

Wedding Menu

Displayed Hor D'oeuvres

Artisan Cheese Display 7 per person

Accompanied by Fresh Berries and Assorted Crackers

Antipasto 8 per person

Sliced Imported Italian Meats and Cheeses Served with Roasted Red Peppers, Artichoke Hearts, Hot Cherry Peppers and Olives

Crudit  Platter 5 per person

with Spinach Onion Dip

Mediterranean Trio 6 per person

Feta Cheese Dip, Roasted Garlic Hummus, Olive Tapenade and Pita Chips

Spinach Artichoke Dip 4 per person

Served with Tortilla Chips

Pizza Dip 4 per person

Served with Garlic Bread

Pasta Station 31 Per Person

Choose 2 - Cavatappi, Spaghetti and Penne or Gluten Free Penne
Sauces - Basil Marinara and Four Cheese Alfredo Sauce
Toppings - Saut ed Shrimp, Diced Chicken, Chopped Tomatoes, Grilled Zucchini, Roasted Peppers, Broccoli, Roasted Garlic, Peas, Mushrooms with Truffle Oil and Shaved Parmesan

Taco Bar 38 Per Person

Grilled Chicken and Braised Shredded Pork
Corn Tortillas, Cabbage Cilantro Slaw, Spicy Pico De Gallo, Sour Cream and Shredded Cheese
Fresh Fried Tortilla Chips with House Made Salsa and Guacamole
Grilled Street Corn with Cotija Cheese, Chile Powder and Lime
Rice with Pinto Beans

Silver Buffet 31 Per Person

Grilled Chicken with Lemon Butter Sauce
Pasta Primavera with Alfredo Sauce
Mixed Green Salad with Balsamic Vinaigrette
Broccoli Saut ed with Garlic and Oil
Roasted Potatoes

Rose Gold Buffet 37 Per Person

Chicken Marsala
Saut ed Shrimp
Caesar Salad
Wild Rice
Grilled Mixed Seasonal Vegetables

Platinum Buffet 55 Per Person

Seared Chicken with Spinach and Provolone
Prime Rib with Au Jus
Nuts & Berries Salad with Pomegranate Vinaigrette
Penne with Basil Marinara
Garlic Mashed Potatoes
Green Beans with Garlic and Butter



Hot Hors D'oeuvres - Priced Per 50 Pieces

Mini Crab Cakes with Spicy Remoulade **120**
Stuffed Mushrooms **105**
Coconut Chicken with Sweet Chili Sauce **90**
Garlic Parmesan Chicken Skewer **95**
Spicy Fiesta Shrimp with Fresh Lime **135**
Scallops Wrapped in Bacon **150**

Cold Hors D'oeuvres - Priced Per 50 Pieces

Stuffed Baby Potatoes with Bacon and Chives **88**
Sliced Beef Tenderloin with Red Onion Marmalade **93**
Fig and Prosciutto Crostini **84**
Bruschetta with Goat Cheese, Roma Tomatoes, and Basil **75**
Jumbo Chilled Shrimp with Horseradish Cocktail Sauce **135**

Two Course Plated Dinner

Salad

Caesar Salad with House-Made Croutons and Dressing
Mix Green Salad with Balsamic Vinaigrette
Spinach Salad with Roasted Mushrooms and Goat Cheese
Nuts and Berries Salad with Baby Lettuce, Dried Cranberries and Pomegranate Vinaigrette

Entr e

Seared Statler Chicken Breast with Cider Shallot Gravy
Served with Roasted Baby Potato and Green Beans Saut ed with Garlic & Butter **38 Per Person**

Baked Atlantic Salmon with Lemon Butter Sauce
Served with Roasted Butternut Squash and Seasonal Vegetable Medley **42 Per Person**

Prime Rib with Au Jus Served with Garlic Mashed Potatoes and Grilled Asparagus **54 Per Person**

Filet Mignon with Red Wine Demi Glace Served with Twice Baked Truffle Potato and Baby Carrots **60 Per Person**

Balsamic Marinated Grilled Portabella Mushrooms Served Over Pearl Couscous with Artichokes and Spinach **28 Per Person**

Your Wedding Dinner Includes White China Dishes, Flatware and Water Glasses.