



## **Wedding Packages**

All packages include  
Coffee station  
Cake cutting  
Cloth napkins  
China, silverware  
Water glasses and coffee cups



## Buffet Dinner Package

### **Silver**

Spinach salad with tomatoes, red onion, mushrooms, and croutons tossed with a balsamic vinaigrette  
Roasted pork loin with apple jus  
Chicken cacciatore  
Red roasted potatoes  
Vegetable rice pilaf  
Fresh vegetable medley  
Fresh rolls and butter  
\$29.75

### **Gold**

Caesar salad  
Tomato, cucumber, and red onion salad with a balsamic vinaigrette  
Carved Prime rib with au jus and horseradish cream  
Chicken marsala  
Wild rice with toasted pecans and shiitake mushrooms  
Red roasted potatoes  
Green beans amandine  
Fresh rolls and butter  
\$40.95

### **Platinum**

Antipasta salad - mixed greens tossed with an herbed vinaigrette, cucumbers, tomatoes, peppers, salami, olives, and provolone cheese  
Tortellini salad  
Carved beef tenderloin and turkey breast  
Red roasted potatoes  
Wild rice with dried cherries and pecans  
Green beans amandine  
Fresh rolls and butter  
\$48.50

50 person minimum for buffets. Add soup to any buffet for \$3.50

Prices are for food. 8% sales tax and service charge will be added to the final bill

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



## Plated Dinner Packages

Choose one soup or one salad.

### Salads

Bibb lettuce with fresh mozzarella, bacon, and petit tomatoes with a roasted shallot balsamic vinaigrette

Spinach with hot bacon dressing, poached pears, and blue cheese

Mixed greens tossed with a red wine vinaigrette, toasted pecans, oranges, and strawberries

Caeser salad with home made croutons and shaved parmesan

### Soups

Shrimp bisque

Cream of mushroom

Chipotle corn chowder

Tomato Florentine

French onion

Cream of roasted red pepper

### Entrées

Beef tenderloin with merlot reduction, roasted pepper polenta and haricot verts \$46.50

Chicken marsala and beef tenderloin with merlot reduction, duchess potatoes and grilled asparagus \$47.50

Almond crusted orange roughy, wild rice with shiitake mushrooms, and sautéed zucchini and yellow squash \$38.50

Grilled salmon with a citrus glaze over wild rice with sautéed spinach and fresh tomatoes \$38.50

Prime rib with au jus, red roasted potatoes, and steamed broccoli \$42.95

Sausage and apple stuffed pork chop with apple jus, horseradish mashed potatoes and roasted root vegetables \$35.95

Chicken with artichoke and sundried tomatoes over roasted pepper and pine nut risotto with sautéed spinach and cannellini beans \$31.95

Add 2<sup>nd</sup> course of soup or salad for \$4.50

All the menus are suggestions and may be customized to meet your needs

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## Appetizer Menu

### Cold:

Shrimp Cocktail - served with cocktail sauce	\$85	
Crab Claws - served with cocktail sauce	\$170	
Prosciutto wrapped asparagus	\$84	
Prosciutto wrapped melon	\$64	
Beef tenderloin wrapped asparagus with herbed cream cheese	\$189	
Boursin stuffed apricots	\$50	
Fruit Kabobs		\$79
Tenderloin crostini w/green goddess dressing	\$189	
Bruschetta - roma tomatoes with fresh basil, garlic and mozzarella on garlic toast	\$40	
Hummus and vegetable "shooter"	\$69	
Curried chicken salad puff - curried chicken salad in a pastry puff	\$69	
Antipasta Skewer- cherry tomato, mozzarella cheese, artichoke, olive, and salami	\$69	
Roast beef sandwich - served on rolls with arugula and horseradish mayonnaise	\$84	
Beef tenderloin sandwich with arugula and horseradish mayonnaise	\$195	
Turkey sandwich - served on rolls with sprouts and garlic mayonnaise	\$84	
Caprese kabob - marinated fresh mozzarella and grape tomatoes on skewers with basil dipping sauce	\$79	
Smaoke Salmon Canape	\$74	
Goat cheese and roasted pepper canapés	\$69	
Brie canapé w/seasonal fruit compote	\$69	
Crab deviled eggs		\$74
Goat cheese deviled eggs	\$49	
Shrimp ceviche in tortilla cups	\$125	
All prices are for 50 pieces.		

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## CATERING MENU-APPETIZERS

### Hot:

Bacon wrapped dates		\$70	
Crab cakes - served with a roasted red pepper cream		\$80	
Pancetta wrapped shrimp		\$105	
Spanikopita			\$70
Spinach, blue cheese, and walnut stuffed mushrooms		\$70	
Chorizo and chihuahua stuffed mushrooms	\$75		
Onion, sundried tomato, and almond strudel		\$60	
Artichoke and parmesan balls		\$50	
Duck and walnut strudel		\$80	
Spicy beef empanada			\$75
Chipotle, blue cheese, bacon burger			\$110
BBQ pork slider		\$75	
Goat cheese stuffed red potatoes			\$75
Bacon and cheddar stuffed red potatoes		\$75	
Lobster triangles - lobster meat and a medley of vegetables wrapped in phyllo		\$110	
Marinated beef skewer w/sesame seeds		\$120	
BBQ meatballs - meatballs tossed in bbq sauce		\$45	
Swedish meatballs - Swedish meatballs served in gravy		\$45	
Chicken wings - Hot or mild served with blue cheese dressing		\$55	
Jerk chicken - chicken skewers in a jerk marinade baked served with a coconut curry sauce		\$75	

All prices are for 50 pieces.

### Platters

Vegetable tray - an assortment of vegetables with a roasted shallot blue cheese dressing for dipping (serves 40)	\$55	
Fruit tray - a display of seasonal sliced fruits and berries (serves 40)	\$55	
Cheese tray - an assortment of imported and domestic cheeses and crackers (serves 40)		\$65
Cheese and Sausage tray - assorted cheeses and sausages with crackers (serves 40)	\$79	
Antipasta platter - and assortment of raw and roasted vegetables with meats and cheeses (serves 40)		\$79

Whole smoked salmon w/ traditional accompaniments and crackers market price

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