



## Tasting Information

Name: \_\_\_\_\_ # of Tasting Attendees: \_\_\_\_\_  
Tasting Date / Time: \_\_\_\_\_ Wedding Date: \_\_\_\_\_  
Dietary restriction (tasting guests): \_\_\_\_\_

Congratulations on your upcoming wedding. As we approach the coming months preparing for your big day, Ravisloe is committed to making your planning experience seamless and enjoyable. As part of the wedding planning process, Ravisloe provides a complimentary wedding menu tasting for the bride and groom. We know at this time the influence of your loved ones is very important to the overall planning experience. We do allow you to bring tasting companions; *no more than 6 people in total attendance*.

During this time we will also collect any wedding information you have in addition to **choosing your room layout and linen colors**. If you have a long list of questions, we will also have time to cover those.

For your convenience we have provided an easy chart for you to select your tasting choices and return to us. Choices should be based upon your proposal selections. If you would like to change or modify your selections please let us know so we can adjust your proposal. Please be sure to send this tasting form back to us **at least 2 weeks prior to your tasting**. If Ravisloe does not receive tasting information two weeks prior to your tasting date, we will need to reschedule. Also, please remember that we are around the 6 month mark where a payment may be due. If you have already made a payment, great. If you would like to take care of this payment at the tasting, please bring payment with you. Checks can be made payable to **Ravisloe Banquets, LLC**.

### Directions for Completing our Tasting Form

**Please use a check to select your choices on the following pages**

\*If you have elected to serve *passed Hors D'Oeuvres* you will choose 7 to taste (picking 4 for your final menu)

\*Choose 2 *Salads* to taste (picking 1 for your final menu)

\*Choose 3 *Starch* Items to taste (picking 1 for your final menu)

\*Choose 3 *Vegetable* Items to taste (picking 1 for your final menu)

\*If you have selected to serve your guests a *Clubhouse Favorite* meal, you will have the option to taste 3 Clubhouse Favorite entrées (choosing 1 for your final menu)

\*If you have selected to give your guests a *choice between a Clubhouse Favorite and Donald Ross selection* you will choose 2 entrées from each category to taste (choosing 1 from each category for your final menu)

\*\*\*Our chef will provide one additional entrée *on your wedding day* to accommodate **ALL** guests that have special dietary needs. She will make that determination once we have received a list of all special dietary needs at your final meeting.\*\*\*

\* If you have elected to serve the **Surf & Turf** please only mark that option

\*If you have selected our *Duet* meal please choose 3 Duet Entrées to taste (picking 2 for your duet menu)

\*If you have selected *Family Style Dinner Service* please choose 5 entrée options to taste (picking 3 for your final menu)

Gluten Free= (GF)    Vegetarian= (V)    Vegan= (V)    Dairy Free= (DF)    DF upon request= \*\* (DF) \*\*

## **Hors D'Oeuvres:**

**Choose SEVEN to taste and select FOUR for your final menu**

### **Watermelon & Feta Cubes\*** (GF) (V)

Watermelon, Feta cheese and mint

### **Brie Toast Points** (V)

Fresh baguette slices with raspberry and apricot preserves, creamy brie cheese and toasted almond slices

### **Buffalo Chicken Eggroll**

Stuffed with cream cheese, buffalo sauce, ranch dressing, shredded chicken, cheddar cheese served with blue cheese dressing

### **Spanakopita** (V)

Spinach and feta cheese in a butter, flaky crust

### **Bruschetta** (V)

Toasted crostini topped with roma tomatoes, fresh mozzarella, fresh basil and balsamic vinegar

### **Vegetable Egg Rolls\*** (V)

Vegetarian egg rolls served with sweet and sour glaze

### **Hummus Cucumber Bites** (GF) (V) (V)

Piped Hummus, Cucumber, parsley, orange tomato and fried onion

### **Hummus Pita Chip\*** (V)

Pita bread, hummus, paprika oil, diced cucumber, feta cheese, black olive

### **Stuffed Mushroom Caps** (GF)

Jumbo mushroom caps filled with sausage and Parmesan cheese

### **Vegan Stuffed Mushroom** (DF) (V) (V)

Mushroom, spinach, garlic, shallots, vegan ricotta, vegan cream cheese, sour dough bread crumbs

