



# All Inclusive Wedding Packages and Menu Selections

## Packages include

- 1 Complimentary Butlered Appetizer (3 options to choose from)  
**Tomato-Basil Bruschetta** with Olive Oil, Garlic, Basil, Roma Tomatoes and Grated Parmesan Cheese, served on toasted Baguette Rounds  
**Mediterranean Crostini**  
 Toast rounds are topped with a garlicky chickpea spread, then with an Olive Relish  
**Greek Salad Skewers**  
 Skewer of Red Onion, Tomato, Cucumber and a small square of Feta Cheese, then drizzled with Greek Dressing
- Complimentary Salad (See Wedding Menu)
- Unsweetened Iced Tea, Lemonade, and Water Station w/ Disposable Beverage Cups
- Our Signature Dinner Rolls & Butter  
 Venue Clean-Up and Removal of Trash
- China Package, Including 9" Dinner China Plates, Dinner Knives, Dinner Forks, Salad Plates, Salad Forks and Stemmed Water Goblets
- Appetizer & Cake Service with 6" Clear or White w/Silver Rimmed Disposable Plates. Cocktail Napkins & Clear or Reflections (Silver) Disposable Flatware
- Choice of Black, White or Ivory Table Linens (Various Size Options Available) Provided for Food, Beverage, Bar, Guests, Cake and Sweetheart Table
- Choice of Complimenting Linen Napkins (Black, White or Ivory)
- Buffet Set-up (Platters, Chafing Dishes & Coordinating Wedding Decor)
- Staffing Includes: Chef, Sous Chef, Team Leader & Servers (Staff Calculated Based on Guest Count)

## Wedding buffet packages

<b>Petunia</b>	<b>Pasta Bar Package</b>	<b>\$25</b>
<b>Sunflower</b>	<b>2 entrees, 2 sides</b>	<b>\$29</b>
<b>Orchid</b>	<b>1 butlered appetizer, 2 entrees, 2 sides</b>	<b>\$32</b>
<b>Rose</b>	<b>2 butlered appetizers, 2 entree, 2 sides</b>	<b>\$35</b>
<b>Magnolia</b>	<b>3 butlered appetizers, 2 entrees, 2 sides</b>	<b>\$38</b>
<b>Jasmine</b>	<b>2 butlered appetizers, 3 entrees, 3 sides</b>	<b>\$41</b>
<b>Azalea</b>	<b>3 butlered appetizers, 3 entrees, 3 sides</b>	<b>\$44</b>
<b>Lilly</b>	<b>6 appetizers from our wedding menu</b>	<b>\$30</b>
Lilly buffet comes with 6" hors d'oeuvres plates		

Pricing does not include applicable service, staffing and taxes fees



# Wedding Appetizers

## BEEF

**Blackened Sirloin Steak Tips** served with spicy Ranch dipping sauce

**Homemade Beef Lumpia** served with a side of tangy duck sauce

**Herb crusted Beef Tenderloin** served atop a French baguette with horseradish crème fraiche

**Mini Beef Brochettes** mini skewered Ribeye

## Pork

**Shaved Honey Ham** on homemade mini biscuits with Dijon mustard or sweet potato biscuits with apple butter and mango chutney

**Stuffed baby bliss Potatoes** Baby Red

Bliss Potatoes Halved and stuffed with bacon, cheddar and mozzarella and topped with chive crème fraiche

**BBQ Pulled Pork** on a Crostini with Asian slaw

**Tasso Ham and Spinach Dip** lean, spicy, cured pork on Flat bread Triangles

## Poultry

**Charbroiled Mini Chicken Teriyaki Skewers**

**Mini Chicken Parmesan Bites** Battered & Fried Chicken Breast Bites topped w/Mozzarella Cheese and Marinara Sauce

**Cashew Crusted Chicken Satay** with peach marmalade

**Thai Chicken Salad** in mini phyllo cups with Sriracha sauce and chopped scallions

**Chicken Brochettes** Mini Bamboo Skewered Chicken Breast w/Red Bell Pepper, Pearl Onion & Peppercorn Sauce

## Seafood

**Bacon Wrapped Scallops** with your choice of teriyaki or smokehouse BBQ glaze

**Chesapeake Bay Mini-Crab Cakes**

served with a Cajun aioli Chesapeake Bay Crab Dip served on a crostini

**Seared Ahi Tuna** on a Crisp Wonton topped with Wasabi Slaw

**One-Bite Shrimp Cocktail Shots** with our zesty and spicy cocktail sauce

**Smoked Salmon Phyllo Bites** Smoked

Salmon with a Chive Cream Cheese in a delicate Phyllo Shell or on sweet potato biscuits with apple butter & mango

chutney



# Wedding Salads

**Garden Salad** Mixed greens and iceberg lettuce, red onions, cucumbers, green bell peppers, cherry tomatoes. Ranch dressing or balsamic vinaigrette on the side.

**Summer Salad** Field greens, feta cheese, red onions, toasted almonds, and fresh berries, tossed with raspberry balsamic dressing.

