

# WEDDING DINNER BUFFET

Congratulations on your upcoming wedding!

Your celebration will be a memorable event for you and your guests.

Our -all-inclusive wedding buffet packages offer the options for you to personalize your special day

---

## THE PACKAGES INCLUDE:

Ecru dinner table linen to the floor with your choice of napkin color

Plating of your wedding cake

Display of your family's favorite cookies

Complimentary black buffet linens to the floor for the buffets, cake table, coffee station, bars, and gift table

Specialty linens available upon request

---

## BRONZE RECEPTION PACKAGE

2 Passed Hors D'oeuvres, 1 Stationary Hors D' Oeuvres

Buffet Dinner to Include: Celebration Salad with Selection Of 2 Dressings, Your Choice of Starch, 2 Vegetables, and 1 Entrée with Fresh Baked Dinner Rolls

\$45 per person

---

## SILVER RECEPTION PACKAGE

3 Passed Hors D' Oeuvres, 1 Stationary Hors D' Oeuvres

Dinner Buffet to Include: Celebration Salad and Specialty Salad with You Selection of Your Choice of Starch And 2 Vegetables With 2 Entrees and Fresh Baked Dinner Rolls

\$60 per person

---

# WEDDING DINNER BUFFET

## GOLD RECEPTION PACKAGE

4 Passed Hors D'oeuvres, 2 Stationary Hors D' Oeuvres

Dinner Buffet Includes: Celebration Salad, and Specialty Salad, Your Selection of 2 Dressings, Your Choice of 2 Starches, 2 Vegetables, & 3 Entree Selection with Fresh Baked Dinner Rolls

\$75 per person

---

## PLATINUM RECEPTION PACKAGE

4 Passed Hors D'oeuvres, 2 Stationary Hors D'oeuvres Dinner Buffet Includes: Celebration Salad, and Specialty Salad with Your Selection of 2 Dressings, Your Choice of 2 Starches and 2 Vegetables, and 3 Entree Selection with Fresh Baked Dinner Rolls and Your Selection from the Chef's Station

\$95 per person

---

## COLD HORS D'OEUVRES

Caprese Skewer with Evoo & Balsamic Glaze

Baked Polenta Squares with Sundried  
Tomato Pesto, Artichokes & Parmesan

Grilled Asparagus Wrapped with Prosciutto

Thinly Sliced Herbed Roasted Beef Tenderloin On  
Crostitini with Creamy Horseradish and Arugula

Smoked Salmon on Pumpernickel Toast Point  
With Creamy Boursin

Seared Ahi Tuna on Skewer & Hoisin Drizzle

BBQ Pulled Pork in Mini Phyllo Cup Topped  
With Café Cole Slaw

Mini Fruit Skewers of Pineapple, Berries, Melon

# WEDDING DINNER BUFFET

---

## HOT HORS D'OEUVRES

Wild Mushroom with Parmesan in Crisp Buttered Bread Cup

Spinach & Feta Phyllo Triangles

Asparagus Wrapped with Phyllo & Asiago

Bacon Wrapped Dates Filled with Blue Cheese

Southwest Chicken or Wild Mushroom Quesadillas

Bourbon or Marina Meatballs

Mini Maryland Crab Cakes on Crostini

Jamaican Jerk Chicken Skewers with Orange Lime Dipping Sauce

Chicken Satay with Zesty Curry Sauce

Mini Quiche Assortment

Beef Mojito Skewer with Salsa Crème

Beef Satay with Hoisin Drizzle

---

## STATIONARY APPETIZERS

Imported and Domestic Cheese Display: Presented with Selection of Sliced Melon, Grapes and Berries Presented with Sliced Baguette and Premium Crackers

Vegetable Crudités: Fresh Garden Vegetables with Selection of Dips & Hummus & Pita Chips

Bruschetta's: Traditional Tomato, Basil Garlic Bruschetta, Artichoke and Spinach Dip, Basil Pesto, Hummus with Selection of Olives, Buttered Crostini, And Fried Pita Chips

Chips and Salsas: Tri Colored Tortillas with Selections Of: Picante, Tomatillo, Salsa Fresca, Guacamole, And Mango Melon Salsa

# WEDDING DINNER BUFFET

---

## SALADS

Celebration Salad: Mixed Field Greens with Heirloom Cherry Tomatoes, Cucumbers, Slivered Red Onions, And Julienne Carrots

