

## *Wedding Reception Packages*



### **WEDDING RECEPTION PACKAGES**

THE FOLLOWING PACKAGES ARE SERVED BUFFET STYLE AND INCLUDE:

- CHOICE OF THREE HORS D'OEUVRES SELECTIONS,  
(SERVICE STYLE PASSED OR STATIONED)
- CHOICE OF TWO SALADS OR TWO SOUPS, OR CHOICE OF ONE  
SALAD AND ONE SOUP
- CHOICE OF ENTRÉE:  
CHICKEN, FISH, BEEF, OR VEGETARIAN AVAILABLE UPON  
REQUEST
- SEASONAL VEGETABLE(S) AND CHOICE OF STARCH – RICE,  
POTATO, OR PASTA
- WEDDING CAKE –PROVIDE YOUR OWN PROFESSIONALLY BAKED  
WEDDING CAKE, AND THE CAKE CUTTING FEE IS WAIVED.

DINNER BUFFET INCLUDES FRESHLY BAKED BREADS & ROLLS WITH  
BUTTER, AND COFFEE AND HOT TEAS



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University Plaza-  
Evanston

**HORS D'OEUVRES**

*PLEASE CHOOSE THREE  
SELECTIONS*

**COLD**

KING SALMON WRAPPED IN PUFF PASTRY  
WITH JULIENNE VEGETABLES AND LEMON  
DILL CREAM  
\*\*\*\*OR\*\*\*\*

MEDITERRANEAN BRUSCHETTA WITH  
GOAT CHEESE  
AND OLIVE TAPENADE  
\*\*\*\*OR\*\*\*\*

STUFFED MEDJOL DATES WITH  
BOURSIN CHEESE  
\*\*\*\*OR\*\*\*\*

PETITE RED POTATOES WITH CRÈME  
FRAICHE AND SMOKED SALMON

**HOT**

CHAR-GRILLED FLANK STEAK SKEWERS  
\*\*\*\*OR\*\*\*\*

SOUTHWESTERN SPICED STEAK ON  
BAMBOO SKEWERS  
WITH POBLANO CREAM DIP  
\*\*\*\*OR\*\*\*\*

DUNGENESS CRAB CAKES WITH LEMON  
AIOLI  
\*\*\*\*OR\*\*\*\*

GLAZED BURGUNDY COCKTAIL  
MEATBALLS  
\*\*\*\*OR\*\*\*\*

MARINATED STUFFED MUSHROOMS WITH  
BLUE CHEESE AND WALNUTS  
\*\*\*\*OR\*\*\*\*

PROSCIUTTO PARMESAN PALMIERS

**SOUP OR SALAD**

*PLEASE CHOOSE TWO  
SELECTIONS*

**SALADS**

BABY FIELD GREENS WITH TOMATOES,  
CUCUMBERS,  
AND CHOICE OF DRESSING  
\*\*\*\*OR\*\*\*\*

SPINACH SALAD  
BABY SPINACH, TUSCAN MARINATED  
TOMATOES,  
ROASTED RED ONIONS, AND WHIPPED  
GOAT CHEESE  
SERVED WITH A HAZELNUT VINAIGRETTE  
\*\*\*\*OR\*\*\*\*

CLASSIC CAESAR SALAD  
\*\*\*\*OR\*\*\*\*

BIBB SALAD  
BIG BUTTER LEAVES OF BIBB LETTUCE  
WITH TOASTED WALNUTS, PEARS, AND  
BLUE CHEESE  
SERVED WITH YOUR CHOICE OF  
DRESSING  
\*\*\*\*OR\*\*\*\*

MIXED FIELD GREEN SALAD  
WITH CARROTS, RED ONIONS,  
CUCUMBERS,  
TOMATOES AND CHOICE OF DRESSING

**SOUPS**

CHICKEN DUMPLING  
\*\*\*\*OR\*\*\*\*

CHICKEN NOODLE  
\*\*\*\*OR\*\*\*\*

LEEK AND POTATO  
VEGETARIAN CHILI  
\*\*\*\*OR\*\*\*\*

CLAM CHOWDER  
\*\*\*\*OR\*\*\*\*

SPLIT PEA AND HAM



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**FORNETTO MEI'S CHICKEN  
SELECTIONS**

FOREVER CHICKEN  
SAUTÉED CHICKEN BREAST WITH  
CAPERS AND SLICED MUSHROOMS IN A  
GARLIC WHITE WINE SAUCE  
\*\*\*\*OR\*\*\*\*

STUFFED CHICKEN BREAST  
FRESH BREAST OF CHICKEN  
STUFFED WITH SUN DRIED TOMATOES,  
PINE NUTS, SPINACH, AND GOAT CHEESE  
SERVED WITH A CABERNET SAUVIGNON  
REDUCTION  
\*\*\*\*OR\*\*\*\*

PROVINCIAL HERB ROASTED CHICKEN  
BAKED BREAST OF CHICKEN FILET  
WITH AN ORANGE AMARETTO GLAZE  
AND A PISTACHIO MOUSSE  
\*\*\*\*OR\*\*\*\*

CHICKEN PICATTA  
LIGHTLY SEARED BREAST OF CHICKEN  
IN A CLASSIC LEMON-CAPER SAUCE  
\*\*\*\*OR\*\*\*\*

STUFFED SAUTÉED CHICKEN BREAST  
SAUTÉED CHICKEN BREAST STUFFED  
WITH GRILLED ASPARAGUS,  
JUMBO LUMP CRAB MEAT, AND A  
CHARDONNAY BUTTER SAUCE  
\*\*\*\*OR\*\*\*\*

