

MENU

THE GREEN COAT CATERING CO.

Wedding Sample Menus

Wedding #1 (Plated)	Wedding #2 (Plated)	Wedding #3 – Family Style
Appetizers – Starters	Salad	Starters
Shrimp Cocktail	Mixed Greens with a lemon yogurt vinaigrette	Mini Crab Cakes with Cajun Remoulade
Soup & Salad	Entrée	Stuffed Mushrooms
Strawberry Salad with strawberry ranch dressing	Petite Filet w/ Red Wine Reduction & Grilled Mahi w/ cucumber & tomato relish	Beef Satay with Asian Peanut butter sauce
Seasonal Soup	Roasted Fingerling Potatoes	Fruit Kabobs with Citrus Yogurt
Entrée	Honey Glazed Baby Carrots	Soup & Salad
Beef Wellington	Dessert	Roasted Pumpkin Soup
Truffle Mashed potatoes	Kahlúa Trifle	Strawberry Salad with strawberry ranch dressing
Vegetable Medley	Wedding Cake	Entrée
Dessert		Seafood Paella
Homemade Ice Cream Station		Herb Roasted Chicken with Potatoes
With 3 choices of ice cream with traditional toppings		Sides
Wedding Cake		Grilled Vegetable Platter
		Sweet Potato Casserole
		Spanish Rice
		Dessert
		Lauren's Chocolate Rum Cake
		Wedding Cake