



MENU

Plated Meal — Tier 1 *Simple, Elegant, and Delicious*

Appetizers *Choose Two*

- *Vegetable Crudit  & Dip Selections*
- *Spinach & Artichoke Dip with Toast Points*
- *Bruschetta with Tomato & Basil*
- *Classic Meatballs*

Salad *Choose One*

- *Classic Caesar Salad with Parmesan & Croutons*
- *Mixed Greens with Balsamic Vinaigrette*

Main Course *Choose Two*

- *Herb-Roasted Chicken Breast with Garlic Butter*
- *Slow-Roasted Salisbury Steak with Mushroom Gravy*
- *Lemon Herb Cod with Creamy Capers Dill Sauce*
- *Stuffed Bell Peppers (Vegetarian Option)*

Sides *Choose Two*

- *Garlic Mashed Potatoes or Oven-Roasted Yukon Potatoes*
- *Roasted Seasonal Vegetables*
- *Wild Rice Pilaf*
- *Buttered Green Beans*
- *Garlic Parmesan Penne*

Dessert *Choose One*

- *Classic Wedding Cake*
 - *Chocolate Mousse Cups*
 - *Assorted Mini Pastries*
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MENU

Plated Meal — Tier 2

Elevated Cuisine for a Refined Dining Experience

Appetizers

Choose Three

- *Bacon-Wrapped Asparagus Bundles*
- *Mini Crab Latkes with Remoulade*
- *Raspberry & Goat Cheese Onion Puffs*
- *Antipasto Skewers with Prosciutto & Mozzarella*

Salad

Choose One

- *Arugula & Goat Cheese Salad with Candied Pecans*
- *Classic Caesar Salad with Parmesan & Croutons*
- *Mixed Greens with Balsamic Vinaigrette*

Main Course

Choose Two

- *Cinnamon Apple Honey-Glazed Pork Tenderloin*
- *Beef Bourguignon*
- *Pistachio-Crusted Salmon with Lemon Beurre Blanc*
- *Creamy Tuscan Garlic Chicken Breast*
- *Wild Mushroom Risotto (Vegetarian Option)*

Sides

Choose Two

- *Parmesan Rustic Mashed Potatoes*
- *Roasted Green Beans with Lemon Zest*
- *Creamy Bacon & Herb Cavatappi*
- *Honey-Glazed Carrots*
- *Vegetable Medley*

Dessert

Choose Two

- *Mini Crème Brûlée*
 - *Chocolate-Dipped Strawberries*
 - *Raspberry Almond Tartlets*
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MENU

Plated Meal — Tier 3

Luxury Wedding Menu: A Fine Dining Experience

Appetizers

Choose Three

- *Bacon-Wrapped Asparagus Bundles*
- • *Lobster Bisque Shooters*
- *Crab-Stuffed Mushrooms*
- *Bacon-Wrapped Scallops*
- *Shrimp Skewers*

Salad

Choose One

- *Baby Greens with Champagne Vinaigrette & Edible Flowers*
- *Pear & Gorgonzola Salad with Walnut Brittle*
- *Classic Caesar Salad with Parmesan & Croutons*
- *Mixed Greens with Balsamic Vinaigrette*

Main Course

Choose Two

- • *Beef Wellington with Red Wine Demi-Glace*
- *Pan-Seared Chilean Sea Bass with Saffron Sauce*
- *Duck Breast with Blackberry Port Reduction*
- *Truffle & Wild Mushroom Ravioli (Vegetarian Option)*
- *Chicken Cordon Bleu*
- *Pecan-Crusted Chicken*

Sides

Choose Two

- *Wild Mushroom Risotto*
- *Parmesan & Chive Potato Gratin*
- *Black Garlic & Parmesan Risotto*
- *Roasted Brussels Sprouts with Pancetta*
- *Charred Broccolini with Lemon & Garlic*
- *Sautéed Spinach with Shallots & Pine Nuts*

Dessert

Choose Two

- *Passionfruit Panna Cotta*
 - *Crème Brûlée*
 - *Cheesecake*
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MENU

Sample Buffet-Style Wedding Menu

Starting at \$18 per person

Elegant, versatile, and designed to delight every guest.

Appetizers

Choose Three

- *Bacon-Wrapped Asparagus Bundles*
- *Lobster Bisque Shooters*
- *Crab-Stuffed Mushrooms*
- *Bacon-Wrapped Scallops*
- *Shrimp Skewers*

Salad

Choose One

- *Baby Greens with Champagne Vinaigrette & Edible Flowers*
- *Pear & Gorgonzola Salad with Walnut Brittle*
- *Classic Caesar Salad with Parmesan & Croutons*
- *Mixed Greens with Balsamic Vinaigrette*

Main Course

Choose Two

- *Beef Wellington with Red Wine Demi-Glace*
- *Pan-Seared Chilean Sea Bass with Saffron Sauce*
- *Duck Breast with Blackberry Port Reduction*
- *Truffle & Wild Mushroom Ravioli (Vegetarian Option)*
- *Chicken Cordon Bleu*
- *Pecan-Crusted Chicken*

Sides

Choose Two

- *Wild Mushroom Risotto*
- *Parmesan & Chive Potato Gratin*
- *Black Garlic & Parmesan Risotto*
- *Roasted Brussels Sprouts with Pancetta*
- *Charred Broccolini with Lemon & Garlic*
- *Sautéed Spinach with Shallots & Pine Nuts*

Dessert

Choose Two

- *Passionfruit Panna Cotta*
 - *Crème Brûlée*
 - *Cheesecake*
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Hors d'Oeuvre Selections

Prices Vary with Item Choices

Elegant bites, beautifully presented — perfect for cocktail hours, receptions, and special events.

Classic & Savory

- *Bruschetta*
- *Crab Cakes*
- *Artichoke, Spinach, or Cheese Dip*
- *Deviled Eggs*
- *Coconut Shrimp*
- *Chicken & Chèvre Croquettes with Blueberry Sauce*
- *Stuffed Mushrooms*
- *Smoked Salmon*
- *Baked Brie*
- *Roasted Red Bell Pepper & Beef Tenderloin Roulades*
- *Mini Loaded Potatoes*

Kebabs

Choose from a variety of creative flavor combinations:

- *Caprese*
- *Antipasto*
- *Chicken Pesto & Raspberry*
- *Ahi Tuna*
- *Beef Teriyaki*
- *Indian Butter Chicken*
- *Fresh Fruit*

Eggrolls

Unique handcrafted options to suit every occasion:

- *Monte Cristo*
- *Empress*
- *Turkey Cranberry*
- *Dessert Varieties*

Signature Favorites

- *Bacon-Wrapped Dates with Chèvre*
- *Meatballs – Beef (Swedish, Sweet & Savory, or Teriyaki)*
- *Turkey with Cranberry Glaze*
- *Chicken Buffalo with Blue Cheese Dip*

Luxury Selections

- *Lamb Chop Lollipops*
- *Sesame-Crusted Ahi Bites with Wasabi Glaze*
- *Bacon-Wrapped Sea Scallops*
- *Caprese Skewers*

