

**A LA CARTE
WEDDING BUFFET**

PASSED HORS D'OEUVRES:

BACON & BASIL WRAPPED SHRIMP SKEWERS
SMOKED SALMON & BOURSIN QUESADILLA WEDGES
BALSAMIC FIG & GOAT CHEESE TOASTS
ARTICHOKE PHYLLO TRIANGLES
MINI CRAB CAKES W/KEY LIME AIOLI
BRIE PEAR ALMOND PHYLLO BUNDLES

BUFFET DINNER:

MIXED GREENS W/ARTICHOKE HEARTS, GRILLED RED ONIONS,
FRESH BASIL VINAIGRETTE
HERB DIJON CRUSTED BEEF TENDERLOIN WITH RED WINE AU JUS
APRICOT BALSAMIC CHICKEN BREASTS
ROASTED NEW POTATOES & BUTTERNUT SQUASH W/ASIAGO & SAGE
LEMON RISOTTO
OVEN ROASTED BALSAMIC VEGETABLES
ASSORTED ITALIAN ROLLS & BUTTER

SWEETS TABLE:

YOUR WEDDING CAKE
ASST. BUTTER TEA COOKIES
MINI CHOCOLATE ECLAIRS AND FRUIT TARTELETTES
FRESH STRAWBERRIES W/CHOCOLATE GANACHE
COFFEE AND TEAS

\$53.95/ PERSON

SAMPLE MENU PRICE PER PERSON IS BASED ON 100 OR MORE GUESTS & SUBJECT TO CHANGE.

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