



Wedding Catering Menu
2023

Displayed Appetizers

Displayed appetizers include allow 2 hours of service.
Minimum of 20 guests.

Cheese Display

Local, Domestic, and International Cheese Display
Brie, Blue Cheese, Goat Cheese, Manchego, Smoked Gouda, Asiago, Aged Cheddar, and Boursin Cheese
Seasonal Fresh and Dried Fruit
Honey
Assortment of Bread and Crostinis
\$21 per person

Antipasto Table

Prosciutto, Pepperoni, Salami, Coppa, Soppressata, Provolone, Fontinella, and Italian Blue Cheese
Pepperoncini, Italian Black and Green Olives, Roasted Peppers, Marinated Mushrooms, and Artichoke Hearts
Buffalo Mozzarella, Sun-Dried Tomatoes, and Sliced Ripe Tomatoes
Garlic Olive Oil, Gremolata, Crackers, Grilled Artisan Bread, and Crostinis
\$26 per person

Fresh and Grilled Crudité

Zucchini, Yellow Squash, Cucumber, Celery, Cauliflower, Cherry Tomatoes, and Mini Sweet Peppers
Grilled Asparagus, Baby Carrots, Broccoli, and Cauliflower
Blue Cheese and Ranch Onion Dips
\$18 per person

Passed Appetizers

Displayed appetizers include allow 2 hours of service.
Minimum of 20 guests.

Cold Appetizers

\$6 per piece

- Tomato and Olive Salad on Bruschetta
- Roasted Vegetable Ratatouille on Olive Toast with Manchego Cheese
- Granny Smith Apple, Blue Cheese & Walnuts on Toast
- Lightly Peppered Brie on Brioche Toast
- Caprese Skewer
- Caribbean Chicken Salad Tartlet, Topped with Brie Cheese
- Spicy Shrimp and Smoked Gouda Skewer

Hot Appetizers

\$7 per piece

- Artichoke, Spinach-Goat Cheese Quiche
- Red Pepper and Jack Cheese Hush Puppy
- Spanakopita (Spinach and Feta Cheese Turnover)
- Malaysian Chicken Sate with Peanut Dipping Sauce
- Chicken and Cheese Quesadilla Purse
- Coconut Shrimp with Sweet and Sour Remoulade

\$8 per piece

- Miniature Crab Cake with Cajun Remoulade
- Shrimp Tempura with Soy Dipping Sauce
- Italian Sausage in Puff Pastry with Dijon Mustard Sauce
- Beef Sate with Thai Peanut Dipping Sauce
- Grilled Lamb Chop with Rosemary Sauce

Dinner Buffet

All dinner buffets include water, iced tea, bread, and butter. Dinner Buffets allow 1.5 hours of service. Minimum of 20 guests. Sustainable plant-based and custom options are available.

\$85 PER PERSON | 3 SALADS, 3 ENTREES, 3 SIDES

\$60 PER PERSON | 2 SALADS, 2 ENTREES, 2 SIDES

Salad

House | Mesclun of Seasonal Greens, choice of Balsamic Vinaigrette or Ranch Dressing

Modern Caesar Salad | Romaine Leaf filled with Olives, Parmesan Cheese, Roasted Peppers, Croutons, and Anchovy Caesar Dressing

Classic Caprese | Sliced Buffalo Mozzarella, Heirloom Tomatoes, and Balsamic Glaze

Chopped Greek Salad | Romaine Hearts, Olives, Feta Cheese, Tomatoes, Cucumbers, Onions, and Lemon Vinaigrette

Pasta Salad | Vegetables, Antipasto, with Lemon Vinaigrette

Dinner Buffet

All dinner buffets include water, iced tea, bread and butter. Dinner Buffets allow 1.5 hour of service. Minimum of 20 guests. Custom options available.

Entree

Black Pepper Crusted Flank Steak | Wild Mushroom Ragout

Island Tilapia | Saffron Mussel Broth

Lump Crab Cake | Cajun Remoulade

Citrus Spiked Chicken Breast | Basil, Tomatoes, and Olive Sofrito

Seared King Salmon | Garlic, Olives, and Tomatoes in a Lemon Cream Sauce

Black Pepper and Garlic Tiger Prawns | Sugar Snap Peas

Garlic Spiked Shrimp Scampi | Garlic Crostini

Chicken Parmesan | Angel Hair Pasta and Pomodoro Sauce

Dinner Buffet

All dinner buffets include water, iced tea, bread and butter. Dinner Buffets allow 1.5 hour of service. Minimum of 20 guests.
Custom options available.

