



## WEDDING MENU

### HORS D'OEUVRES

MINI LUMP CRAB CAKES  
WITH COCKTAIL, TARTER

CHICKEN SATAY  
WITH THAI PEANUT SAUCE

FILET TIPS WRAPPED IN BACON  
WITH HORSERADISH CREAM SAUCE

STUFFED MUSHROOMS  
LUMP CRAB

STUFFED MUSHROOMS  
VEGETABLE MEDLEY

SWEET CHILI CHICKEN DIPPERS  
WITH CUCUMBER WASABI DIPPING SAUCE

BACON WRAPPED SCALLOPS

CHICKEN & WAFFLE SKEWER +\$1PP  
INFUSED HOT HONEY, RASPBERRY VINAIGRETTE DRIZZLE

CRAB RANGOONS  
WITH THAI CHILI SAUCE

BACON WRAPPED SHRIMP  
MOLASSES BBQ

SPANAKOPITA  
SPINACH, FETA

MINI BEEF WELLINGTON

MINI SWEET AND SOUR MEATBALLS

CHICKEN TENDERS  
WITH BBQ HONEY MUSTARD

VEGETABLE SPRING ROLLS  
WITH ORANGE GINGER DIPPING SAUCE

PIMENTO CHEESE STUFFED PRETZEL KNOTS

CHICKEN TERIYAKI POTSTICKERS WITH SOY SAUCE

VEGETABLE POTSTICKERS WITH SOY SAUCE

SAUTÉED MINI PIEROGIS  
BUTTER, BACON, ONIONS, SOUR CREAM

PORK SHANK WINGS  
MILD, BBQ, PEACH HABANERO BBQ, GARLIC PARMESAN, TERIYAKI, GARLIC PARMESAN (CHOOSE 1 PER 15 PIECES)

FRANKS IN PUFF PASTRY  
HONEY DIJON DIPPING SAUCE

CHEDDAR BRATS IN PUFF PASTRY  
DIJON MUSTARD SAUCE

CREAMY TOMATO BISQUE SHOOTER  
MINI PUMPERNICKEL GRILLED CHEESE

SHRIMP BISQUE SHOOTER  
CROSTINI STICK

HANDMADE EMPANADAS  
CHICKEN WITH SOFRITO SAUCE

RASPBERRY BRIE PHYLLO BITES

TUSCAN CHICKEN FLATBREAD  
MOZZARELLA, BRUSCHETTA, ARUGULA, BALSAMIC TRUFFLE GLAZE

BEEF CHEESESTEAK EGGROLL  
WITH SRIRACHA KETCHUP

CHICKEN CHEESESTEAK EGGROLL  
WITH BUFFALO SAUCE

CHICKEN QUESADILLA  
WITH SOUR CREAM, SALSA

# COLD APPETIZER DISPLAYS

BRUSCHETTA  
TOASTED GARLIC CROSTINIS

JUMBO SHRIMP COCKTAIL

VEGETABLE CRUDITÉ  
WITH BUTTERMILK RANCH, HUMMUS, OR FRENCH ONION DIP

CAPRESE SKEWERS  
FRESH TOMATO, BASIL, MOZZARELLA

ITALIAN ANTIPASTO DISPLAY  
CURED ITALIAN MEATS, CHEESES, MARINATED VEGETABLES, OLIVES

FRESH PITAS WITH HUMMUS

ASSORTED DOMESTIC CHEESE DISPLAY  
CRACKERS AND HONEY DIJON MUSTARD

ASSORTED IMPORTED CHEESE DISPLAY  
CRACKERS, HONEY DIJON MUSTARD, AND FIG JAM

CHARCUTERIE BOARD



## FIRST COURSE

CLASSIC CAESAR SALAD  
ROMAINE, SHREDDED PARMESAN, HOUSE-MADE CROUTONS

GARDEN SPRING MIX  
FRESH VEGETABLES, BALSAMIC, RANCH

BABY ARUGULA BEET SALAD  
5 GRAIN BLEND, CANDIED WALNUTS, FETA, BALSAMIC VINAIGRETTE

AUTUMN SPRING MIX  
CANDIED PECANS, FETA, APPLES, DRIED CRANBERRIES, APPLE CIDER VINAIGRETTE

BERRY ALMOND SPRING MIX  
ROASTED SLICED ALMONDS, FETA, BLUEBERRIES, STRAWBERRIES, CARROTS  
PURPLE CABBAGE, EVERYTHING BAGEL CROUTONS, RASPBERRY VINAIGRETTE