**Greek Salad** Spring mix of lettuces, red onions, cucumbers, green bell peppers and tomatoes, topped with crumbled feta cheese, kalamata olives, pepperoncini peppers and our own house Greek dressing.

**Steakhouse Salad** Mixed greens with iceberg lettuce, cucumbers, tomatoes, red onions, shredded cheddar cheese, sliced hard boiled egg and Buttermilk Ranch Dressing.

## Fruit & Vegetable Add Ons

**Assorted Block Cheeses** including fontina, creamy gorgonzola, sharp provolone, American grana, and brie served en' croute with fruit compote. Additional \$95 (Serves 50 Guests)

**Lightly Grilled Vegetables** including red, green, and yellow peppers, zucchini, squash and mushrooms splashed with olive oil and balsamic vinegar and served with a garlic and white bean dip. Additional \$2.00 per person.

**Grecian Fruit Skewers** skewered cantaloupe, pineapple and strawberries drizzled with honey and dusted with cinnamon and toasted sesame seeds. Additional \$2.00 per person

**Seasonal Fresh Vegetable Crudit ** Fresh Seasonal Vegetables



# Wedding Entrees

## Beef

**Herb-Encrusted Sliced Beef Tenderloin**  
served w/au jus & creamy horseradish sauce

**Cajun Blackened Beef Tenderloin**  
sliced thin and drizzled with a creole aioli

**Grilled Steak Medallions**  
with parsley butter

**Herb-Encrusted Tender Prime Rib**  
hand carved, roasted to perfection and served w/  
au jus & creamy horseradish sauce(on the side)  
Additional \$100.00 carver required + \$3.00  
per person

**Filet Mignon** tender Filet Mignon wrapped in  
bacon and topped with a  
compound butter Additional + \$4.00 per  
person

## CHICKEN

**Chicken Saltimbocca** stuffed with  
prosciutto and imported cheeses and topped  
with sun dried tomato alfredo sauce

**Chicken Veronique** in a white wine cream  
sauce with red grapes and rosemary Chicken  
Cacciatore in a tomato sauce with peppers and  
mushrooms

**Oven Roasted Sliced Turkey Breast**  
with homemade Turkey Gravy Marinated

**Chicken Supreme** salt roasted chicken  
breast with a garlic herb cream sauce.

## Pork

**Thyme Roasted Pork Tenderloin** with  
shitake mushroom gravy

**Sliced Pork Loin** with cornbread stuffing and  
a cracked mustard crème sauce

**Pork Medallions** with a southern pecan  
bourbon demi- glaze

**Shredded Pork** over polenta cakes with  
coriander jus

**Sliced Honey Baked Ham** Roasted to  
perfection

## Seafood

**Salmon** Your choice of Maple Glazed, Lemon Dill, or  
Teriyaki Glazed

**Tilapia** Mediterranean Style or Sautéed with Spinach  
& Feta

**Southern-Style Crab Cakes** with a spicy  
rémoulade + \$Market Price

**Shrimp and Andouille Sausage** in creole sauce  
over creamy homemade grits

**Asian Shrimp Stir Fry** mixed vegetables stir fried  
with shrimp and our homemade Asian dressing



# Wedding Sides

*CCVA suggests one starch and one vegetable*

## Starches

**Oven Roasted Potatoes** lightly seasoned with a splash of Olive Oil

**Mashed Potatoes** perfectly light and fluffy

**Rice Pilaf** with diced carrots, onions and peas  
**Linguine** tossed with butter, olive oil and parmesan cheese

## Vegetables

**Fresh Green Beans** Choice of Traditional-seasoned with Salt & Pepper, Almandine-with sliced Almonds and Onion OR Southern Style- seasoned with bacon, Onions and chopped Red peppers

**Parmesan Crusted Baked Roma Tomatoes**  
Fresh tomatoes coated in parmesan and baked

**Fresh Steamed Broccoli** steamed, seasoned lightly and tossed in butter

**Vegetable Medley** A mix of red peppers carrots, zucchini, squash and green beans

**Fresh Steamed Asparagus** Additional \$1.00 Per Person

# Vegetarian Menu

## Appetizers

**Roasted Red Pepper Hummus** served on toasted pita triangles

**Bruschetta Tapenade** with olive oil, garlic, basil, roma tomatoes and fresh parmesan cheese, served on toasted baguette rounds

**Mini Spanakopita** phyllo dough filled with tender spinach, tangy feta cheese and Greek herbs

**Vegetable Spring Rolls** with a tangy duck sauce

**Pasta Tortellini** Skewered with a halved Grape Tomato and drizzled with a light parmesan cream sauce

**Greek Salad Skewers** Skewer of Red Onion, Tomato, Cucumber and a small square of Feta Cheese, then drizzled with Greek Dressing

