



Scott
Conference
Center

Wedding Reception Menu

Entrées

Choice of two (2)

Chicken

Florentine - parmesan crusted chicken breast topped with prosciutto and a spinach asiago cream sauce

Parmesan Crusted - baked chicken breast rolled in parmesan breading

Tuscan - pan-seared chicken breast covered with a parmesan cream sauce with sundried tomatoes, capers and spinach

Champagne - pan-seared chicken breast covered with a champagne cream sauce

Marsala - pan-seared chicken breast served with a mushroom marsala sauce

Herb & Garlic - charbroiled chicken breast marinated in garlic and herbs

Apricot - pan-seared chicken breast covered with our exclusive apricot sauce

Southwest - baked chicken breast rolled in southwestern spices, drizzled with chipotle adobo cream sauce and served with corn salsa

Beef

London Broil - pan-seared marinated flank steak

Roast Beef - slow cooked roast beef covered with beef gravy

Tri-Tip - coffee braised tri-tip with a red wine demi-glace

Salmon

Pan-Seared Fresh Atlantic Salmon - Choice of maple bourbon glazed, lemon garlic cream sauce, seafood cream sauce or mixed herb chimichurri

Sides

Starch

Choice of one (1)

Garden Wild Rice

Garlic Smashed Potatoes

Roasted Red Potatoes

Potatoes au Gratin

Whipped Potatoes with Gravy

Smoked Cheddar Mashed Potatoes

Vegetables

Choice of two (2)

Green Beans

Maple Bourbon Glazed Carrots

Roasted Broccoli Florets

Sautéed Mixed Vegetables

Roasted Root Vegetables

Parmesan Roasted Cauliflower

Sautéed Garlic Asparagus

Brussel Sprout Hash

Salad

Choice of two (2)

Tossed Garden Greens

Caesar Salad

Italian Tossed Salad

Cranberry Feta Spring Salad

Strawberry Pecan Chèvre

Italian Penne Pasta Salad

Homestyle Pasta Salad

Greek Rotini Salad

Caprese Pasta Salad

Fresh Fruit

Included with every buffet:

Fresh Baked Rolls

Coffee and Tea

Add Carved Tenderloin - \$12

Add Salmon - \$6

\$29 Per Person
\$12 Children 10 and Under

All Prices Subject to Change
Please add 20% Gratuity and 7% Sales Tax to Total