

# Wildflowers Weddings

## Beef + Pork Entrées

BUFFET | PLATED | STATIONED

	BUFFET	PLATED	STATIONED
<b>MONTREAL BROIL</b> Marinated flank steak grilled to temperature, thinly sliced and topped with a demi glaze, garnished with fresh parsley	X	X	X
<b>ROAST BEEF AU JUS</b> Slow roasted top round of beef carved + served with scallions and tomatoes in a burgundy sauce, garnished with fresh parsley	X	X	X
<b>BEEF TIPS MARSALA</b> Top round of beef roasted to perfection + finished with a marsala wine sauce, garnished with fresh parsley + served with or without egg noodles	X		X
<b>BONELESS PORK CHOPS</b> Two oven baked crispy Italian breaded pork chops finished with a Dijon cream sauce	X	X	X
<b>GRILLED BONE IN PORK CHOPS</b> Two grilled center cut pork chops completed with a barbecue sauce + a pineapple salsa	X	X	X
<b>8 OZ. NEW YORK STRIP</b> A center cut topped with a garlic + herb butter sauce	X	X	X
<b>PORK LOIN</b> Pork loin grilled until tender + finished with an apple chutney	X	X	X

