

FAMILY STYLE WEDDING RECEPTION



FAMILY STYLE MEALS INCLUDE A SALAD, TWO ENTREES, CHOICE OF STARCH, VEGETABLE, DINNER ROLLS AND BUTTER

CHOOSE YOUR ENTREE SELECTIONS FROM ANY OF OUR FAMILY STYLE, BUFFET OR PLATED MEAL PACKAGES!

OTHER INCLUDED COMPLIMENTARY ITEMS:

FRESH VEGETABLE, CHEESE, DIPS, AND CRACKER PLATTER FOR COCKTAIL HOUR (UP TO 100 GUEST)

ADDITIONAL PLATES, FLATWARE AND COCKTAIL NAPKINS FOR COCKTAIL HOUR AND CAKE SERVICE

CHINA PLATES, SILVERWARE, AND GLASS WATER GOBLET FOR DINNER SERVICE

CAKE SERVICE TO INCLUDE CUTTING, PLATING AND SERVING OF YOUR WEDDING CAKE

BEVERAGE SERVICE WITH WATER, SWEETENED OR UNSWEET ICED TEA AND LEMONADE

FAMILY STYLE IS SERVED ON LARGE PLATTERS TO EACH GUEST TABLE FOR SELF SERVICE



FAMILY STYLE MEAL OPTIONS

CHOOSE ANY 2 ENTREES AND AN
ADDITIONAL SIDE ITEM AND SPECIALTY
BREAD \$39

CHOOSE ANY 2 BEEF OR SEAFOOD
ENTREES \$36

CHOOSE ANY 2 CHICKEN, PORK, OR
VEGETARIAN ENTREES \$32

ENTREE SELECTIONS

CHICKEN

HERB-ROASTED CHICKEN BREAST SERVED
LIGHTLY SEASONED WITH OUR OWN GREEK HERBS

LEMON HERB OVEN ROASTED CHICKEN
SEASONED WITH LEMON, PEPPER AND ASSORTED HERBS

CHICKEN SALTIMBOCCA CHICKEN BREAST STUFFED
WITH PROSCIUTTO, SWISS CHEESE, AND TOPPED WITH SUN-DRIED
TOMATO ALFREDO SAUCE

CHICKEN CORDON BLEU GRILLED CHICKEN BREAST
TOPPED WITH SHAVED HAM, MELTED SWISS CHEESE, AND ALFREDO
SAUCE

CHICKEN PARMESAN LIGHTLY BREADED AND PAN SEARED
CHICKEN BREAST TOPPED WITH HEIRLOOM TOMATO SAUCE AND
MELTED MOZZARELLA CHEESE

SEAFOOD

GRILLED SALMON YOUR CHOICE OF MAPLE-SOY,
LEMON DILL OR TERIYAKI GLAZED

SOUTHERN-STYLE CRAB CAKES WITH A SPICY
CORN AND CHORIZO RÉMOULADE

SHRIMP SCAMPI BUTTER SEARED SHRIMP WITH FRESH
GARLIC, LEMON, WINE AND LINGUINE NOODLES

GARLIC HERB GROUPE GARLIC AND HERB CRUSTED
GROUPE FILET WITH A CRAB CREAM SAUCE

BEEF

TENDERLOIN SERVED WITH A BUTTER GARLIC SAUCE

HAND CARVED TOP ROUND SERVED IN AU JUS
WITH HORSERADISH SAUCE

OLD FASHIONED POT ROAST BRAISED WITH
ONIONS, CARROTS, CELERY, AND POTATOES

FIREHOUSE FLANK STEAK MARINATED, FLAME
GRILLED AND THIN SLICED. SERVED WITH A RUSTIC BEEF DEMI

PORK

BONE IN PORK CHOP MESQUITE BRAISED PORK
CHOPS SERVED WITH CINNAMON APPLE SAUCE

THYME ROASTED PORK TENDERLOIN SERVED
WITH OUR HOMEMADE SHIITAKE MUSHROOM GRAVY

VEGETARIAN

EGGPLANT PARMESAN LIGHTLY FRIED EGGPLANT
LAYERED WITH HOUSE MADE TOMATO SAUCE AND MELTED
MOZZARELLA CHEESE.

FIRE ROASTED LASAGNA GRILLED SEASONAL
VEGETABLES TOSSED IN A SLOW SIMMERED HEIRLOOM TOMATO
SAUCE AND LAYERED WITH PASTA, CHEDDAR AND MOZZARELLA
CHEESES

STUFFED SWEET POTATOES OVEN ROASTED SWEET
POTATO HALVES LOADED WITH AVOCADO, BLACK BEAN, CILANTRO,
RED ONION, BABY SPINACH, A SPLASH OF LIME AND MOZZARELLA
CHEESE.



SIDE SELECTIONS

CHOICE OF 1 VEGETABLE AND 1 STARCH

VEGETABLES

VEGETABLE MEDLEY GRILLED, STEAMED, OR SAUTÉED WITH ITALIAN SEASONINGS

ASPARAGUS GRILLED OR STEAMED

BRUSSEL SPROUTS ROASTED WITH BACON AND ONIONS

BROCCOLI & CARROTS STEAMED WITH SEA SALT

GREEN BEAN ALMONDINE SAUTÉED GREEN BEANS WITH FRESH GARLIC, SEA SALT AND SLICED ALMONDS

SOUTHERN STYLE SUCCOTASH WITH CORN, LIMA BEANS, RED PEPPERS, AND ONIONS

SUGAR PEAS WITH MUSHROOMS AND PEPPERS

GRILLED VEGETABLES FLAME GRILLED RED, GREEN, AND YELLOW PEPPERS, ZUCCHINI, SQUASH, ONIONS AND MUSHROOMS

STARCHES

OVEN ROASTED POTATOES SERVED LIGHTLY SEASONED WITH FRESH HERBS AND A SPLASH OF OLIVE OIL

WILD RICE WITH SAFFRON

ORZO MADE WITH GARLIC & FRESH HERBS

PASTA ROTINI, LINGUINE OR PENNE WITH ALFREDO SAUCE, MARINARA OR G.L.O.W.

PARMESAN RISOTTO TOPPED WITH FRESH PARSLEY & SHAVED PARMESAN

MASHED POTATOES LIGHT AND FLUFFY GARLIC MASH