### **Three Meat Kabobs** (GF)

Green olives, fresh mozzarella, salami, prosciutto, summer sausage, grape tomatoes and a basil vinaigrette

### **Teriyaki Skewers (choose chicken or beef)** (GF) (DF)

Prepared with bell peppers

### **BBQ Meatballs\*** \*\* (DF) \*\*

### **Mini Beef Wellington**

Cradled in a puff pastry

### **Smoked Salmon**

Served with creme fraiche on a crostini

### **Spicy Crab Cake**

Topped with tomato remoulade

### **Mini Lobster Cigars**

Lobster, lobster bechamel wrapped in filo

### **Beef Empanada**

Beef, onion, tomato, black beans, cilantro, lime, chili powder

### **Chicken Croquettes\*** (DF)

bite sized chicken balls, coated in bread crumbs and fried until crispy. Served with a sriracha honey mayo sauce

### **Steak Chimichurri Flatbread**

Grilled flatbread topped with tender sliced beef, vibrant chimichurri, tangy pickled red onions and a drizzle of crema

## **Salads:**

**Choose TWO salads to taste and select ONE for your final menu**

### **House Salad** (V)

Romaine lettuce with tomatoes, shredded carrots, cucumber and garlic croutons with Italian dressing

### **Caprese Salad** (GF) (V) \*\*DF\*\*

Fresh mozzarella, sliced tomatoes, mixed greens & basil oil, drizzled with a Balsamic reduction

### **Classic Caesar** (V) \*\*DF\*\*

Crisp romaine served with tomatoes, shaved Parmesan cheese, garlic croutons, & a creamy Caesar dressing

### **Greek Salad** (GF) (V) \*\*DF\*\*

Romaine lettuce, red pepper, feta cheese, black olives, grape tomatoes, cucumber with an Italian Vinaigrette

### **Summer Salad** (GF) (V) \*\*DF\*\*

Mixed baby greens served with dried cranberries, mandarin oranges, candied pecans and creamy goat cheese, finished with raspberry vinaigrette dressing

### **Spinach and Bacon Salad** (GF)

Tender baby spinach with sliced red onions, tomatoes, crumbled applewood smoked bacon, and sliced hard boiled eggs with our bacon-dijon dressing

## **ENTREES**

### **Ravisloe Surf & Turf**

4oz Filet Medallion with red wine demi-glace &  
4oz Spiced Lobster Tail  
old bay drizzled with compound butter

## **Duets:**

**Choose THREE entrées to taste and select TWO for your duet menu**

### **Petite Filet** (GF) \*\*DF\*\*

Petite filet with a red wine demi-glace

### **Jumbo Shrimp** (DF)

Jumbo grilled shrimp with white wine & maitre d' butter

### **Salmon** (GF)

Grilled salmon with a beurre blanc or mango salsa

### **Chicken Breast**

Choice of lightly floured and pan-seared chicken breast entrée

Piccata, Marsala, Lemon-Artichoke, Romano, Vesuvio, Italian

## **Plated Entrées :**

**\*If you have elected to serve your guests a Clubhouse Favorite meal, choose THREE Clubhouse Favorite entrées to taste, selecting ONE for your final menu.**

**\*If you have elected to give your guests a choice between a Clubhouse Favorite and Donald Ross selection, choose TWO entrées to taste from each category, selecting ONE from each category for your final menu.**

### **\*\*DONALD ROSS SELECTION\*\***

#### **Filet Mignon** <sup>GF</sup> <sup>\*\*DF\*\*</sup>

8 ounce filet topped with a cognac cream sauce

#### **Beef Tenderloin Medallions** <sup>GF</sup> <sup>\*\*DF\*\*</sup>

With a red wine demi-glace

#### **Grilled Herb Salmon** <sup>GF</sup> <sup>\*\*DF\*\*</sup>

Served with a choice of      beurre blanc or      mango salsa

#### **Rack of Lamb** <sup>GF</sup> <sup>\*\*DF\*\*</sup>

With a red wine demi-glace

### **\*\*CLUBHOUSE FAVORITES\*\***

#### **Baked Italian Chicken Breast**

Lightly floured and pan-seared, topped with a homemade Italian sauce

#### **Chicken Marsala** <sup>\*\*DF\*\*</sup>

Lightly floured and pan-seared, topped with marsala wine sauce and sliced mushrooms