CLASSIC CHICKEN DIANE  
SAUTÉED BREAST OF CHICKEN IN A  
BRANDY MUSTARD SAUCE  
WITH FRESH CHIVES

**FORNETTO MEI'S  
SEAFOOD SELECTIONS**

SAUTÉED LEMON SOLE  
FRESH SEMOLINA CRUSTED LEMON  
SOLE  
WITH ROASTED FENNEL AND CITRUS  
DILL AIOLI  
\*\*\*\*OR\*\*\*\*

SEAFOOD RISOTTO  
CARNAROLI RICE TOGETHER WITH PLUMP  
SAUTÉED ATLANTIC SCALLOPS AND  
MARINATED JUICY SHRIMP  
FINISHED WITH FRESHLY GRATED  
PARMESAN  
AND A RICH AROMATIC SEAFOOD BROTH  
\*\*\*\*OR\*\*\*\*

SPINACH WRAPPED 6 OZ. SALMON  
FILLET  
WRAPPED IN PHYLLO DOUGH  
BAKED AND SERVED IN A WHITE WINE  
SHALLOT REDUCTION  
\*\*\*\*OR\*\*\*\*

SEARED ATLANTIC SALMON WITH FRESH  
HERBS  
AND A CARAMELIZED FENNEL SAUCE  
\*\*\*\*OR\*\*\*\*

ATLANTIC SALMON ROULADE  
FRESH FILLET OF SALMON FILLED WITH  
HERBED SEAFOOD MOUSSE INCLUDING  
FRESH SHRIMP AND SCALLOPS  
SERVED IN A CARROT CURRY EMULSION  
\*\*\*\*OR\*\*\*\*

SAUTÉED FRESH WATER TROUT  
FINISHED WITH PARSLEY LEMON BROWN  
BUTTER



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### FORNETTO MEI'S BEEF SELECTIONS

HERB AND GARLIC CRUSTED 10 OZ.  
PRIME RIB OF BEEF  
WITH A RED WINE JUS  
\*\*\*\*OR\*\*\*\*

MUSTARD CRUSTED RACK OF LAMB  
WITH A RED WINE SHALLOT REDUCTION  
\*\*\*\*OR\*\*\*\*

8 OZ. GRILLED BACON WRAPPED BLACK  
ANGUS TENDERLOIN  
WITH A WILD MUSHROOM DEMI GLACE  
\*\*\*\*OR\*\*\*\*

5 OZ. CERTIFIED BLACK ANGUS  
ROASTED TENDERLOIN OF BEEF  
WITH A BORDELAISE SAUCE  
\*\*\*\*OR\*\*\*\*

GRILLED NEW YORK STRIP STEAK  
WITH BLUE CHEESE AND BREADCRUMB  
CRUST  
\*\*\*\*OR\*\*\*\*

TRADITIONAL 6OZ. VEAL OSSO BUCO  
WITH GREMOLATA

### FORNETTO MEI'S VEGETARIAN SELECTIONS

ROASTED EGGPLANT LASAGNA  
LAYERS OF ROASTED EGGPLANT WITH  
PARMESAN AND RICOTTA CHEESE IN A  
LIGHT TOMATO SAUCE  
\*\*\*\*OR\*\*\*\*

STUFFED TRIO  
STUFFED ARTICHOKE, STUFFED TOMATO,  
AND STUFFED PEPPER  
FINISHED WITH A SILKY FONTINA CHEESE  
SAUCE  
\*\*\*\*OR\*\*\*\*

WILD MUSHROOM STRUDEL  
WITH SPINACH PARMESAN SMOKED  
TOMATO VINAIGRETTE  
\*\*\*\*OR\*\*\*\*

RATATOUILLE STUFFED SQUASH WITH  
BASIL OIL AND PARMESAN CRISP

### FORNETTO MEI'S STARCH SELECTIONS

RICE PILAF  
\*\*\*\*OR\*\*\*\*

GARLIC MASHED POTATOES  
\*\*\*\*OR\*\*\*\*

ROASTED RED SKINNED POTATOES  
\*\*\*\*OR\*\*\*\*

LINGUINI PASTA

### FORNETTO MEI'S DESSERT SELECTIONS

BRING IN YOUR OWN WEDDING CAKE  
AND WE WAIVE THE CAKE CUTTING FEE  
\*\*\*\*OR\*\*\*\*

CHOOSE ONE SELECTION FOR AN  
ADDITIONAL \$4.00 PER PERSON

LEMON CUSTARD TART  
WITH CITRUS FRUITS AND BERRIES  
\*\*\*\*OR\*\*\*\*

CHOCOLATE MOUSSE CAKE  
WITH A CHOCOLATE GANACHE  
\*\*\*\*OR\*\*\*\*

MAPLE MASCARPONE CHEESE CAKE  
WITH WALNUT SHORTBREAD COOKIES  
\*\*\*\*OR\*\*\*\*

MARINATED RED FRUITS WITH CLASSIC  
ZABAGLIONE  
IN A VANILLA TUILE

PRICES ARE BASED UPON MAIN COURSE  
SELECTION:

VEGETARIAN MAIN COURSE - \*\$22 PER PERSON

CHICKEN MAIN COURSE - \*\$25 PER PERSON

SEAFOOD MAIN COURSE - \*\$30 PER PERSON

BEEF MAIN COURSE - \*\$35 PER PERSON

\*PRICES DO NOT INCLUDE 10% TAX OR 18%  
GRATUITY.