***Use this template to assist you in compiling your wording for your menus; you should consult with the chef at your venue to ensure correct descriptions are used. Edit it with your own information & save it with your last name. Use any heading you like best! Some couples like the word “Menu” while others like their Names and Wedding Date. Some love the word “Feast” or “Nosh” or other creative variations. Kindly do no format it in any way; there is no need to change fonts and please do not type in all caps. Email it once it is perfect and error free.***

Menu

Salad

Mixed Greens with Cucumber, Grape Tomatoes,

Red Onion, and Crumbled Bleu Cheese

Vidalia Vinaigrette

Artisan Rolls with butter

Entrée Selections

Tuscan Chicken

Rosemary Chicken Breast with julienned Zucchini, Summer Squash & Carrot with Artichoke and White Bean Ragout, Basil Oil and Natural Jus

Filet Mignon

Grilled Filet Mignon with Red Wine demi glaze

Grilled Asparagus and smashed Garlic Whipped Red Skins

Dessert

Wedding Cake

Marble Cake with Chocolate Ganache,

Raspberry Compote and Italian Buttercream

Vanilla Ice Cream