CANDIED WALNUT SPRING MIX  
CHERRY TOMATOES, CRUMBLED BLEU CHEESE, DRIED CRANBERRIES, RASPBERRY VINAIGRETTE

TUSCAN CHICKEN SPINACH SALAD  
CUCUMBER, RED ONION, CHERRY TOMATOES, BACON BITS,  
SUN-DRIED TOMATO, EVERYTHING BAGEL CROUTONS, MANGO VINAIGRETTE

SOUTHWEST SALAD



ROMAINE, CARROT, BLACKENED CORN, RED ONION, BLACK BEANS, JACK CHEESE,  
RED BELL PEPPER, GRAPE TOMATOES, LIME WEDGES, FRIED TORTILLA STRIPS, CHIPOTLE RANCH DRESSING

## ENTREES

### CHICKEN MARSALA

LIGHTLY BREADED, SAUTEED ASSORTED MUSHROOMS, HEARTY MARSALA SAUCE

### CHICKEN PARMESAN

MARINARA, MOZZARELLA

### CHICKEN PICCATA

LIGHTLY SEASONED, LEMON BUTTER SAUCE, LEMON ZEST, CAPERS

### MOJITO CHICKEN

LIME BUTTER SAUCE, LIME ZEST, SUN DRIED TOMATOES

### CHICKEN PIZZAIOLA

GARLIC SEASONED, CHUNKY HOUSE MADE MARINARA, FRESH MOZZARELLA, BASIL CHIFFONADE

### CHILI CUMIN CHICKEN

### HERB ROASTED HALF CHICKEN

### CHICKEN SALTIMBOCCA

LIGHTLY SEASONED, LAYERED WITH PROSCIUTTO, BEEFSTEAK TOMATO, SHARP PROVOLONE, SILKY SAGE CREAM SAUCE

### CHICKEN PUTTANESCA

GARLIC SEASONED, HOUSE MADE MEDITERRANEAN OLIVE CAPER MARINARA

### CHICKEN CORDON BLEU

STUFFED CHICKEN WITH SMOKED HAM AND CHEESE SAUCE

### GRILLED CHICKEN KABOBS

PINEAPPLE, BELL PEPPER, ONION – CHOOSE 1: JAMAICAN JERK BUTTERMILK, BALSAMIC ORANGE GINGER

### MESQUITE PINEAPPLE BBQ CHICKEN

PEPPERS, ONIONS, PINEAPPLE

### CHICKEN FLORENTINE

SPINACH CREAM SAUCE

### SLICED ROASTED TURKEY

HOMEMADE GRAVY, CRANBERRY SAUCE

### THINLY SLICED ROAST EYE ROUND

HOUSE MADE BROWN GRAVY WITH HORSERADISH ON SIDE

### MEATBALLS IN MARINARA

WITH GRATED PARMESAN

### SLICED BEEF TENDERLOIN

SAUTEED ONIONS, ROASTED RED PEPPERS, BRANDY DEMI-GLACE



CABERNET BRAISED SHORT RIBS  
SLOW ROASTED BEEF BRISKET  
GRAVY & ONIONS OR HOUSE BBQ

GRILLED FILET KABOBS  
MUSHROOM, BELL PEPPER, ONION – CHOOSE 1: TERIYAKI BBQ, HOUSE DRY RUB

BBQ BABY BACK RIBS

STUFFED PORK LOIN  
ROASTED TOMATO, FRESH MOZZARELLA & BASIL OR PROSCIUTTO, SHARP PROVOLONE, ROASTED PEPPERS

BBQ PULLED PORK

PHILLY ITALIAN PORK  
HOUSE SEASONINGS, BROCCOLI RABE, SHARP PROVOLONE ON SIDE

SWEET ITALIAN SAUSAGE IN MARINARA  
PEPPERS AND ONIONS

HONEY GLAZED HAM  
