

Le Tréport

WEDDING & CONVENTION CENTRE

CONTINENTAL MENU – 2020

HOR D' OEURVES

Chef's selection of Hot and Cold Hors D' Oeuvres upon guest's arrival,
served Butler Style

APPETIZER

(CHOICE OF ONE)

ANTIPASTO PRIMAVERA

Prosciutto, Cantaloupe, Bocconcini,
Cheese, Garden Fresh Tomatoes,
Assorted Olives, Grilled Vegetables

SOUP

Cream of Vegetable, Caldo Verde,
Butternut Squash, Stratichella,
Chicken Noodle, Italian Wedding

PASTA / RISOTTO

(CHOICE OF TWO)

Fettucine - Penne - Spaghetti alla Chitarra - Ravioli - Tortellini - Cavatoni - Risotto ai Funghi

(CHOICE OF SAUCE)

Tomato - Alfredo - Rosé Sauce - A La Vodka - Bolognese

MAIN ENTRÉE

(CHOICE OF ONE)

CHICKEN

Chicken Supreme
Chicken Parmigiana
Stuffed Chicken
(Asiago Cheese & Spinach)

VEAL

Veal Roast
Veal Parmigiana
Veal Marsala
Veal Scaloppini

FISH

Filet of Sole
(Lightly Breaded w/ Lemon)
Baked Salmon Filet
(In a Creamy Dill Sauce)

BEEF

Slow Roasted Prime Rib*
Roast Beef
Filet Mignon
(Wrapped in Bacon)

VEGETABLES

Honey Glazed Carrots
Whole Green Beans
Broccoli Florets
House Blend of Vegetables

POTATOES

Baked Potato
Roasted Parisienne
Red Rustic Potatoes
Parisienne Boiled in Parsley

SALAD – SERVED FAMILY STYLE W/ ENTRÉE

(CHOICE OF ONE)

Tossed Mxed Salad - Caesar Salad - Greek Salad - Tender Spring Mix

DESSERT

(CHOICE OF ONE)

Ice Cream Crepe - Heart Shaped Gelato - Trio Sorbet - Tartufo Royale - Raspberry Blossom
Fresh Fruit Platters
Served with Coffee, Tea & Espresso

Full Host Bar Included

** counts as two choices - may be subject to market surcharge*