

The Freedom Hall & Gardens

Elegant Wedding Buffet

Our "Most Popular Menu"

Fresh Crudite Display

Fresh vegetable selection offering crisp **carrot** and **celery** sticks, **mushroom buttons**, **cherry tomatoes**, **broccoli** and **cauliflower** buds, **zucchini** and **summer squash** slices, and **red and yellow pepper strips** overflowing from a beautiful Display.

Served with a ten-herb mayonnaise.

(The Crudite Display is placed at the bar as a *pre-buffet* hors d'oeuvre)

Freedom Hall's Famous Caesar Salad

Chilled romaine lettuce hand tossed with homemade croutons, parmesan cheese, and our special caesar dressing

Spinach Salad "Ala Baker"

Tender iced spinach leaves, sliced mushrooms, red onions tossed in Chef "Gary Baker's" own Homemade Mango Chutney Dressing

Summer Garden Green Salad

Crisp iceberg lettuce mixed with sliced cucumbers, shredded carrots and red cabbage, cherry tomatoes tossed with a traditional "Original Recipe" Buttermilk Ranch Dressing

"Freedom Hall's Legendary Chicken Madeira"

"Just wait until you taste this dish," It's incredibly delicious Boneless, skinless, free range **chicken breasts** smothered in our own very rich 30 year old secret recipe "**Madeira wine sauce**"

(Your guests will be talking about this dish for many years to come.)

Beautiful Mirrored Fresh Fruit Display

The biggest and best of seasonal fruit.

Featuring: freshly cut Hawaiian **pineapple**, plump Driscoll **strawberries**, sun ripened **casaba**, **cantaloupe**, and **honey dew** melons, clusters of frosty green and red **grapes** with emerald **kiwi** flowers.

("Elegant Wedding Menu continues on next page")

Freedom Hall's Pine Nut Rice Pilaf

White, brown and wild rice blended with fresh vegetables, herbs and roasted Pine Nuts.
This rice dish compliments our famous Chicken Madeira extremely well!

Cajun Alfredo Pasta

Freedom Hall's fresh Penne pasta, tossed in an award winning garlic cream sauce,
kicked up a notch with Sherry wine and Cajun spices
(This Dish won First Place at the Gilroy Garlic Festivals' famous Garlic Alley!)

Fresh Marinara Pasta "Sauté"

Fresh Tagliati pasta, spring onions, sliced mushrooms, garlic and Italian herbs tossed in our
homemade Marinara sauce. Sautéed fresh in our kitchen just before your guests sit down to eat!!!

(Choose One Hot Vegetable)

Lemon Pepper Zucchini and Squash

Fresh green zucchini and yellow squash, sautéed in lemon pepper butter!

Or

Freshly Steamed Vegetables

Carrots, broccoli, cauliflower
(tossed in sweet butter)

Fresh Baked Breads

Freshly baked dinner rolls served with butter

Freedom Hall Presents our Chefs' Sweet Surprise

Hand-Dipped Chocolate Strawberries

(Voted America's #1 Most Romantic Food)

Just when the guests are finishing enjoying your delicious buffet we will surprise each table with a
platter of fresh strawberries dipped in a rich sweet chocolate!!!!

"Always a guest favorite"

*This two-page menu is an example of what is included in our standard celebration package prices.
Other menu options are available by request.*

You can make similar food item substitutions to the menu at no additional cost

The Freedom Hall & Gardens

(Optional Upgrades)

“Additional Selections for Our Most Popular Menu”

“Savory Meat Carving Stations”

“Whole Roasted New York Steak”

Served with our homemade rich Bordelaise sauce and real horseradish cream

New Potatoes with Garlic and Rosemary

Oven roasted red potatoes with butter, garlic, rosemary and spices

Above extra entrée w/potatoes Cost: add \$6.95 per guest

“Honeyed Pork Loin with Apple Chili Chutney”

Whole roasted pork loins rubbed with honey and spices

Served with a sweet and spicy apple chutney made with Gala apples

Above extra entrée Cost: add \$5.95 per guest

“Cajun Seasoned Smoked Turkey Breasts”

Smoked turkey breasts marinated overnight in a lager beer marinade with sweet, spicy Cajun flavors and slow cooked in our special ovens

Garlic Mashed Potatoes

Creamy Yukon Gold potatoes with garlic & sweet butter

Above extra entrée w/potatoes Cost: add \$6.95 per guest

All above meat selections are hand carved on site by our master chefs.

Complete with cutting board and heating lamp.

“From The Sea”

“Oven Roasted Whole Salmon”

(Salmon is always the most popular of all seafood offerings)

Served with an “Awesome” lemon caper butter sauce garnished with diced tomatoes & chopped parsley

Above extra entrée Cost: add \$5.95 per guest

“Additional Optional Upgrades for Our Most Popular Menu”

“Pre-Buffer Passed Hors d’oeuvres”

Mini Smoked Chicken Tequila Wraps

Bite size wraps stuffed with spicy black beans and smoked chicken topped with pineapple salsa

(Gyoza’s) Vegetarian Potstickers

Potstickers stuffed with fresh vegetables and fried golden brown served with a homemade ginger dipping sauce

Jumbo Stuffed Mushrooms

Large mushrooms (stuffed with homemade Italian sausage) and broiled to perfection

Blue Cheese Puff Pastries (“For Blue Cheese Lovers”)

***For all four of the above passed hors d’ oeuvres (Add \$5.95 per guest)
Or choose four different hors d’ oeuvres from selections below***

Grilled Asparagus wrapped in Imported Italian Prosciutto

Citrus Mini Crab Cakes

Bacon wrapped Shrimp (add 0.50¢ per person)

Crab Stuffed Mushroom Caps

Cheese and Artichoke Stuffed Mushroom Caps

Spanakopita with Spinach and Feta Cheese

Crispy Shrimp and Vegetable Wontons with Apricot dipping sauce

Coconut Fried Prawns with Pineapple dipping sauce (add 0.50¢ per person)

Spicy Cashew Chicken Springrolls

Seven Vegetable Vegetarian Springrolls

Pork and Shrimp Potstickers

Pork Lumpia

Bacon wrapped Scallops (add 0.50¢ per person)

Bruschetta Crostini’s topped with Goat Cheese & Basil Tomatoes

Assorted Lavosh Pinwheel Sandwiches

Fresh Jumbo Prawns with Fiery Red Cocktail Sauce (add 0.50¢ per person)

Save \$\$\$\$ our best value!!!

Choose any two Menu Upgrade options for only \$10.95 per person