

MENU

Appetizers / Reception Hour

Mini Beef Wellington with The King Cabernet Sauce
Cornucopia of Chicken Quesadilla with Pico de Gallo
Cornucopia of Baby Shrimp Quesadilla with Pico de Gallo
International Cheese and Anti-Pasto display

Reception Wines

White: All Shook Up Sauvignon Blanc
Red: The King Cabernet Sauvignon

1st Course

Grilled Salmon on a bed of Baby Bitter Greens & Fresh Fruits,
Laced with Blue Suede Chardonnay Tropical Chutney

1st Wine

2003 Blue Suede Chardonnay

Entree

Rosemary Roasted Veal Loin with Garlic & Herbs Molasses-Merlot reduction
Lyonaise Potatoes and grilled Asparagus

2nd Wine

2002 Jailhouse Red Merlot

Dessert

Chilled poached Pear in Cabernet Simple Syrup
Butter-Pecan Ice Cream and Biscotti

3rd Wine

The King Cabernet Sauvignon

Coffee