



*Victoria Belle Mansion*  
*Menus*

[www.victoriabelleweddings.com](http://www.victoriabelleweddings.com)

[vbelle1897@aol.com](mailto:vbelle1897@aol.com)

706.637.IWED (4933)

# *The Belle Wedding Gala*

## *Passed Hors D'oeuvre Selections (Pick Two):*

*Jumbo Scallops Wrapped in Bacon*

*Florentine Stuffed Mushrooms*

*Spanicopita – Greek Appetizer of Phyllo Dough Stuffed with Ricotta and Spinach*

*Mini Maine Lobster Cakes*

*Italian Bruchetta*

*Jerk Chicken and Pineapple Skewers*

*Bienville Stuffed Mushrooms- Shrimp, Andouille Sausage, Peppers, Mushrooms, Onions and Breadcrumbs*

*Assorted Chilled Canapés - Toast Rounds with shrimp mousse, smoked salmon mousse, and horseradish beef goat cheese mousse*

## *Dinner Buffet:*

*Mixed Baby Greens*

*Presented with Praline Pecans, Sundried Cranberries, Bosc Pear, and Gorgonzola Cheese  
With Raspberry Vinaigrette*

*Dinner Rolls & Butter*

## *Mixed Salad Selections (Pick one):*

*Marinated Artichokes and Grape Tomatoes*

*Tossed with Roasted Garlic and Pesto Balsamic Vinaigrette*

*Caesar Red Potato Salad*

*with Bacon, Parmesan Cheese, Celery, and Red Onions in a Creamy Caesars Dressing*

*Hearts on Fire*

*Hearts of Palm and Artichoke Hearts with Red Bell Peppers, Red Onions and Cajun Vinaigrette*

*Tuscan Pasta Salad*

*Fresh Garden Vegetables tossed with pasta and Pesto Roasted Garlic Balsamic Vinaigrette*

*Mardi Gras Slaw*

*Shredded Red Cabbage, Carrots, and Green Cabbage in a Cajun Cole Slaw Dressing*

*Tropical Fruit Salad*

*Pineapple, Melons, Grapes, and Berries tossed with Lime Juice, Brown Sugar, and Allspice*

*Tomatoes Capers*

*Baby Lettuce with Roma Tomato, fresh Mozzarella cheese, Balsamic Vinaigrette and Basil Pesto*

*Grilled Vegetable Platter*

*with Zucchini, Squash, Portabella Mushrooms, Peppers, and Onions with a Roasted Red Pepper Aioli*

*Shrimp Campeche*

*Plump Shrimp with peppers, onions, tomatoes, cilantro, horseradish, lime, and Clamato juice*

## *Beverage Station*

*Sweet and Unsweetened Iced Tea, Lemonade or Tropical Punch, Water*

*With Ice, Lemons, Sweetener Packets*

*(Continued on Next Page)*

*Entree Selections(Pick Three):*

Sautéed Grouper & Shrimp Scampi

Fresh Grouper Topped with Jumbo Shrimp in a Garlic Scampi Sauce

Reggiano Chicken Breast

Parmesan Crusted Chicken With a Roasted Tomato Sauce

Garlic Herb Marinated Grilled Chicken

With Sundried Tomato Basil Cream Sauce

Baked Tilapia Provencal

Topped with Fresh Tomato, Garlic, White Wine Butter Sauce

Grilled Tournedos of Beef

Center Cut Tournedos of Beef with a Blue Cheese Enhanced Demi-Glace

Roasted Atlantic Salmon

Champagne Dill Cream Sauce

Herb and Garlic Marinated Chicken With Mango Salsa

Boneless Breast of Chicken Marinated with Garlic & Fresh Herbs Topped With a Fresh Mango Mint Salsa

Grilled Citrus Yellow Fin Tuna

Citrus Marinated Fresh Yellow Fin Topped With a Fresh Fruit Salsa

Grilled Mediterranean Swordfish

Marinated in Fresh Herbs and topped with a Tomato, Capers, Olive Relish

Herb Crusted Pork Loin

Center Cut Pork Loin Marinated with Brown Sugar, Garlic and Fresh Herbs

Roasted to perfection and Accompanied by Cranberry Apple Chutney

Stuffed Chicken Marsala

Tender Chicken Breast Stuffed with Boursin Cheese and Wild Mushrooms Then Wrapped in Prosciutto Ham

