

Choices for Sample Wedding Packages

Hors D'oeuvres:

COLD

Roast Beef Canapes with Horseradish Sauce
Crab Salad on Crustini
Bruchetta on toasted Baguette
Mozzarella and tomato on crustini

HOT

Mushrooms stuffed with crab meat
Vegetable Spring Rolls
Thai Mahi Tenders with Sweet chili
Miniature Beef Wellington

Appetizers:

- *Petite Yellowtail Ceviche served in a wonton shell
- *Caribbean Conch Chowder
- *Conch & Shrimp Fritters served with dipping sauces

Salad:

Snook's Salad

Diced greens, tomatoes, cucumbers, mushrooms, black olives, hearts of palm finished with a creamy balsamic vinaigrette

Caesar Salad

Chopped Romaine tossed with our homemade Caesar dressing, garlic croutons and fresh shredded Asiago cheese

Sunset Salad

Diced shrimp, bacon, tomato, Bermuda onion, cucumbers over chopped romaine greens drizzled with a vinaigrette

Plated or Buffet Entrée Choices:

Yellowtail Bayside

Fresh Yellowtail Snapper topped with a Crab Cake and touched with Bearnaise sauce

Pistachio encrusted Mahi Mahi

Served over greens with a mango salsa and fried plantains

Snooks Hazelnut Chicken

Breast of chicken encrusted with hazelnuts, pan seared and finished with a frangelico orange thyme sauce

Seafood Fra Diabolo

Sauteed Mahi, shrimps and scallops served over pasta with a homemade red sauce with crushed red pepper, garlic and white wine

Braised Angus Filet Tips

Pan seared in a brandy, mushroom cream reduction

From The Garden

Fresh garden vegetables sautéed in a Pesto cream served over pasta

Apple Molasses Pork Tenderloin

Pork finished with apples, molasses, red onion, sweet peppers and a white wine Dijon mustard reduction

Choice of Two Accompaniments:

Medley of sautéed fresh vegetables

Spinach Souffle

Baby Carrots and Snow Peas

Sauteed String Beans with bacon

Roasted Idaho Potatoes

Garlic whipped Potatoes

Potato Au Gratin

Saffron & Tarragon Risotto