



Elyse's Catering, Inc.
3238 Capitol Boulevard South
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~ WEDDING DINNER MENU SELECTIONS ~

*\$28.95 person++
(minimum of 50 guests)*

Select two entrees from below:

Apple Crown Pork Roast—Loin of pork stuffed with Granny Smith apples, raisins, stuffing, herbs laced with apple jack brandy and baked until golden brown.

Carved Virginia Ham—Topped with a mustard glaze and accompanied with pineapple chutney.

Gorgonzola Walnut Chicken—Sautéed breast of chicken garnished with toasted walnuts, Gorgonzola and mushrooms. Served in a light reduced cream sauce.

Herb Stuffed Chicken Breast—Baked breast of chicken stuffed with spinach, herbs and ricotta cheese topped with a light lemon sauce.

Chili Serrano Salmon - Fresh northwest salmon, glazed with Serrano chili pepper and served with a red onion and ginger chutney.

London Broil – Seasoned, marinated flank steak thinly sliced and cooked to perfection. Served with horseradish cream sauce.

Select two of the following:

Broccoli Florets—Tender heads of broccoli laced in a light lemon butter.

Gingered Carrots—Tender sweet carrots glazed in brown sugar and ginger.

Green Beans with Almonds – Blanched green beans tossed with almonds.

Winter Vegetable Medley—Steamed broccoli, cauliflower florets, baby carrots and red onions tossed in lemon butter.

Baked Lemon Pilaf—Enriched long grain white rice, parmesan cheese, lemon zest and fresh herbs baked until golden brown.

Rice Pilaf—Enriched long grain white rice, shredded carrots, green onions, sliced mushrooms and green peas.

Garlic Mashed Potatoes—Idaho Russet potatoes whipped until smooth with milk, roasted garlic, butter and sour cream.

Red Roasted Potatoes—Roasted baby red potatoes in garlic and fresh herbs.

Scalloped Potatoes—Thinly sliced Idaho russet potatoes, white onions, garlic, baked in a creamy white sauce.

Select one of the following:

Spinach Salad—Tender spinach leaves tossed with red onion, sliced mushrooms, chopped eggs, crumbled bacon, in a light vinaigrette, topped with parmesan cheese.

Tossed Green Salad—Mixed fresh greens, cabbage, cucumber, tomato wedge and sprouts served with your choice of dressing.

Cesar Salad—Torn romain leaves, sliced mushrooms, fresh parmesan cheese in a creamy anchovies dressing topped with bleu cheese crumbles. An additional \$1.25 per person

Bibb Lettuce—Torn tender leaves of fresh bibb lettuce, toasted walnuts, crumbled blue cheese in a herb vinaigrette. An additional \$1.50 per person

Warmed French bread and butter pats

Coffee and Tea Service

Alcohol, Beer, and Wine Selections Available

Prices listed do not include delivery, serviceware, state sales tax of 8.5% or gratuity of 20%.

Onsite servers are available at a rate of \$25.00 per hour, per server.

Custom menus are available upon request.

Food services provided by Elyse's Catering, Inc.

*****If less than 50 guests, please select one entrée only. Also, price may increase if less than 50 guests.***