

The Dinner Menu

Your entrée includes a premium bar including Dinner Wine, Champagne, Chef's Choice of five passed Hors d'oeuvres, a Formal Dinner, a Custom Wedding Cake or Dessert.

APPETIZERS

Shrimp Stuffed with Herbed Boursin Cheese, Peppercream Sauce

additional cost per guest

Heart Shaped Ravioli filled with Ricotta and Spinach served with Marinara Sauce

additional cost per guest

Grilled Portabello Mushroom filled with Wild Mushroom Pate and Truffle Cream

additional cost per guest

SOUP

HOT

Wild Mushroom Consommé

Winter Vegetable

Minnesota Wild Rice

COLD

Gazpacho

Chilled Fruit

Chilled Cucumber

SALADS

Wild Greens with Pinenuts, Edible Flowers and Balsamic Vinaigrette

Baby Spinach Salad with Strawberries, Toasted Pecans and Poppy Seed Dressing

Romaine Hearts with Fresh Mozzarella, Grape Tomatoes, Ripe Olives and Red Wine Dressing

Bibb Lettuce with Dried Cranberries, Gorgonzola, Glazed Walnuts and Raspberry Vinaigrette

Bibb Lettuce with Red Pepper, Jicama Batons and Lemon Vinaigrette

If you prefer to serve both soup and salad, there is an additional charge

INTERMEZZO - Pineapple Sorbet



ENTREES



Petite Filet of Beef with Bordelaise Sauce and Pesto Shrimp Duet

Grilled Filet of Beef with Morel Mushroom Sauce



Grilled Filet of Beef with Thyme Sauce

Salmon en Croute with Spinach and Herbed Butter Sauce

Macadamia Nut Crusted Grouper with Mango Chutney Salsa



Grilled Halibut with Lemon Caper Butter Sauce

Breast of Chicken with Artichokes, Sundried Tomatoes and Capers

Breast of Chicken with Wild Mushrooms and Armagnac Sauce

Breast of Chicken Stuffed with Spinach, Ricotta and Pinenuts with Parmesan Sauce

Breast of Chicken with Cranberry Orange Sauce



Vegetarian Options:

Portobello Mushroom Cap with Grilled Vegetable Tower

Pasta and Vegetable Rotello

Spinach and Artichoke Ravioli



The Station Party

*Your Station Party price includes
a Premium Bar including
Dinner, Wine and a Champagne Toast,
Hors d'oeuvres for the Cocktail Hour,
Three Food Stations, a Custom Wedding Cake,
and Coffee and Tea Service.*

CARVING STATION

Chef to carve

*Roasted Tenderloin of Beef
Glazed Turkey Breast served with
Herb Mayonnaise, Horseradish, Mustard
Variety of Silver Dollar Rolls
Oven Roasted Seasonal Vegetables*

PASTA STATION

*Sweet Potato Gnocchi
Whole Wheat Fettuccine
Rainbow Cheese Tortellini served with
Pesto Sauce, Alfredo Sauce, Marinara Sauce
Fresh Basil and Garlic
Focaccia Bread*

GARDEN STATION

*Caesar Salad
Sliced Fruit Panache'
Herb Roasted Red Bliss Potato Salad
Italian Tomatoes and Fresh Mozzarella
in Balsamic Vinaigrette*





Heavy Hors d'oeuvres Reception

To include action stations and butler style hors d'oeuvres

Reception to include:

Premium Bar

Chef's Choice of 5 passed hors d'oeuvres

*Chef Carved Beef Tenderloin and Honey Glazed Turkey
with assorted rolls and accompaniments*

Jumbo Shrimp on Ice with Cocktail Sauce and Aioli

*Italian Style Grape Tomatoes and Fresh Mozzarella Salad,
Tapenade with French Bread, Domestic and Imported Cheese
and Crackers with Grapes,
Crudities with Herb Dip*

Mini Dessert Buffet and Coffee (to include Wedding Cake)



The Wedding Cake

*The Armour House
is happy to provide your Wedding Cake.*

Our cakes are designed and baked especially for you.

*We have a variety of styles and flavors to choose from
spanning the traditional to the more creative.*

*We will be pleased to help you select a cake
when we plan your menu.*

*If you have a design of your own in mind,
we would be delighted to work with you to achieve your style.*

ORDERING INFORMATION

*Your Wedding Cake must be ordered at least three
weeks prior to the wedding date.*

Deluxe Coffee Service

*Freshly Brewed Regular and Decaffeinated Coffee, Assorted
Hot Teas,
Cinnamon Sticks, Rock Candy Sticks, Chocolate Stirrers,
Whipped Cream*

additional cost per person

Add Baileys, Kahlua, Amaretto, Sambuca

additional cost per person



Desserts

FULL DESSERT BUFFET

A beautiful presentation that will allow your guests to sample an array of special desserts including Deluxe Coffee Service. This is the perfect compliment to end the evening magnificently.

Assorted Tartlets

Assorted Mini Cheesecakes

Cannoli

Chocolate Dipped Fruits

Truffles

Butter Cookies

Pastries

MINI DESSERT BUFFET

A simpler version of the Dessert Buffet excluding coffee service.

ICE CREAM SUNDAE BAR

SELECTION OF SEASONAL FRESH FRUITS

FRESH BAKED GOURMET COOKIES

An assortment of fresh baked gourmet cookies

TRUFFLES AND CHOCOLATE DIPPED FRUITS AND DELUXE COFFEE SERVICE

CHOCOLATE FOUNTAIN

ASSORTED CUPCAKES

An additional per person service fee will be assessed for parties wishing to provide their own sweet table.

