



We offer the following suggested wedding menus for your special day which can be tailored according to your preferences:

**Wedding menu Alabama**

Starter: Roast beef served with a horseradish mousse

Soup: Beef broth with meat and noodles

Main Course: Braised beef with a vegetable cream sauce and Karlsbader dumplings

**Wedding menu Indiana**

Starter: Pork galantine with garlic dressing

Soup: Chicken broth with meat and noodles

Main Course: Selection of meats (pork chops, duck, sausage), served with cabbage and dumplings

**Wedding menu Nevada**

Starter: Sliced smoked salmon with herbed cottage cheese

Soup: Beef broth with liver dumplings

Main Course: Chicken stuffed with blue cheese and apples in a wine sauce, and served with gratin potatoes



### **Wedding menu Ohio**

Cold Starter: Tuna tartar with a basil-tomato pesto

Soup: Creamy onion soup with herbed croutons

Warm Starter: Baked goat cheese with walnuts and honey, toasted bread and Provencal vegetables

Main Course: Salmon with mozzarella and herbed potatoes, drizzled with creme fraiche served with tiger prawns and a frisee salad

### **Wedding menu Tennessee**

Cold Starter: Herb-crusted cheese served on a bed of iceberg lettuce with tomato sauce

Soup: Beef broth with liver dumplings

Warm Starter: Baked goat cheese wrapped in parma ham and served with herbed toast

Main Course: Veal steak seasoned with wild pepper, and served with a warm vegetable salad and broccoli puree

**At Hotel Savannah\*\*\*\*deluxe, our chefs will show you that even an ordinary meal can be a magnificent experience.**