

Package Details

Celebration Package Includes choice of

One Appetizers

One Salad

One Side

Intimate Package Includes choice of

Two Appetizers

One Salad

Two Sides

Wedding Menu

Celebration

Single Entrée \$25.00

Duet Entrée \$35.00

Appetizers

Cheese Display
Vegetable Crudités

Salad

Mixed Green Salad
Caesar Salad

Entrée Options

Lasagna with meat or without and Vegetarian
Penne Pasta, Marinara Sauce, Meatballs
Chicken Fettuccini

Smoke House Station

Signature Baked Beans
Red-Skinned Potato Salad

Vegetarian:

Mushroom Stack

Intimate

Single Entrée \$45

Duet Entree \$60

APPETIZERS

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

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

Black Tie

Single Entrée \$55

Duet Entrée \$70

PREMIUM APPETIZERS & DISPLAYS

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

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

PREMIUM SIDES

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

PREMIUM PROTEIN PRICED PER PERSON

BEEF

Korean Style Braised Short Ribs

Red Wine Braised Short Ribs
Pepper Crusted Filet with a Brandy Cream Sauce
Grilled Strip Steak with Béarnaise Sauce

CHICKEN

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

SEAFOOD

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

PREMIUM VEGETARIAN

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

PREMIUM SIDES

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