Glazed with Marsala Infused Demi-Glace

Bourbon Marinated Beef Medallions

Bourbon Marinated Choice Steak Roasted To Perfection and Sliced

Served with Bourbon Glaze

*Side Item Selections(Pick Two):*

Garden Wild and Long-Grain Rice Pilaf

Roasted Garlic and Parmesan Mashed Yukon Potatoes

Garlic and Herb Roasted Red Potatoes

Green Beans with Bicolor Carrots and Roasted Red Peppers

Broccoli, Carrots, and Cauliflower

Chef's Mixed Vegetables (Carrots, Squashes, Broccoli, and Cauliflower)

Stir-Fry Vegetables (Celery, Bamboo Shoots, Broccoli, Water Chestnuts, Bean Sprouts, Baby Corns)

(All Vegetables are Sautéed with Garlic, Butter, White Wine, and Chef's Blend of Seasonings)

Assorted Dessert Bites:

A selection of Brownie Bash, Magic Cookies, Raspberry Sammies, Lemon Squares, Key Lime Squares,

Bourbon Pecan Chocolate Pie, Assorted Fruit-Topped Mini Cheesecake Bites

Chocolate Dipped Strawberries

Coffee Station

Flavored Creamers, Sugar and Sugar Substitutes

Chocolate Dipped Spoons, Cinnamon Sticks & Whipped Cream

# *The Mansion Wedding Gala*

## *Cold Food Display Selections (Pick Two):*

### *Elegant Fruit & Cheese Display*

*A Selection of Domestic and Imported Cheeses with Sliced Tropical Fruit Accompanied By Grapes and Berries; With French Bread and Crackers*

### *Grilled Vegetable Platter*

*With Zucchini, Squash, Portabella Mushrooms, Peppers, and Onions with a Roasted Red Pepper Aioli*

### *Shrimp Campeche Cocktail Bowl*

*Jumbo Shrimp Boiled in Beer and Seasonings, Chilled and Tossed with Pico de Gallo and a Spicy Cocktail Sauce*

### *Baked Brie En Croute*

*Topped with Fresh Herbs And Sundried Tomatoes, Wrapped in Puff Pastry And Garnished with French Bread, Grapes, and Berries.*

### *The Vegetable Market*

*An Array of Fresh Bite Sized Vegetables Served with Garlic Herb and Bleu Cheese Dip*

## *Cold Hors d' Oeuvres Selections (Pick Two):*

### *Traditional Jumbo Shrimp Cocktail*

*With Lemon and Cocktail sauce*

### *Assorted Chilled Canapes*

*Toast Rounds with shrimp mousse, smoked salmon mousse, and horseradish beef goat cheese mousse*

### *Italian Bruchetta*

*Topped with Basil Pesto, Roma Tomato, & Fresh Mozzarella*

### *Signature Sundried Tomato Spread*

*Served With French Bread and Crackers*

### *Mini Antipasto Skewers*

*With Grape Tomatoes and Fresh Mozzarella in a Pesto Balsamic Marinade*

*(Continued on Next Page)*

*Hot Hors d' Oeuvres Selections (Pick Four):*

*Bienville Stuffed Mushrooms*

*Shrimp, Andouille Sausage, Peppers, Mushrooms, Onions and Breadcrumb Stuffed Mushrooms*

*Mini Crab Cakes*

*With Lemon Aioli*

*Scallops wrapped in Bacon*

*Beef and Mushroom Brochettes*

*Mini Assorted Quiche*

*Florentine Stuffed Mushrooms*

*Jumbo Mushroom Caps Filled with a Creamy Spinach Topping*

*Vegetarian Spring Rolls*

*Oriental Vegetables Wrapped in a Wonton Paper with a Sweet & Sour Dipping Sauce*

*Crab Stuffed Mushrooms*

*Jumbo Mushroom Caps Topped with Our Own Lump Crab Mix*

*Hibachi Beef Skewers*

*Tender Beef Wrapped Around Roasted Red Pepper and Asparagus*

*Apple Smoked Bacon Wrapped Chicken*

*Mini Maine Lobster Cakes*

*With a Cajun Remoulade*

*Crab Stuffed Scallops*

*Smoked Chicken Quesadillas*

*Hibachi Chicken Skewers*

*Filled with Roasted Red Pepper and Asparagus*

*Cajun Tenderloin Wrapped in Bacon*

*Spanicopita*

*Spinach and Feta Cheese Wrapped in Phyllo Dough*

*Assorted Dessert Bites:*

*A selection of Brownie Bash, Magic Cookies, Raspberry Sammies, Lemon Squares, Key Lime Squares, Bourbon Pecan Chocolate Pie, Assorted Fruit Topped Cheesecakes*

