



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

CHICKEN CORDON BLEU BITES

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, HERB CHEESE, HORSERADISH BEET, OR FRENCH ONION DIP

CAPRESE SKEWERS
FRESH TOMATO, BASIL, MOZZARELLA

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

FRESH PITAS
WITH HUMMUS OR SPINACH ARTICHOKE DIP

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, HOUSE-MADE CROUTONS, RASPBERRY VINAIGRETTE

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

TUSCAN CHICKEN SPINACH SALAD
CUCUMBER, RED ONION, CHERRY TOMATOES, BACON BITS,
SUN-DRIED TOMATO, HOUSE-MADE 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

ROASTED CHICKEN

IN PESTO CREAM SAUCE

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

BAKED CHICKEN CORDON BLEU

WITH CREAM SAUCE

GRILLED CHICKEN KABOBS

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

MESQUITE PINEAPPLE BBQ CHICKEN

PEPPERS, ONIONS, PINEAPPLE

BBQ MOLASSES CHICKEN

WITH PECANS

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 CUMIN MAHI MAHI
HOUSE PINEAPPLE SALSA

SHRIMP SKEWERS
ORANGE GINGER MARINADE

ROASTED OLD BAY SHRIMP & ANDOUILLE SAUS
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

BOWTIE PASTA
PESTO CREAM

CHEESE TORTELLINI
BLUSH SAUCE

PUMPKIN RAVIOLI
CARMEL 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
COCONUT RICE
SIGNATURE BAKED BEANS
FRESH GARLIC GREEN BEANS
GREEN BEAN ALMONDINE
ANCIENT 5 GRAIN VEGETABLE BLEND
ITALIAN GREEN BEANS
GREEN BEAN MEDLEY
ROASTED BRUSSELS SPROUTS
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