

# DINNER SERVICE

## FIRST COURSE

Nicole's Garden Salad  
mixed greens, fresh vegetables, balsamic vinaigrette  
Rolls & Herbed Butter

## SECOND COURSE

*Choose three entrees*

*Entree selections to be pre-selected by each guest and noted on the escort cards and floor plan*

### Chicken Francese

lightly battered, sautéed mushrooms, garlic, lemon butter, wine sauce, over spinach

### Roasted Tuscan Chicken

roasted garlic, rosemary, thyme, lemon

### Nicole's Stuffed Chicken

broccoli, sun dried tomatoes, smoked mozzarella, roasted garlic cream sauce

### Braised Short Rib | creamy polenta

### Filet Mignon | port wine demi glaze

### Grilled Salmon | citrus beurre blanc

### Ginger Orange Glazed Salmon

### Stuffed Eggplant (V)

herbed ricotta, goat cheese, spinach, marinara, mozzarella

### Miso Seared Dikon "Scallops" (V)

butternut squash risotto, roasted cipollini onion, crisp brussels

### Penne alla Vodka (V)

tomato cream sauce

## Wedding Cake

provided by couple or based on bakery pricing  
Nicole's to cut and serve cake or add to dessert station

## Dessert Station

Mini cannoli, tiramisu, creme brule, chocolate mousse cups,

## Coffee & Tea Station

Regular & Decaffeinated Coffee, Assorted Teas  
Creamer | Sweeteners | Rock Candy Stirrers

24% catering production fee and 8% NYS sales tax apply

@NICOLESCATERINGALBANY