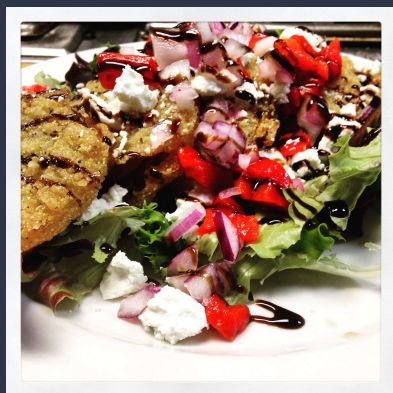


PLATED DINNER WEDDING RECEPTION



PLATED MEAL PACKAGES INCLUDE

CHOICE OF SALAD, STARCH, VEGETABLE, DINNER ROLLS AND BUTTER

A COMPLIMENTARY PASSED HORS D'OEUVRE (5 OPTIONS AVAILABLE) FOR COCKTAIL HOUR

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

ADDITIONAL PLATES AND COCKTAIL NAPKINS FOR COCKTAIL HOUR AND CAKE SERVICE

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

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

SINGLE ENTRÉE PLATE

CHOOSE UP TO 3 SELECTIONS FOR YOUR GUEST TO ENJOY!

CHICKEN, PORK, OR VEGETARIAN \$28

BEEF OR SEAFOOD \$32

DUO ENTRÉE PLATE

CHOOSE COMBINATIONS OF ANY 2 SELECTIONS FOR YOUR GUEST TO ENJOY!

CHICKEN, PORK, VEGETARIAN \$31

BEEF OR SEAFOOD \$35

INTERESTED IN MORE APPETIZERS FOR A COCKTAIL HOUR
OR LATE NIGHT SNACKS FOR YOUR SEND OFF?

TALK TO YOUR CATERING EVENT CONSULTANTS
ABOUT THE OPTIONS TO CUSTOMIZE YOUR RECEPTION!

ENTREE SELECTIONS

CHICKEN

CHICKEN MUSHROOM SUPREME

CRISPY PAN FRIED CHICKEN BREAST TOPPED WITH MUSHROOM CREAM SAUCE

CHICKEN SALTIMBOCCA

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

GRILLED CHICKEN MARSALA

SAUTÉED CHICKEN BREAST TOPPED WITH MARSALA SAUCE

CHICKEN VERONIQUE CHICKEN BREAST

IN A WHITE CREAM SAUCE WITH RED GRAPES AND FRESH ROSEMARY

GRILLED CHICKEN CORDON BLEU

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

CHICKEN MONTEREY

CHICKEN BREAST TOPPED WITH BACON THEN DRIZZLED WITH CHEESE AND HOMEMADE BBQ SAUCE

SEAFOOD

GARLIC HERB GROUPER

GARLIC AND HERB CRUSTED GROUPER FILET WITH A CRAB CREAM SAUCE

PAN SEARED SCALLOPS

LIGHTLY SEASONED SEARED SCALLOPS SERVED IN A REDUCTION OF NATURAL JUICES, BUTTER, AND GARLIC

GRILLED SALMON

SERVED WITH YOUR CHOICE OF A MAPLE-SOY, LEMON DILL, OR TERIYAKI GLAZE

LOW COUNTRY SHRIMP

CAJUN SEARED SHRIMP WITH A CORN AND ANDOUILLE SAUSAGE REMOULADE

VEGETARIAN

SOUTHERN DUO

LIGHTLY FRIED EGGPLANT AND GREEN TOMATO ALONGSIDE MIXED GREENS WITH ROASTED RED PEPPERS, RED ONION, FETA CHEESE AND A TANGY BALSAMIC GLAZE

MEDITERRANEAN PORTABELLA

MARINATED AND GRILLED PORTABELLA MUSHROOMS TOPPED WITH SAUTÉED SPINACH, ONION, ROASTED RED PEPPER, FETA CHEESE AND A LIGHT PORCINI GLAZE

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.

BEEF

FILET MIGNON

AGED FILET MIGNON STEAK , PERFECTLY SEASONED OR GLAZED WITH OUR BOURBON WHISKEY SAUCE

ROAST TENDERLOIN OF BEEF

WHOLE BEEF TENDERLOIN SEARED AND ROASTED, SLICED THIN, SERVED WITH AU JUS AND CREAMY HORSERADISH

GARLIC & RED WINE BRAISED BEEF

SLOW COOKED WITH ONIONS, CARROTS, CELERY, AND POTATOES

GRILLED NY STRIP LOIN

SLICED AND TOPPED WITH CARAMELIZED SHALLOTS AND MERLOT SAUCE

FIREHOUSE FLANK STEAK

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

PORK

BELFAST PORK MEDALLIONS

PORK TENDERLOIN MEDALLIONS SEASONED AND SAUTÉED IN AN IRISH WHISKEY PEPPERCORN SAUCE

THYME ROASTED PORK TENDERLOIN

SERVED WITH OUR HOMEMADE SHIITAKE MUSHROOM GRAVY



SIDES

VEGETABLES

VEGETABLE MEDLEY

GRILLED, STEAMED, OR SAUTÉED WITH ITALIAN SEASONINGS

ASPARAGUS

GRILLED OR STEAMED AND TOPPED WITH HOLLANDAISE

BRUSSEL SPROUTS

ROASTED WITH BACON AND ONIONS

BROCCOLI AND CARROTS

STEAMED WITH SEA SALT

GREEN BEAN ALMANDINE

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

SOUTHERN STYLE SUCCOTASH

BUTTER POACHED LIMA BEANS, CORN, 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

LIGHTLY SEASONED WITH FRESH HERBS AND A SPLASH OF OLIVE OIL

WILD RICE

WITH SAFFRON

RICE PILAF

FLUFFY WHITE RICE WITH CELERY, ONION AND PEAS

ORZO

MADE WITH GARLIC AND FRESH HERBS

PASTA

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

PARMESAN RISOTTO

TOPPED WITH PARSLEY AND SHAVED PARMESAN

MASHED POTATOES

LIGHT AND FLUFFY GARLIC MASH

DUO ENTREES SUGGESTIONS

TRY ONE OF OUR ORIGINAL DUO SUGGESTIONS OR CREATE A DUO PACKAGE YOURSELF. JUST CHOOSE BETWEEN 1 CHICKEN OR PORK ENTRÉE THEN CHOOSE BETWEEN 1 BEEF OR SEAFOOD ENTRÉE.

GRILLED FLANK STEAK AND SHRIMP

MARINATED FLANK STEAK WITH A RUSTIC BEEF DEMI GLACE PAIRED WITH BUTTERY SHRIMP SCAMPI

SIZZLING TANGO

SIZZLING BEEF TENDERLOIN MEDALLIONS WITH WILD MUSHROOM DEMI PAIRED WITH A CHICKEN BREAST TOPPED WITH A GARLIC HERB CREAM SAUCE

CHICKEN SALTIMBOCCA AND GARLIC HERB GROUPE

CHICKEN BREAST STUFFED WITH PROSCIUTTO, SUNDRIED TOMATO AND MOZZARELLA CHEESE PAIRED WITH GARLIC HERB GROUPE

NY STRIP STEAK AND CORDON BLEU CHICKEN

GRILLED MARINATED STEAK SLICED AND TOPPED WITH CARAMELIZED SHALLOTS AND MERLOT SAUCE PAIRED WITH A GRILLED CHICKEN BREAST TOPPED WITH SHAVED HAM, MELTED SWISS CHEESE, AND ALFREDO SAUCE

