



WEDDING CATERING MENU

MENU

Buffet

Package 1 **\$25/PERSON**

Salad, 1 Entree, 2 sides

Package 2 **\$29/PERSON**

Salad, 2 Entrees, 3 Sides

Plated

Package 1 **\$34/PERSON**

Salad, 1 Entree, 2 Sides

Package 2 **\$39/PERSON**

Salad, 2 Entrees, 3 Sides

Brunch

*contact for pricing

Grazing Table

3 Foot **\$375**

Up to 25 guests

5 Foot **\$600**

Up to 40 guests

6 Foot **\$825**

Up to 55 guests

8 Foot **\$1050**

Up to 70 guests

10 Foot **\$1275**

Up to 85 guests

12 Foot **\$1500**

Up to 100 guests

13 Foot **\$1950**

Up to 130 guests

16 Foot **\$2400**

Up to 160 guests

20 Foot **\$3000**

Up to 200 guests

*prices based on \$15 per guest

Charcuterie Cups are \$7 per person

MENU

Hors D'Oeuvres

Deviled Eggs

Shrimp Cocktail

Tomato and Goat Cheese
bruschetta

Meatballs

Prosciutto Wrapped
Asparagus

Beef/Chicken Empanada

Mini Shrimp & Grits

Mini Chicken & Waffles

Stuffed Mushrooms

Mini Vegetable Spring Rolls

Chicken Tenders

Caprese Skewers

Watermelon and Feta

Chicken Tacos

Sliders

Hawaiian Chicken Kabobs

Quiche

Beef Kabob

Roasted Potatoes

Coconut Shrimp

Steak Tacos

MENU

Salad

Field Greens with Sliced Cucumbers, Tomato, Carrot Ribbons and Garlic Croutons. Served with Balsamic Vinaigrette

Mixed Greens with Carrot, Shaved Red Onions, Cucumber, Shredded Monterrey Jack Cheese, and Croutons. Served with Balsamic Vinaigrette and Ranch Dressing

Fresh Tomato & Cucumber Salad with Lime Vinaigrette

Spinach Salad with Spinach, Bacon, Eggs, Shaved Bermuda Onion served with Ranch Dressing

Fresh Tomato & Cucumber Salad with Lime Vinaigrette

Spinach Salad with Spinach, Bacon, Eggs, Shaved Bermuda Onion served with Ranch Dressing

Caesar Salad with Crisp Heart of Romaine Lettuces, Homemade Croutons and Caesar Dressing

Caesar Salad with Crisp Heart of Romaine Lettuces, Homemade Croutons and Caesar Dressing

***Contact for vegetarian entree options**

MENU

Entree

Poultry

Chicken Piccata

Roasted Chicken Breast with
sautéed mushrooms and lemon
butter sauce

Southern Spiced Chicken Breast
with Red Pepper

Aioli Roasted Chicken Breast with
Red Pepper

Roasted Cornish Hens with Spicy
Cornbread Stuffing (additional .50
per person)

Orange & Ginger Glazed Cornish
Hen (additional .50 per person)

Chicken Souvlaki

Curry Chicken

Chicken Marsala

Chicken Florentine

Seafood

Orange Seafood Blackened Catfish
with Cajun Remoulade & Tarter
Sauce

Pan Roasted Salmon with Lemon
Vinaigrette

Escovitch Red Snapper & Ginger
Glazed Cornish Hen (additional .50
per person)

MENU

Entree

Beef/Pork

Dry Rub Beef Short Ribs Brushed with Jerk BBQ Sauce

Orange Balsamic Lamb Chops

Sliced Whole Tenderloin served with Chimichurri

Dry Rubbed Smoked Pork Chops

Burgundy Beef Tips Braised beef in a Burgundy wine reduction with onions and fresh herbs.

Flank Steak with a Trio of Sauces Seasoned with Roasted Red Pepper Coulis, Chimichurri, and Wild Mushroom-Sundried Tomato Cream Sauce.

Braised Boneless Beef Short Ribs with fresh Rosemary and smothered with a rich Tomato and Chianti Sauce

Burgundy Beef Tips with Mushrooms in a Burgundy Wine and Beef Stock Reduction with Onions, Mushrooms and Fresh Herbs.

Chipotle Marinated Flatiron Steak in a Chipotle-Orange Marinade is grilled and topped with Roasted Coulis.

Flank Steak with Roasted Pepper Coulis, thinly sliced and served with our Roasted Red-Pepper Coulis.

Flank Steak with Wild Mushroom Cream Sauce, served with our Wild Mushroom-Sundried Tomato Cream.

Meatloaf, oven baked with sautéed Onions, Bell Peppers, Celery and Fresh Herbs.

Pot Roast with Potatoes and Carrots, in a rich Red wine reduction accented with Fresh Baby Carrots, Onions and Redskin Potatoes.

MENU

Sides

Mixed Greens (Turnip, Mustard & Collard) Braised in Red Wine

Maple Glazed Carrots with Candied Pistachios Roasted

Roasted Butternut Squash

Collard Greens

Cabbage

Roasted Mixed Vegetables

Parmesan, Sun Dried Tomato and Basil Basmati Rice

Pasta Salad

Rosemary Roasted New Potatoes

Garlic Parmesan Mashed Potatoes

Macaroni and Cheese

Grilled Asparagus

Roasted Mixed Vegetables

Cauliflower, Squash, Zucchini and Red Pepper Ribbons

Green Beans

Collard Greens Braised in Red Wine

Jollof Rice

Steamed Broccoli

Sautéed Baby Vegetables

Buttered Fresh Corn