



Wedding Entrees

Poultry Dishes

Sicilian Chicken

Chicken breast filled with a spinach, raisin, parmesan and caper stuffing finished with a tomato-basil sauce served on a bed of three mushroom and pea risotto and carrots

Chicken Marsala

A boneless chicken breast lightly floured, sautéed in a sweet Marsala wine sauce with fresh mushrooms and capers over a bed of risotto

Chicken Connemara

A boneless, skinless chicken breast cooked in a lemon, wine and garlic sauce with artichoke hearts, capers and diced red peppers served on a bed of whipped sweet potatoes

Chicken Allouette

A boneless skinless chicken breast stuffed with an herb cheese stuffing, rolled in bread crumbs, baked and finished in a Chardonnay cream sauce on a bed of wild rice

Chicken Kiev

Boneless chicken breast rolled with garlic butter, breaded and baked; served over a bed of mashed potatoes

Chicken Saltimbocca

A boneless, skinless chicken breast stuffed with a combination of prosciutto ham and provolone cheese, served in a caramelized onion Marsala sauce on a bed of fettuccini

Meat Dishes

Guinness Marinated New York Strip

A twelve-ounce New York Strip char-broiled with a sweet Guinness & onion marinade served with Irish Champ potatoes

Steak Diane

New York strip encrusted with black pepper and served in a Dijon cream sauce and topped with Portobello mushrooms served with baby red potatoes

Filet Mignon

An eight-ounce beef filet prepared in a Jameson portabella mushroom cream sauce served over a bed of whipped sweet potatoes

Filet Oscar

A six-ounce filet topped with crabmeat, asparagus and béarnaise sauce served over a bed of Irish champ mashed potatoes

Dublin Pork Loin

Oven roasted pork loin topped with a raisin, fig and apple chutney on a bed of wild rice

Pasta Dishes

(choose one)

Baked Lasagna

Layers of pasta, cheese and Italian sausage, topped with mozzarella cheese and served on a bed of marinara sauce

Penne Primavera

Tube pasta in choice of a rich cream sauce or homemade marinara sauce tossed with assorted vegetables

Seafood Dishes

Atlantic Salmon

An eight-ounce fillet of fresh Atlantic salmon baked and served in a tomato-basil beurre blanc served on a bed of couscous

Sweet & Savory Salmon

Salmon fillet seared with a soy- Dijon sauce and served over a bed of Northern beans & barley (sundried tomato, bacon & onions)

All entrées (excluding pasta entrées) are served with choice of soup or salad, dinner rolls with whipped butter and coffee.

Wedding Menus are available with the purchase of an Irish Cottage Wedding Package.

Minimum 15 meals for each entrée selection.

Wedding Packages and Menus subject to change.

To create a custom Irish Cottage Wedding contact our wedding consultant.