeinated Coffees  
with Sugar, Sweeteners and Cream



**WEDDING DINNER MENU**

@ \$53.55 per guest

**FIRST COURSE**

Mixed Greens Salad  
with Crumbled Bacon, Aged Romano Cheese and French Bread Croutons  
dressed with a Black Peppercorn Dressing

Assorted Rustic Breads  
served with Sweet Cream Butter

**SECOND COURSE**

A Duet of  
Peppercorn Crusted Tenderloin of Beef  
served with a Merlot Sauce  
&  
Grilled Wild Striped Bass  
with Fresh Herbs & Sparkling Wine

Saffron Rice with Roasted Red Peppers and Snow Peas

Assorted Rustic Breads  
served with Sweet Cream Butter

**THIRD COURSE**

Wedding Cake with Raspberry Coulis  
~ provided by bride ~

**WEDDING HORS D' OEUVRE DINNER RECEPTION**

**@ \$35.55 per guest**

***MEAT & POTATOES***

Grilled Fillet of Beef and Pork Tenderloins  
Served with Horseradish Cream, Sundried Cherry~Onion Relish,  
Chardonnay Dijon & Kahlua Barbecue Sauces  
Served with Assorted Rolls

Miniature Twice baked Potatoes  
Applewood Smoked Bacon, Horseradish & White Vermont Cheddar  
Roasted Garlic & Caramelized Onion  
Maytag Blue Cheese & Scallions

***THE TOSSERY & PIZZA***

Assorted Greens  
With Vegetables, Cheeses, Meats, Vinaigrettes & Dressings  
Made To Order by our Chefs

Fresh Baked Breads, Baguettes & Rolls  
Served with Assorted Compound Butters & Scented Olive Oils

***Assorted Rustic Pizzas***

**(Choose 3)**

Potato~Bacon with Caramelized Onion  
Wild Mushroom & Fontina Cheese  
*Calamata Olive, Red & Yellow Grape Tomatoes, Feta & Sage with Cracked Black Pepper*  
Cambozola, Roasted Garlic, Sun~Dried Tomatoes, and Basil  
Chorizo, Cheese, Chilies, and Toasted Pine Nuts  
Feta, Oven~Dried Red & Yellow Tomatoes, Kalamata Olives, & Oregano  
Artichoke Hearts, Spinach, Garlic, Olive Oil, Provolone & Mozzarella

**ASIAN STATION**

*~served in Chinese to-go containers~*

Soba Noodles with Sesame Ginger Vinaigrette  
Accompanied with Water Chestnuts and Bean Sprouts

California Rolls  
Crabmeat, Sushi Rice, Avocado, Red Pepper, Cucumber, and Sesame Seeds,  
rolled in Nori, and served with Pickled Ginger, Soy Sauce and Wasabi

Sesame~Gingered Beef  
Served in a Crispy Wonton Cup  
With Garlic~Ginger~Tomato Consumeer

**DESSERT STATION**

Wedding Cake  
~ provided by bride ~

Fresh Ground Roast Regular and Decaffeinated Coffee  
served with Sugar, Sweeteners and Cream

**WEDDING HORS D' OEUVRE DINNER RECEPTION**

**@ \$55.05 per guest**

**ITALIAN STATION**

“Make Your Own Pasta”

Penne Pasta, Roasted Garlic, Fresh Basil,  
Toasted Pine Nuts, Wild Mushrooms, Olive Oil,  
Cracked Black Pepper and Parmesan Cheese

Alfredo and Bolognese Sauces

Italian Vegetable Sauté

Chicken Picatta

Assorted Rustic Breads  
served with Sweet Cream Butter

**GREEK STATION**

Chef Sully's Individual Greek Salad  
served in a Toasted Pita Cup

Chicken Souvlaki  
served with Lemon~Garlic Rice

Make Your Own Gyro

Sliced Lamb Meat, Fresh Tomatoes,  
Feta Cheese and Tzatziki Sauce

Traditional Hummous  
with Toasted Pine Nuts, Cumin Seeds and Parsley Oil  
with Roasted Pita Triangles

**AMERICANA STATION**

Miniature Crab Cake Sandwiches  
With Chili~Lime Aioli

Miniature Hamburgers with Pickles & Ketchup

Vertical Crudite Display

Asparagus, Baby Corn, Maroon Carrots, Grape Tomatoes, Fennel,  
Green Beans, Patty Pan Squash and Snow Peas  
with Roasted Red Pepper, Curry, and Herb Vegetable Dipping Sauces

**Our goal as a Custom Caterer is to**

**~Anticipate your Needs~**

**~Accommodate your Desires~**

**~Exceed your Expectations~**

Prices are for food **only** and do not include 8% sales tax, labor staff or equipment

Please Note: Prices are subject to change

For complete event details and pricing please consult an Event Planner at Hoaglin Fine Catering