

Stewart's

Wedding & Rehearsal Menu

Reserved for 20 or more guests

All entrees include:

Classic Bread Service and Astor House Side Salad

Dressing choices: Hazelnut Balsamic Vinaigrette, Champagne Herb, House Ranch, Classic Caesar or Three Cheese Gorgonzola
Fat Free Ranch or Raspberry Vinaigrette

Entrée Selections:

GRILLED FILET OF BEEF

alongside truffled pomme puree with forester demi

GORGONZOLA ENCRUSTED KING SALMON

with candied bacon garnish served atop herb roasted fingerling potatoes

PAN SEARED DIVER SCALLOPS

with toasted almond gremolata over wild cherry risotto

ROASTED BISTRO CHICKEN

airline breast sliced atop garlic butter fettucine with wild mushroom marsala sauce

PORCINI MUSHROOM RAVIOLI

served with brown butter roasted shitakes and seasonal local vegetable

\$49.95 per person