Side

Boursin Cheese Mashed Potatoes

Herb Basted Seasonal Vegetables

Crispy Brussel Sprouts with Warm Pancetta Vinaigrette

Red Bliss Potatoes in Olive Oil and Herbs

Soft Polenta with Kalamata Olives and Asiago Cheese

A la Carte Dessert Offerings

\$6 per person | Please select two (2)

Lemon Curd Tart

Berries Tart with Pastry Cream

Apple Tart

New York Style Cheesecake

Key Lime Tart

Carrot Cake

Chocolate Cake with Berries Compote

Three Course Plated Dinner

All plated dinners include water, iced tea, bread, and butter. Plated dinners allow 1.5 hour of service. Minimum of 20 Guests. Soup, salad, and dessert selections must be the same for all guests. Host must select two (2) entrees for guests to choose from (plus a GF, V option for guests) and provide counts in advance with guarantee.

Soup Offerings

Wild Mushroom

Roasted Tomato Basil

Cream of Asparagus and Spinach

Carrot and Butternut Squash

Clam Chowder

Salad Offerings

Beet Salad | Toasted Pistachios, Spinach, Arugula, Brie, Apple Cider Vinaigrette

Mixed Berry | Baby Arugula, Walnut, Goat Cheese, Raspberry Vinaigrette

Lemon Balsamic | Hearts of Romaine, Fresh Mozzarella, Vine Ripened Tomatoes, Olive Oil, Lemon Vinaigrette, and Balsamic Glaze

Panzanella Salad | Baby Mozzarella, on Micro Greens

Caprese Salad | Buffalo Mozzarella, Field Greens, Cracked Black Pepper, Balsamic Reduction, Lemon Vinaigrette

Three Course Plated Dinner

Entree Offerings

Chilean Seabass | Sautéed Asparagus, Baby Carrots, Cherry Tomatoes, Kale, Saffron Poached Potato, Meyer Lemon Beurre Blanc \$95

Caramelized Onion Crusted Tenderloin of Beef | Garlic Mashed Potatoes, Grilled Jumbo Asparagus, Wild Mushroom Strudel, Red Wine Sauce \$90

Chianti Tomato Braised Beef Short Rib | Mushroom and Artichoke Ragout, Asiago Polenta, Seasonal Vegetables, Gremolata \$78

Seared Flat Iron Steak | Boursin Cheese Mashed Potatoes, Fresh Seasonal Vegetables, Mustard Demi-Glace \$82

Blackened Snapper Filet | Risotto style of Ferro, Toasted Pecans, Seasonal Vegetables, Crawfish Etouffée Sauce \$78

Fontina Cheese Artichoke Stuffed Breast of Chicken | Haricot Verts, Italian Style Vegetables, Rice, Rosemary Demi-Glace \$73

Free Range Chicken Breast | Wild Mushroom Marsala Sauce, Truffle Mashed Potatoes, Sautéed Spinach \$60

King Salmon | Pappardelle Pasta, Shrimp, Mushroom, Spinach Ragout \$60

Dessert Offerings

New York Style Cheesecake

Carrot Cake

Key Lime Pie

Chocolate Cake with Berry Compote

Full Bar Packages

<i>Introductory</i>	<i>Deluxe</i>	<i>Premium</i>
Introductory libations, domestic and import beer, house wine, coke products and mixers	Deluxe libations, domestic and import beer, house wine, coke products and mixers	Premium libations, domestic and import beer, house wine, coke products and mixers
<ul style="list-style-type: none">• 3 hours - \$35 per person• 4 hours - \$42 per person• 5 hours - \$49 per person	<ul style="list-style-type: none">• 3 hours - \$45 per person• 4 hours - \$52 per person• 5 hours - \$59 per person	<ul style="list-style-type: none">• 3 hours - \$55 per person• 4 hours - \$62 per person• 5 hours - \$69 per person

Beer & Wine Packages

<i>Introductory</i>	<i>Deluxe</i>
Introductory domestic and import beer, house wine, and coke products	Deluxe domestic and import beer, house wine, and coke products
<ul style="list-style-type: none">• 3 hours - \$30 per person• 4 hours - \$34 per person• 5 hours - \$38 per person	<ul style="list-style-type: none">• 3 hours - \$34 per person• 4 hours - \$38 per person• 5 hours - \$42 per person

A La Carte Beverages

<i>Wine</i>	<i>Beer</i>	<i>Cocktails</i>
<ul style="list-style-type: none">• Introductory - \$8• Deluxe - \$12• Premium - \$15	<ul style="list-style-type: none">• Domestic - \$8• Import - \$10	<ul style="list-style-type: none">• Introductory - \$10• Deluxe - \$12• Premium - \$15