#### **Lemon-Artichoke Chicken** <sup>\*\*DF\*\*</sup>

Lightly floured and pan-seared, topped with capers and artichokes, finished in a lemon herb sauce

#### **Chicken Piccata** <sup>\*\*DF\*\*</sup>

Lightly floured and pan-seared, topped with white wine lemon butter sauce and capers

#### **Stuffed Chicken Florentine** <sup>GF</sup> <sup>\*\*DF\*\*</sup>

Chicken breast stuffed with tender baby spinach, mozzarella cheese and shallot butter beurre blanc

#### **Chicken Vesuvio** <sup>\*\*DF\*\*</sup>

Lightly floured and pan-seared, white wine sauce with peas, oregano, garlic and parsley

### **\*\*ARBORIST CHOICE\*\***

#### **Vegetable Lasagna** <sup>V</sup>

Carrots, mushrooms, bell peppers, zucchini, baby squash and ricotta cheese in a garlic cream sauce

#### **Eggplant Parmesan** <sup>V</sup> <sup>\*\*DF\*\*</sup>

Sliced eggplant, breaded and sautéed, finished with zesty marinara and melted mozzarella cheese

#### **Oven-Baked Ratatouille** <sup>GF</sup> <sup>V</sup> <sup>\*\*DF\*\*</sup>

Baked seasonal vegetables topped with goat cheese

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### **Add a Pasta Bowl to the Table during the second course (\$4pp)**

Bowtie Pasta with a Garlic Sauce

Fettuccini Alfredo

Penne Pasta with a Vodka Sauce

## **Family Style Entrées:**

**Choose FIVE to taste, select THREE for your final menu (add ONE additional entree for \$4pp)**

### **Italian Sausage & Peppers** <sup>GF</sup>

Savory grilled Italian sausage tossed with tender, caramelized bell peppers for a rich, rustic Italian classic

### **Spaghetti and Meatballs**

A timeless favorite—hearty meatballs simmered in a rich tomato sauce, served over a bed of tender spaghetti and topped with Parmesan cheese

### **Grilled Salmon** <sup>GF</sup>

Tender grilled salmon served over white rice, complemented by your choice of a rich, buttery beurre blanc or a bright, tropical mango salsa

### **Shrimp Scampi**

Juicy shrimp simmered in a fragrant blend of white wine, garlic, butter, and fresh lemon juice, served over linguine pasta

### **Braised Chuck Roast** <sup>DF GF</sup>

Tender chuck roast, pan-seared and braised in savory beef jus with carrots, celery, and onions

### **Eggplant Parmesan\*** <sup>V</sup>

Tender slices of lightly breaded eggplant, fried to a golden crisp, and finished with marinara and fresh mozzarella cheese

### **Mushroom Ravioli** <sup>V</sup>

Ravioli stuffed with a savory blend of shiitake, portobello, and crimini mushrooms, ricotta and Parmesan cheese, onions, and garlic, served with a creamy beurre blanc sauce

### **Sautéed Red Snapper Filet** <sup>GF</sup>

Served on a bed of creamy spinach and finished with a delicate lemon butter sauce

### **Chicken Breast with ONE of Our Homemade Sauces**

Piccata, Marsala, Italian

**Side Dishes: Choose THREE starch and THREE vegetables to taste, select ONE starch and ONE vegetable for your final menu (add ONE additional starch or vegetable for \$2pp)**

•Sautéed Carrots <sup>GF V</sup>

•Garlic Mashed Potatoes <sup>GF V</sup>

•French Green Beans <sup>GF V</sup>

•Roasted Baby Reds <sup>GF V</sup> ✓

•Sautéed Fresh Vegetable Medley <sup>GF V</sup>

•Twice Baked Potato Casserole <sup>GF V</sup>

•Grilled Asparagus <sup>GF V</sup>

•Rice Pilaf <sup>GF V</sup>

•Broccolini Spears <sup>GF V</sup>

•Au Gratin Potatoes <sup>V</sup>

*Any Additional Information you would like our chef to know:*