## Entrees

**Pasta Primavera** with grilled fresh vegetables, a light tomato and olive oil sauce and shaved parmesan

**Stuffed Portabella Mushrooms** filled with homemade stuffing, onion, cheese, celery, mushroom, and pepper

**Asian Tofu Stir Fry** mixed vegetables stir fried with tofu and our homemade asian dressing

**Sweet Potato and Summer Squash**

**Haystacks** on "Gardein Chicken" Medallions with apple cider cream sauce (Made with Gardein™ Garden Grown Protein) Additional \$1.00 per person

**Vegan Lasagna** layers of zucchini, pasta, tofu Florentine and Tofurkey Italian sausage and mushrooms with our own marinara and Daiya mozzarella. Additional \$2.00 per person



# Wedding Stations

## Carver onLine

A staff member will be provided on the buffet line to carve your selection and place it on the guests' plate. Choice of herb crusted or Cajun blackened beef tenderloin, thyme roasted pork tenderloin, oven roasted turkey breast, or honey baked ham.

## Pasta Bar

An array of chafing dishes filled with penne pasta, grilled chicken, shrimp, and bay scallops, Italian marinara, buttery scampi and alfredo sauces with crushed red pepper and grated parmesan

## Pasta Action Station

Your choice of three different pasta dishes, prepared fresh onsite by a line of staff members and placed in chafing dishes

## Street Taco Station

Pollo Asada, Pulled Pork & Ground Beef. Toppings to Include: Pico de Gallo, Lettuce, Tomatoes, Onions, Limes, Sour Cream, Guacamole, Shredded Cheese, Spanish Rice, and Flour Tortillas – Don't Forget the Margaritas! Add a Margarita Station for an additional charge.

## Shrimp & Grits Station

Grits seasoned with butter & served with your choice of either Smoked Gouda Mornay Sauce w/Pan Seared Shrimp or Creole Sauce w/ Andouille Sausage & Shrimp, garnished with Scallions, and Fresh Chopped Parsley.

## Dessert Stations

### Parfait Dessert Station

A display of Clear Acrylic Parfait Glasses, filled with your choice of two: chocolate mousse, vanilla berry yogurt parfaits or

strawberry shortcakes

*3.95 per person*

**Ice Cream Sundae Bar** Hand Dipped Vanilla and Chocolate Ice Cream with all the toppings: Fudge, Caramel, Strawberry Syrup, Walnuts, Whipped Cream, Cherries and Sprinkles, as well as Root Beer and/or Coke for Floats 3.95 per person

## Carving Station

A staff member will be staffed at a separate station to carve your selection and served with toasted baguette s, assorted rolls, au jus, horseradish crème sauce and stone ground mustard. Choice of beef tenderloin, thyme roasted pork tenderloin, roasted turkey breast, or honey baked ham.

## Fajita Action Station

A staff member will be provided at a station to sauté fresh peppers, onions, grilled chicken strips, and beef strips. Guests create their own fajita with toppings including sour cream, guacamole, cheddar cheese, salsa, lettuce, and Spanish rice

## Mashed Potato Bar

Mashed Potatoes and Whipped Sweet Potatoes with an array of amenities including Butter, Chives, Sour Cream, Bacon Crumbles, Shredded Cheddar, and Brown Sugar

## Baked Potato Bar

Baked Potatoes and Sweet Potatoes with an array of toppings including Butter, Chives, Sour Cream, Bacon Crumbles, Shredded Cheddar, and Brown Sugar

### Chocolate Fountain Dessert Station

A 3-tiered chocolate fountain with strawberries, bananas, marshmallows, pretzel rods, pound cake and rice Krispy treats



# AFTER-PARTY MENU

## MINI SLIDERS

One-bite sliders make playful hors d'oeuvres, Your choice of hamburger, pulled pork, or chicken tender.

**\$1.95 EACH**

## MACARONI & CHEESE

Macaroni and cheese becomes an elegant late night snack when served in dainty cups. Our version features sharp cheddar and Gruyere.

**\$1.50 EACH**

## MINI HOT DOGS

These mini hot dogs are not only appealing but delicious, Served w/ Mustard, Ketchup & Relish

**\$1.75 EACH**

## PIGS IN A BLANKET

Mini sausages all wrapped up.....an all-time favorite appetizer

**\$2.95 FOR THREE**

## CORNDOGS

A playful nod to the era of carnivals and traveling fairs, Served w/ Mustard & Ketchup

**\$1.95 EACH**

## POPCORN

Everyone's favorite snack! A delicious treat to serve to guests after dinner and dancing, but something they can also take home with them to snack on later

**\$1.50 Per person**

## TOMATO SOUP SHOT W/ MINI GRILLED CHEESE

A twist on comfort food, this miniature version of a classic dish is sure to please

**\$2.95 EACH**

## SHOT OF MILK WITH COOKIE

The best kind of shots in the whole wide world!

**\$2.25 EACH**

## S'MORES BAR

Let your guests toast marshmallows and create their own delicious treat!

**\$95 set up fee \$2.95 Per person**

## Candy Bar

Color-matched Sweets, Accessories, Containers, and Favors..Oh My! Selection of 5-7 candies

**\$95 SETUP fee AND \$2.95 Per person**