



Email: [info@mylescatering.com](mailto:info@mylescatering.com) Website: <http://www.mylescatering.com> Phone: (860) 305-0009 Fax: (860) 812-2224

*WEDDING SIMPLE MENU – 2008 – 2009*

SERVICING CT – MA – NY

\$42.00 per person

**Stationary hors d'oeuvres**

**Domestic & Imported Cheeses**

To Include Farmstead and Domestic Cheeses Served On Decorative Boards w/ Fancy Grapes and Berries  
Sliced French Bread & Assorted Crackers

**Seasonal Garden Vegetable Crudité**

Zucchini, Yellow Squash, Bell Peppers, Tomatoes and Selected Seasonal Vegetable w/ a Roasted Red Pepper Dip

**Passed hors d'oeuvres**

(choose 4 Included in Package)

Philo Triangles With w/ Spinach, Feta & Sesame Seeds

Vegetable Spring Rolls - Sweet & Sour Sauce

Beef Tenderloin, Wild Mushrooms & Sherry in Puff Pastry Dough

Scallops Wrapped In Bacon

Petit Croquet Monsieur w/ Parisian Ham, Gruyere, and Roast Pear

Pecan Crusted Chicken w/ Apricot Dipping Sauce

Thai Chicken Sate W/ Peanut, Lemongrass & Lime Dipping Sauce

**Serpentine Dinner Buffet**

Grilled Atlantic Salmon, Orange Citrus Butter

Sauté Chicken Breast w/ Lemon White Wine Sauce

Red, White & Blue Potatoes in Brown Butter & Fine Herbs

Chef's Assortment of Seasonal Vegetables

Mixed Green Salad w/ Goat Cheese, Dried Cranberries & Green Apples

Bread & Rolls

**Desserts**

Assorted Mini Pastries

Myles White Chocolate Bread Pudding w/ Grand Marnier White Chocolate Sauce

**Coffee & Tea Package**

Fresh Brewed Coffee, Decaffeinated Coffee

Regular and Herbal Teas

All prices subject to service charge and applicable sales tax.. Prices quoted are subject to change based on product availability.

All rentals including, China, Silverware, Linens and Labor are additional based upon individual needs

**There is a risk associated with consuming raw or undercook foods such as MEATS, POULTRY, or SEAFOOD products.**

WE ACCEPT ALL MAJOR CREDIT CARDS