

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 also offer the options for you to personalize your special day

THE PACKAGES INCLUDE:

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

Cutting and Plating of your wedding cake

Display of your family's favorite cookies and pastries

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

\$55 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

\$70 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

\$85 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

\$105 per person

COLD HORS D'OEUVRES

Caprese Skewer with Evoo & Balsamic Glaze

Baked Polenta Squares with Sundried
Tomato Pesto, Artichokes & Parmesan

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
with Fig Balsamic Drizzle

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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

Meatball Variety: Bourbon, Marinara, Thai Chill, or Swedish

Mini Maryland Crab Cakes on Crostini with Remoulade

Jamaican Jerk Chicken Skewers with Orange Lime Dipping Sauce

Chicken Satay with Zesty Curry Sauce

Chicken Skewer with Pineapple and BBQ Drizzle

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 Melons, 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

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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, Tomato Wedges, 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

Whiskey, Honey, and Orange Ginger Glazed Baby Carrots

Buttered Fresh Broccoli Crowns with Parmesan Panko Crumbs Freshly

Steamed Vegetable Medley, or Fresh Sauteed Vegetable Medley

Green Beans Almandine

Herb Roasted Green Beans

Herb Roasted Vegetables Display (additional \$2.00 Per Person)

Cheddar Corn Casserole

Garden Squash Gratin

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STARCH

Oven Roasted Rosemary Potatoes with Olive Oil and Sea Salt

Baby Red Potatoes, Boiled and Tossed with Parsley and Butter

Potato Cheddar Macaroons

Red Skinned Mashed Potatoes with Gravy

Plain or Garlic Idaho Mashed Potatoes with Gravy

Sweet Mashed Potatoes with Cinnamon Butter

Wild and Brown Rice Blend with Dried Fruits

Penne with Fresh Marinara

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

POULTRY

Grilled Chicken Avocado Bruschetta: Sliced Chicken Breast Topped with Fresh Heirloom
Tomato-Avocado Bruschetta

Chicken Marsala: Herb Roasted Airline Chicken Breast with Mushrooms and Rich Marsala
Wine Sauce

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

Rosemary Roasted Chicken: Legs, Thighs, And Breast with Pan Jus
(For Chicken Breast Only Add \$2.00 Per Person)

Roasted Herbed Turkey Breast with Pan Gravy

Grilled Chicken Alfredo: Grilled Chicken Breast with Parmesan Alfredo Toasted in
Penne Pasta (Counts as Starch Selection)

Breaded Chicken Breast Topped with Homemade Marinara and Melted 5 Cheese Blend

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B E E F

Center Cut Sirloin Steak, Grilled and Finished with Port Wine Demi-Glace

Herb & Roasted Sliced Sirloin of Beef with Aus Jus

Sliced Beef Brisket, Hickory Smoked Texas Style BBQ Brisket

Beef Bolognese Lasagna: 3 Beefs; Chuck, Short Rib, and Brisket Layered in Pasta Noodles with 5 Cheese Blend, Ricotta and Homemade Marinara Sauce

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

P O R K

Center Cut Pork Loin, Brined and Roasted with Apple and Pear Cream Sauce

Brown Sugar Glazed Ham with Black Cherry Sauce

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

Bone in Center Cut Pork Chop, Grilled with Whole Grain Mustard Cream

Grilled Pork Tenderloin, Sliced and Served with Maple Brown Sugar Butter

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FISH

Fresh Norwegian Citrus Salmon Fillet, Roasted or Grilled with Pineapple Mango Relish

Mahi Mahi Baked with Thai Coconut Curry Sauce

Maryland Style Crab Cakes Offered with Remoulade and Zesty Cocktail Sauce Parmesan

Parmesan Breaded Baked Cod Fillet with Lemon Butter Sauce

Shrimp Creole Served Over Rice (Counts as Starch Selection)

Blackened Catfish with Cajun Remoulade

Roasted Shrimp over Tri-Colored Tortellini with Sun-Dried Tomato Cream Sauce

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 or Cheesy Bechamel Alfredo

Traditional 5 Cheese Lasagna with Rich Marinara or Cheesy Bechamel Alfredo

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