

Wedding Menu

Displayed Hor D'oeuvres

Artisan Cheese Display

Accompanied by Fresh Berries and Assorted Crackers

Antipasto

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

Crudit  Platter

Served with Spinach Onion Dip

Grazing Table – 25 person increments

Gourmet Cheeses, Cured Meats, Dried Fruits, Vegetables, Nuts, Olives, Sliced Baguette & Flatbread, Assorted Crackers
Fresh Berries & Preserves

Mediterranean Trio

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

Beer Cheese

Served with Fresh Baked Soft Pretzels

Spinach Artichoke Dip

Served with House Made Tortilla Chips

Pizza Dip

Served with Garlic Bread

Taco Bar

Grilled Chicken and Braised Shredded Pork
Corn Tortillas, Cabbage Cilantro Slaw, Spicy Pico De Gallo,
Sour Cream & 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

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

Gold Buffet

Fruit Salad
Corn Niblet
Baked Mac & Cheese
Braised Beef

Rose Gold Buffet

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

Platinum Buffet

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
Stuffed Mushrooms
Coconut Chicken with Sweet Chili Sauce
Garlic Parmesan Chicken Skewer
Spicy Fiesta Shrimp with Fresh Lime
Scallops Wrapped in Bacon

Cold Hors D'oeuvres - Priced Per 50 Pieces

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

Mac n Cheese Bar

Chicken Finger Mac & Cheese
Baked Garlic and Herb Cavatappi with Ritz
Toppings and Sauces: BBQ, Ranch and Buffalo Sauce
Chopped Bacon, Tomatoes, Scallion, Shaved Parmesan, Roasted Peppers, Avocado, Saut ed Broccoli with Garlic, Artichoke Hearts and Mushrooms with Truffle Oil

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

Baked Atlantic Salmon with Lemon Butter Sauce
Served with Roasted Butternut Squash and Seasonal Vegetable Medley

Prime Rib with Au Jus Served with Garlic Mashed Potatoes and Grilled Asparagus

Filet Mignon with Red Wine Demi Glace Served with Twice Baked Truffle Potato and Baby Carrots

Balsamic Marinated Grilled Portabella Mushrooms Served Over Pearl Couscous with Artichokes and Spinach

Your wedding dinner includes white china dishes, flatware and water glasses.