LIGHTLY GRILLED PIT HAM, BASIL HONEY, PINEAPPLE RINGS, CHERRIES

FRESH GRILLED EGGPLANT PARMESAN  
MARINARA, MOZZARELLA

## SEAFOOD

JUMBO LUMP CRAB CAKES  
WITH COCKTAIL, TARTER

SHRIMP SCAMPI  
LEMON WINE SAUCE, PENNE

TERIYAKI GLAZED SALMON  
HOUSE PINEAPPLE SALSA

LEMON BUTTER SALMON WITH CAPERS

CHILEAN SEA BASS  
KOGI ORANGE CHILI SAUCE

CHILI LIME MAHI MAHI  
ORANGE JALAPENO SLAW

SHRIMP SKEWERS  
ORANGE GINGER MARINADE

ROASTED OLD BAY SHRIMP & ANDOUILLE SAUSAGE  
WITH POTATOES, ASPARAGUS, TOMATOES

STRIPED LOBSTER RAVIOLI  
SPINACH CREAM FLORENTINE SAUCE





# PASTA



STUFFED SHELLS  
MARINARA, RICOTTA, MOZZARELLA

VEGETABLE LASAGNA  
GARLIC BECHAMEL

MEAT LASAGNA

BAKED ZITI  
RICOTTA, MOZZARELLA

CHEESE TORTELLINI  
BLUSH SAUCE

PUMPKIN RAVIOLI  
CARAMEL CREAM SAUCE

PENNE ALFREDO  
(ADD SHRIMP, BROCCOLI, SAUSAGE, CHICKEN)

## CHEF ATTENDED STATIONS

### CARVING STATION

(CHOOSE 1 ADDITIONAL ENTRÉE)

TENDER PRIME RIB SEASONED WITH GARLIC AND HERBS SERVED WITH AU JUS  
ENGLISH CUT BEEF TENDERLOIN WITH CHOICE OF 2 SAUCES: HORSERADISH CREAM, DEMI-GLACE, BLEU  
CHEESE CREAM  
PIT HAM WITH DIJON CREAM SAUCE  
ROASTED TURKEY WITH HOMEMADE GRAVY  
STUFFED PORK TENDERLOIN WITH PROSCIUTTO, SHARP PROVOLONE, ROASTED PEPPERS, *OR* ROASTED  
TOMATO, BASIL, MOZZARELLA - SERVED WITH HOMEMADE PORK GRAVY

### PASTA STATION

RAINBOW CHEESE TORTELLINI AND PENNE PASTA  
CHOOSE 2: CREAMY ALFREDO, TRADITIONAL MARINARA, OR BLUSH SAUCE  
CHOOSE 2: GRILLED CHICKEN BREAST, PETITE MEATBALLS, SWEET ITALIAN SAUSAGE

## SIDES

ROSEMARY FINGERLING POTATOES

MASHED POTATOES (PLAIN, GARLIC, CHEDDAR, SWEET)

MASHED POTATO BAR

SHREDDED CHEESE, BROCCOLI, GARLIC, SOUR CREAM, BACON, BUTTER

SIGNATURE MACARONI & CHEESE

BREAD STUFFING:

TRADITIONAL, PINEAPPLE, APPLE, JALAPENO, SAUSAGE

LONG GRAIN HERB RICE

CHIPOTLE LIME RED QUINOA PILAF

WITH FIRE ROASTED VEGETABLE BLEND

SPANISH RICE

SIGNATURE BAKED BEANS

FRESH GARLIC GREEN BEANS

GREEN BEAN ALMONDINE

ANCIENT 5 GRAIN VEGETABLE BLEND

ITALIAN GREEN BEANS

GREEN BEAN MEDLEY

ROASTED BROCCOLI

BROCCOLI NORMANDY

ROASTED SLICED PORTOBELLO MUSHROOMS

BASILED BABY CARROTS

ROASTED ASPARAGUS

ROASTED VEGETABLES WITH OLIVE OIL

CORN ON THE COB (SEASONAL)



