

WEDDING MENU

COCKTAIL HOUR PACKAGE 17 per head

Includes a delicious display and your choice of 3 features and a delicious display

Upgrade to 5 choices.....Additional 5 per head

Features will be carried around the party as well as displayed on the table.

COCKTAIL FEATURES

BLT Bites

Roasted Red Caprese

Steak Crostini

Sweet Potato Goat Cheese Bites

Bacon Wrapped Poppers

Stuffed Mushrooms

Chicken & Waffles

Bacon Wrapped Sweet Potato.

Shrimp Tapas

Balsamic Garlic Mushroom Skewers

Gouda & Caramelized Onion Pigs in a Blanket

Buffalo Deviled Eggs.

Bourbon Maple Chicken Skewers

Firecracker Meatball

Beet & Goat Cheese Napoleons

Seared Scallops with Lemon Aioli & Prosciutto *2per head additional

Maple Bacon Wrapped Brussel Sprouts

Sweet Potato Guacamole Bites

Seared Scallops with Lemon Aioli & Prosciutto *2per head additional

A DELICIOUS DISPLAY

Artisan Cheese, various Cured Meats, Seasonally Fresh Fruits, Vegetable Crudit , Mediterranean Olives

WEDDING MENU

ENTRÉE PACKAGE 38 per Head

Entrée Package includes Your choice of two entrees and 4 sides.

Choose 2

Salmon

Marry Me Chicken

Chicken Theresa

Chicken Parm

Chicken Piccata

Brisket

Braised Beef

Smoked St Louis Style Ribs

French Onion Pork Chops

Pork Tenderloin with Peach Glaze

Mushroom Marsala

Eggplant Rollatini

Grilled Portobella w/chimichurri

Prime Rib ***Add 5 per***

Grilled Tenderloin Tips ***Add 5per***

SIDES

Choose 4

Gouda Mac & Cheese

Roasted Yukon's

Rice Pilaf

Corn Bake

Mashed Potatoes

Penne Allavodka

Pesto Vegetable Tortellini

Grilled or Roasted Veg (Single or Assorted)

WEDDING MENU

Baked Beans
Candied Yams
Candied Carrots

Individual Meals may be picked for Vegetarian/vegan and Special allergy needs.

A 3rd entrée choice may be chosen for an additional 6 per Head.

There is a food service Fee of 350

Travel fees or Additional venue fees may apply

Packages are based on a 75-person minimum