

WEDDING MENU

HOT OR COLD APPETIZERS & DISPLAYS

Imported and Domestic Cheese and Fruit
Assorted Hummus and Pita Chips
Gourmet Salsa and Tortilla Chips
Whiskey BBQ or Italian Meatballs
Spring Rolls with Sweet Chili
Buffalo Chicken Empanadas with Bleu Cheese or Ranch Dip
Tomato Caprese Skewers
Tomato Bruschetta
Goat Cheese and Bacon Toast Point

SALADS

Mixed Green Salad
Apple and Walnut Salad
Caesar Salad

PROTEINS

Herb Roasted Bone in Chicken with Lemon Cream Sauce
Bruschetta Chicken with Balsamic Reduction
Garlic and Herb Grilled Flat Iron Steak
Lemon and Herb Seared Salmon with Dill and Garlic Butter Sauce

VEGETARIAN

Portobello Mushroom Stack with Roasted Red Pepper Coulis
Angel Hair Pasta with Roasted Vegetable "Scampi"

SIDE DISHES

STARCHES

Garlic Mashed Potatoes
Herb Roasted Red Skin Potatoes
Fresh Herb and Toasted Rice Pilaf
Herb and Butter Angel Hair Pasta

VEGETABLES

Garlic Roasted Green Beans
Pesto Roasted Cauliflower
Sautéed Spinach
Herb Grilled Zucchini



PREMIUM APPETIZERS & DISPLAYS

\$5 PER PERSON

Mediterranean Display
Imported Cheese and Charcuterie Display
Assorted Dip Display
Crab Stuffed Mushrooms
Italian Sausage and Red Pepper Stuffed Mushrooms
Raspberry, Brie and Almond Bites
Bite size Beef Wellingtons
Spinach Artichoke Bites
Spicy Tuna Rice Cake
Prosciutto Wrapped Asparagus
Peach and Prosciutto Crostini
Smoked Salmon Everything Bagel Crostini
Shrimp Cocktail Shooter

PREMIUM SALADS

\$5 PER PERSON

Spinach and Shaved Brussels Sprout Salad
Strawberry and Almond Salad
Steakhouse Wedge Salad

PREMIUM PROTEINS

PRICED PER PERSON

BEEF

\$5 Korean Style Braised Short Ribs
\$5 Red Wine Braised Short Ribs
\$11 Pepper Crusted Filet with a Brandy Cream Sauce
\$7 Grilled Strip Steak with Béarnaise Sauce

CHICKEN

\$3 Tequila Lime Chicken with Mango Pico De Gallo
\$3 Chicken Marsala with Portobello Marsala Sauce
\$3 Pecan Crusted Chicken with Honey Dijon Demi

SEAFOOD

\$5 Herb Pan Seared Cod with Tomato Basil Sauce
\$14 Potato Crusted Sea Bass with Chive and Old Bay Butter sauce
\$6 Blackened Shrimp with Creole Andouille Sauce

PREMIUM VEGETARIAN

\$5 PER PERSON

Sweet Potato Gnocchi with Spinach and Pine nuts
Wild Mushroom Risotto
Butternut Squash Ravioli with Lemon Ricotta Cream Sauce

PREMIUM SIDES

\$2 PER PERSON

STARCHES

Asiago Potato Gratin
Crispy Parmesan Smashed Baby Potatoes
Aged Gouda Mashed Potatoes
Creamy Risotto
Herb and Caramelized Shallot Orzo

VEGETABLES

Roasted Brussels Sprouts with Bacon Aioli
Roasted Rainbow Carrots
Charred Ancho Peppers and Grape Tomato Corn
Grilled Lemon Asparagus