

CABERFAE PEAKS

~ Plate Service ~

~ Entrées ~




WHEN BUFFET SERVICE JUST WON'T DO,
LET OUR PROFESSIONAL STAFF SERVE YOUR GUESTS.

Imagine uniformly dressed staff, walking in step onto the dining floor, trays elevated with the aroma of freshly prepared entrees designed by you and our chef. It's a perfectly orchestrated performance for you and your guests.

Meeting with our chef is just the first step in our plated dinner service.


Together a customized menu will be created from your personal preferences and our chef's guidance. Whether you choose from one of the themed dinners offered below or a family favorite, our chef will tailor your wedding menu to meet your specific tastes.

American Southwest



Garlic Grilled Bistro Steak
Ancho Chili Chicken Breast
Red Beans & Rice
Baked Potato
Green Beans, Yellow Beans
& Carrots

French




Bistro Steak w/Mushrooms
& a Red Wine Reduction
Chicken Cordon Bleu
Wild Rice Blend
Potato Gratin
Normandy Blend Vegetables

Pacific/Asian



Chicken w/Spicy Peanut Sauce
Baked Haddock w/Lime Chili Sauce
Fried Rice
Lo Mein Noodles
with Asian Vegetables

Italian



Bistro Steak Tuscan Style
Chicken Marsala
Pasta with Herbed Tomato Sauce
Rosemary Redskin Potatoes
Sicilian Blend Vegetables

Our plated service comes with your choice of:

House Salad ~ Caesar Salad ~ Seasonal Salad
&
Freshly Baked Dinner Rolls

Cost is an additional \$10 per person based on our buffet prices.