## DESSERT ENHANCEMENTS

## SLICED CAKES

CHOCOLATE TOFFEE MOUSSE CAKE WITH KAHLUA  
SALTED CARAMEL VANILLA CRUNCH CAKE  
4" HIGH CARROT CAKE  
FLOURLESS CHOCOLATE TORTE (GLUTEN FREE)  
PEANUT BUTTER MOUSSE PIE WITH REESES PIECES  
NEW YORK VANILLA CHEESECAKE  
RASPBERRY WHITE CHOCOLATE CHEESECAKE  
APPLE CARAMEL CHEESECAKE  
NEW YORK CHEESECAKE (PLANT BASED)

## COOKIE & BROWNIE DISPLAY

DECADENT DESSERT TRAY  
COOKIES, FUDGE BROWNIES, ASSORTED MINI DESSERT BARS

## INDIVIDUAL TIRAMISU CUPS

## APPLE BLOSSOMS

## INDIVIDUAL PIE CUPS

## ASSORTED CANNOLIS

## PIES

APPLE, BLUEBERRY, PUMPKIN, CHERRY, PECAN



# LATE NIGHT SNACK STATIONS

## PHILLY STATION

BEEF & CHICKEN CHEESESTEAKS WITH CONDIMENTS  
FRESH SOFT PRETZELS WITH MUSTARDS  
ASSORTED TASTYKAKES

## FAJITA STATION

CHICKEN & STEAK FAJITAS  
SOFT FLOUR TORTILLAS  
GRILLED PEPPERS AND ONIONS  
SHREDDED CHEESE, SALSA SOUR CREAM, GUACAMOLE, JALAPENOS

## NACHO STATION

TRI-COLOR TORTILLA CHIPS  
SEASONED GROUND BEEF & PULLED PORK  
NACHO CHEESE SAUCE  
SALSA, SOUR CREAM, GUACAMOLE, JALAPENOS



# PLANT BASED MENU

## TOSSED SALADS

GARDEN SPRING MIX WITH ROMAINE AND FRESH VEGGIES

BERRY ALMOND SPRING MIX WITH ROASTED SLICED ALMONDS, BLUEBERRIES, STRAWBERRIES, CARROTS  
PURPLE CABBAGE

CHOOSE 1: RASPBERRY, BALSAMIC, MANGO, OR LEMON VINAIGRETTE

## APPETIZERS

ROASTED PEPPER AND GARLIC PORTABELLA MUSHROOM TOPPED WITH SPINACH AND MOZZARELLA

TUSCAN CHICKEN FLATBREAD WITH MOZZARELLA, BRUSCHETTA, ARUGULA, BALSAMIC TRUFFLE GLAZE

STONE-FIRED NAAN BREAD BAR

(MINIMUM 15 GUESTS)

WITH ASSORTMENT OF FRESH TOPPINGS (I.E. GUACAMOLE,  
HUMMUS, BRUSCHETTA, CHEESE, BLACK OLIVES, TOMATOES, FRUIT,— EXACT TOPPINGS TBD)

## ENTREES

CHICKEN PUTTANESCA (HOUSE MADE MEDITERRANEAN OLIVE CAPER MARINARA) WITH PENNE

MEATBALLS IN MARINARA WITH PENNE

MESQUITE MOLASSES BBQ CHICKEN

CHILI CUMIN CHICKEN OVER RED QUINOA WITH FIRE ROASTED VEGGIES

CHICKEN OR BEEF:

CHEESESTEAKS

FAJITAS

GYROS

STIR FRY

(PLANT BASED MENU CONTINUED)

HOT SIDES

ROSEMARY FINGERLING POTATOES

PENNE MARINARA

ROASTED VEGETABLES IN OLIVE OIL

FALAFEL

DESSERT ENHANCEMENTS

INDIVIDUAL CHEESECAKES

APPLE CRUMB WHOLE PIE

CHERRY CRUMB WHOLE PIE

BLUEBERRY/PUMPKIN CREAM CHEESE MUFFINS