

Wedding Buffet ~ Corrales

~ minimum 50 people guaranteed ~

PASSED HORS D'OEUVRES

One-Hour Cocktail Reception with Choice of Two Hors D'oeuvres

**Prosciutto Wrapped Honeydew Melon • Smoked Salmon Canapés
Belgian Endive and Boursin Cheese • Roast Beef with Wasabi Rémoulade**

BUFFET PRESENTATIONS

Baked Brie en Croute— Garnished with Fresh Fruit, Mixed Nuts and
Cranberry Chutney served with Gourmet Crackers and Breads

Fresh Fruit Display

Whole Poached Salmon — An Artistic Display served with Dill Herb Remoulade

Classic Caesar Salad — Herb Croutons, Shaved Parmesan, Lemon-Garlic Dressing

PASTA BAR

All Pastas are served with Shaved Parmesan, Rustic Bread and Butter

Pasta Selections — Penne, Fettuccine, or Tortellini

Sauce Selections — Marinara, Pesto, Cajun Italian Sausage with Tomato or Creamy Basil

CARVING STATIONS

Served with Assorted Condiments and Rustic Breads

Roasted New York Strip Loin — Cabernet Peppercorn Sauce

Herb Roasted Turkey Breast — Cranberry Sauce

Honey Glazed Whole Baked Ham — Grainy Mustard

CHOICE OF TWO ENTREES

Breast of Chicken — Lemon-Tarragon Sauce

Fontina & Sun-dried Tomato-Stuffed Chicken Breast — Wild Mushroom Madeira Sauce

Seared Filet of Salmon — Tarragon-Mustard Sauce

Seared Sea Bass — Preserved Lemon-Tomato Vinaigrette

Seared Halibut — Lemon-Chive Oil, Pumpkin Seed Pesto

Medallions of Beef Tenderloin — Wild Mushroom and Cabernet Reduction

Medallions of Beef — Crispy Shallots, Rosemary-Thyme Jus

Herb Roasted Prime Rib of Beef — Peppercorn Sauce and Creamy Horseradish

SIDES

Rosemary Roasted Fingerling Potatoes ~ or ~

Yukon Gold Mashed Potatoes with Roasted Garlic and Caramelized Onions

Saffron Basmati Rice with Mushrooms ~ or ~ **Citrus Couscous**

Rustic Breads & Butter • **Freshly Brewed Coffee, Decaffeinated Coffee & Tea**



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Catering & Hospitality Services

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