

Dinner Service

MAIN COURSES

Please Select Two

Sliced New York

Roasted New York, seasoned and grilled, and topped with port wine mushroom sauce, tomatoes and chives

Ginger Steak

Grilled New York Strip in a ginger-soy marinade with fresh cilantro and honey, topped with red peppers and scallions

Caribbean Chicken

Boneless grilled chicken breast, marinated in house Jamaican rub, grilled and topped with honey mustard chipotle aioli, corn, tomato and chives

Chicken Francaise

Chicken breast dipped in egg batter, pan fried, topped with lemon butter sauce, tomato and chives

Chicken Cordon Bleu

Grilled Chicken topped with ham and swiss cheese. Served with dijon cream sauce

Roasted Porkloin

Spice rubbed pork loin topped with a maple bourbon and serrano chili sauce or Diane style with garlic, shallots, mushrooms, brandy, port wine, and dijon mustard

Vodka Pasta

Penne pasta tossed with tomato basil cream sauce, prosciutto ham, mushroom and onions and your choice of chicken or shrimp

Tuscan Pasta

Sautéed chicken or shrimp and broccoli in basil cream sauce tossed with penne garnished with strawcut veggies

Chicken Chesapeake

Fresh chicken breast stuffed with spinach, prosciutto and jumbo lump crab, lightly breaded then fried and served with dijon cream sauce

Chicken Pomodoro

Marinated chicken breast in fresh garlic, rosemary, thyme and basil. Pan seared, topped with marinara sauce, provolone, and parmesan cheese, tomatoes & chives

Mediterranean Chicken

Grilled chicken topped with sundried tomatoes, feta cheese & lemon butter sauce

Grilled Mahi

Fillet of mahi mahi, seasoned and grilled, then coated with your choice of cajun spice, Jamaican, blackened, and topped with lemon butter sauce

Grilled Salmon

Fresh Atlantic salmon, grilled and served over a bed of spinach then topped with a tomato basil vinaigrette

Stuffed Flounder

Flounder stuffed with crab meat, baked and topped with dill butter sauce

Louisiana Pasta

Shrimp, mussels, and bay scallops tossed in a Louisiana cream sauce. Served over linguini, topped with parmesan cheese. Garnished with tomatoes, straw cut veggies and chives

Pasta Primavera

Linguini sauteed with assorted grilled veggies, roasted garlic, and extra virgin olive oil

Vegetarian Options Available Upon Request

SALAD

Please Select One

Garden Salad

Iceberg, romaine, julienne carrot, tomato, croutons, red onion and cheese served with Ranch and Italian dressing on the side. Served with homemade rolls

Caesar Salad

Romaine lettuce tossed with Two Rivers homemade Caesar dressing, topped with croutons and fresh grated parmesan cheese. Served with homemade rolls

Spinach Salad

Fresh spinach greens, carrot, red onion, feta cheese, bacon, hard-boiled egg and julienne red peppers with poppy seed dressing. Served with homemade rolls

Arugula Salad

Fresh arugula, tomato, grapes, walnuts, and goat cheese with balsamic vinaigrette dressing. Served with homemade rolls

SIDE PAIRINGS

Please Select Two

Garlic Mashed Potatoes

Red bliss potatoes seasoned and whipped with fresh cream and garlic

Loaded Mashed Potatoes

Fresh red bliss mashed potatoes topped with cheddar & monterey jack cheese, chopped bacon, and scallion

Sweet Potato Mash

Freshly baked sweet potatoes with cinnamon, brown sugar, maple syrup and nutmeg

Roasted Red Potatoes

Red bliss potatoes seasoned with garlic, rosemary and fresh thyme, tossed in olive oil, kosher salt and roasted

Potatoes Au Gratin

Idaho potatoes sliced and seasoned then baked in our own creamy cheese sauce

Macaroni & Cheese

Elbow macaroni tossed in a blend of creamy Velveeta, Monterey Jack, and cheddar cheeses

Basmati Rice

Garnished with fresh scallion and diced carrot

Fresh Steamed Asparagus

Fresh steamed asparagus tossed in butter and house seasoning then garnished with diced carrot

Garlic Parmesan Broccoli

Fresh steamed broccoli tossed in garlic then sprinkled with parmesan cheese

Fresh Steamed Green Beans

Fresh steamed green beans tossed in butter and house seasoning then garnished with diced tomatoes

Squash Medley

Yellow and green squash, tomatoes onions and garlic sautéed in butter

Vegetable Medley

Asparagus, broccoli, corn, green beans, carrots and squash sautéed in butter

Roasted Brussel Sprouts

Caramelized Brussels sprouts roasted to perfection, finished with a balsamic reduction and garnished with corn and diced tomatoes

DESSERT

**6" round wedding cake with standard design selection
and choice of flavor, filling and icing**

Please Select One

Assorted Cookies & Brownies

Pastry chef selection of homemade cookies and brownie bites.

Assorted Cupcakes

A choice of two homemade cupcake flavors with a choice of icing.