Classic or Southwest Caesar Salad with Our Homemade Croutons

The Power Salad: Fresh Spinach, Kale and Arugula Tossed with Craisins, Heirloom Cherry Tomatoes and Feta Cheese Tossed with Sherry Shallot Vinaigrette

Mediterranean Spinach Salad: Tender Spinach Leaves, Kalamata Olives, Pepperoncini, Slivered Red Onion and Feta Cheese Offered with Our Lemon Oregano Vinaigrette

Café Salad: Mixed Spring Greens with Heirloom Cherry Tomatoes, Craisins, Home Made Candied Walnuts and Crumbled Blue Cheese Offered with Raspberry Walnut Vinaigrette

---

## VEGATABLES

Honey and Orange Glazed Baby Carrots

Buttered Fresh Broccoli

Freshly Steamed Vegetable Medley

Green Beans Almandine

Herb Roasted Green Beans

Herb Roasted Vegetables Display

Cheddar Corn Casserole

Summer Squash Gratin

---

# WEDDING DINNER BUFFET

## STARCH

Oven Roasted Rosemary Potatoes

Baby Red Potatoes with Parsley and Butter

Potato Cheddar Macaroons

Red Skinned Mashed Potatoes with Gravy

Garlic Mashed Potatoes with Gravy

Sweet Mashed Potatoes with Cinnamon Butter

Wild and Brown Rice with Dried Fruits

Penne with Fresh Marinara

Cavatappi With Extra Virgin Olive Oil, Fresh Garlic and Chopped Parsley

---

## POULTRY

Chicken Bruschetta: Sliced and Fanned Chicken Breast Topped with Fresh Tomato  
Bruschetta

Chicken Marsala: Herb Roasted Airline Chicken Breast with Mushrooms and Rich Marsala  
Wine Demi-Glace

Chicken Piccata: Pan Fried Chicken Breast with Lemon Caper Butter Sauce

Rosemary Roasted Chicken Legs, Thighs, And Breast with Pan Jus  
(For Chicken Breast Only Add \$1.50 Per Person)

Roasted Herbed Turkey Breast with Pan Gravy

---

# WEDDING DINNER BUFFET

## B E E F

Winter Beef Stew Ladled in Individual Bread Bowls

Top Sirloin Center Cut Steak with Port Wine Demi-Glace

Herb & Roasted Sliced Sirloin of Beef with Aus Jus

Hickory and Smoked BBQ Brisket

Erie's Famous Ox Roast

Beef Bolognese Lasagna: Beef and Pork Layered in Pasta Noodles With 5 Cheese Blend and  
Homemade Marinara Sauce

Beef Stroganoff: Slow Braised Angus Beef Tossed in A Rich Sour Cream Sauce Served Over  
Fettuccini (Counts as Starch Selection)

---

## P O R K

Roasted Pork Loin with Apple & Pear Cream Sauce

Spiral Brown Sugar Glazed Ham with Black Cherry Sauce

Roasted Sweet Italian Sausage Links with Grilled Onions & Sautéed Tri-Colored Peppers

Center Cut Pork Chop with Whole Grain Mustard Cream

---

# WEDDING DINNER BUFFET

## FISH

Citrus Glazed Salmon Fillet with Pineapple Mango Relish

Mahi Mahi Baked with Thai Coconut Curry Sauce

Maryland Style Crab Cakes Offered with Remoulade and Zesty Cocktail Sauce

Parmesan Breaded Baked Cod Fillet with Lemon Butter Sauce

Shrimp Creole Served Over Rice (Counts as Starch Selection)

Blackened Catfish with Cajun Remoulade

---

## VEGETARIAN

Eggplant Parmesan: Breaded Filets of Eggplant Layered with 5 Cheese Blend and Rich Marinara

Baked Squash Stuffed with Tabouli With Rich Ratatouille Vegetables Drizzled Smoked Red Pepper Coulis

Portabella Mushroom Caps Stuffed with Black Bean and Corn Salsa Chipotle Cream Sauce

Black Bean and Corn Enchiladas Topped with Queso Fresco Cheese on A Bed of Enchilada Sauce

Mushroom and Spinach Lasagna with Rich Marinara

Traditional 5 Cheese Lasagna with Rich Marinara

Spinach Palak Paneer: Indian Spiced Creamed Chopped Spinach with Cubed Farmer's Cheese – Accompanied by Basmati Rice (Serves as Starch Selection)