

# Wedding Package Menu Options



## Enhancements

### Displayed Appetizers

#### Imported & Domestic Cheese Display

Assorted cheeses, fresh fruit, berries & crackers

#### Mediterranean Display

Roasted vegetables served with toasted pita chips, hummus, feta cheese, and Kalamata olives

#### Vegetable Crudité

#### Salsa and Chips

#### Crab Rangoon with Sweet Thai Chili Sauce

#### Pork Pot Stickers with Mustard Soy Dipping Sauce

#### Assorted Hummus & Pita Chips

#### Hot Spinach Dip & Pita Chips

#### Ginger Marinated Vegetables in Mushroom Caps

#### Raspberry, Brie & Almond Tarts

#### Vegetarian Spring Rolls

#### Spanakopita

#### Chicken Wings

Choice of sauce

#### Buffalo Chicken Empanadas

#### Chicken Quesadillas

#### Scotch Whiskey BBQ Meatballs

#### Classic Italian Style Meatballs

#### Tomato Caprese Skewers

#### Herbed Cream Cheese Stuffed Peppadew Peppers

### Salads

#### Arugula & Bacon Salad

Topped with goat cheese, croutons and shallot vinaigrette

#### Apple Walnut Salad

Topped with crumbled goat cheese and apple cider vinaigrette

#### Mixed Green Salad

Topped with cucumbers, cherry tomatoes and Italian dressing

#### Classic Caesar Salad

### Accompaniments

#### Cheddar Mashed Potatoes

#### Garlic Mashed Potatoes

#### Oven Roasted Rosemary Red Potatoes

#### Cilantro Rice

#### Roasted Rainbow Carrots

#### Ancho Corn & Blistered Tomatoes

#### Sautéed Green beans in Garlic Olive Oil

#### Sautéed Fresh Zucchini, Squash & Red Peppers

#### Herbed Orzo

#### Roasted Bacon Brussels Sprouts

#### Roasted Asparagus (market price)

# Wedding Package Menu Options—Entrees



## From the Land

### Coq au Vin

Red wine braised chicken breast with mushrooms and herbs

### Chicken Parmesan

Lightly-breaded, Italian herbed sautéed in extra virgin olive oil, topped with marinara sauce, melted mozzarella & parmesan

### Chicken Marsala

Sautéed & topped with mushrooms and marsala wine sauce

### Chicken Piccata

Sautéed and served with white wine caper sauce

### Chicken Bruschetta

Seared topped with fresh tomatoes, basil, capers, red onion, balsamic vinegar, and asiago cheese

### Cilantro Lime Chicken

Marinated and grilled, topped with a fresh pico de gallo

### Grilled Chipotle Flat Iron Steak\*

Marinated and grilled, topped with herb-butter sauce

### Black Pepper Crusted Petite Filet\*

Seasoned petite filet sautéed and finished with black pepper brandy cream sauce

### Tender Braised Short Ribs

Beef Short Ribs slow cooked to tender perfection in a red wine reduction

### L.A. Famous Pot Roast

Slow roasted beef served with baby carrots and pearl onions

### Dijon Pork Tenderloin

Dijon mustard marinated pork tenderloin with shitake mushroom glaze

## From the Sea

### Grilled Bay of Fundy Salmon

Marinated and grilled with light lemon dill cream sauce

## From the Garden

### Blackened Cajun Cauliflower

with Crispy Chickpeas and Sautéed Kale

### Portobello Mushroom Stack

Baked, marinated Portobello mushrooms stuffed with potato, roasted vegetables, herb garlic spinach, Boursin cheese and red pepper coulis \*available DF & GF

### Brown Butter Gnocchi

Tossed with spinach and pine nuts

### Butternut Squash Ravioli

Topped with sautéed pears in a creamy sage sauce

## Pasta

Each item can be served with a choice of chicken, shrimp, or vegetarian

### Tortellini Carbonara

A twist on the classic made with sautéed bacon, onions, peas, parmesan cheese, and a splash of heavy cream.

### Pasta al Pesto

Homemade pesto tossed with penne pasta, grilled asparagus, and fresh mozzarella.

### Baked Lasagna (Available in quantities of 12)

Layers of noodles with your choice of beef, cheese, or vegetarian

\*\* All proteins are subject to market price