



WEDDING BUFFET PACKAGES

PETUNIA \$28

1 BUTLERED APPETIZER, 2 WEDDING "ACTION" STATIONS

LILLY \$32

6 APPETIZERS FROM OUR WEDDING MENU

Lilly buffet comes with 7" hors d'oeuvres plates

SUNFLOWER \$29

2 ENTREES, 2 SIDES

ORCHID \$32

1 BUTLERED APPETIZER, 2 ENTREES, 2 SIDES

ROSE \$35

2 BUTLERED APPETIZERS, 2 ENTREES, 2 SIDES

MAGNOLIA \$38

3 BUTLERED APPETIZERS, 2 ENTREES, 2 SIDES

JASMINE \$43

2 BUTLERED APPETIZERS, 3 ENTREES, 3 SIDES

AZALEA \$44

3 BUTLERED APPETIZERS, 3 ENTREES, 3 SIDES

PRICES LISTED DO NOT INCLUDE APPLICABLE TAXES, STAFFING OR
SERVICE FEES

ALL INCLUSIVE WEDDING PACKAGES AND MENU SELECTIONS



PACKAGES INCLUDE

COMPLIMENTARY BUTLERED APPETIZER (5 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

GRECIAN FRUIT SKEWERS
SEASONAL FRUITS, DRIZZLED WITH HONEY AND GARNISHED WITH CINNAMON AND SESAME SEEDS

CAPRESE STACKS
FRESH MOZZARELLA, BASIL AND TOMATO LAYERED ON CUCUMBER DRIZZLED WITH BALSAMIC REDUCTION

COMPLIMENTARY SALAD (SEE WEDDING MENU)

BEVERAGE STATION
UNSWEET AND SWEETENED ICED TEA, LEMONADE, AND WATER STATION W / TABLESIDE WATER SERVICE

OUR SIGNATURE DINNER ROLLS & BUTTER
VENUE CLEAN-UP AND REMOVAL OF TRASH

CHINA PACKAGE

INCLUDES 9" DINNER CHINA PLATES, DINNER KNIVES, DINNER FORKS, SALAD PLATES, SALAD FORKS AND STEMMED WATER GOBLET

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)
FULL LENGTH LINENS PROVIDED FOR FOOD, BEVERAGE, BAR, GUESTS, CAKE, DJ, GIFT, DISPLAY, BRIDAL PARTY AND SWEETHEART TABLES

CHOICE OF COMPLIMENTING LINEN NAPKINS
(VARIETY OF COLORS ARE AVAILABLE)

BUFFET SET-UP

PLATTERS, DISPLAYS, SILVER CHAFING DISHES & COORDINATING WEDDING DECOR W/ LINENS IN ACCENT COLORS

STAFFING INCLUDES: CHEF, SOUS CHEF, TEAM LEADER & SERVERS
STAFF CALCULATED BASED ON GUEST COUNT

WEDDING APPS

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 CREME
FRAICHE

MINI BEEF BROCHETTES
MINI SKEWERED RIBEYE



POULTRY

CHARBROILED MINI CHICKEN TERIYAKI SKEWERS

MINI CHICKEN PARMESAN BITES
BATTERED & FRIED CHICKEN BREAST BITES TOPPED WITH
MOZZARELLA CHEESE AND MARINA SAUCE

CASHEW CRUSTED CHICKEN SATAY
WITH PEACH MARINADE

THAI CHICKEN SALAD
IN MINI PHYLLO CUPS WITH SRIRACHA SAUCE AND CHOPPED
SCALLIONS

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 CREME
FRAICHE

BBQ PULLED PORK
ON A CROSTINI WITH ASIAN SLAW

TASSO HAM AND SPINACH DIP
LEAN, SPICY, CURED PORK ON FLAT BREAD TRIANGLES

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 CROSTINI

SEARED AHI TUNA
ON A CRISP WONTON TOPPED WITH WASABI SLAW

ONE-BITE SHRIMP COCKTAIL SHOTS
WITH OUT 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 LETTUCE, RED ONIONS, CUCUMBERS, GREEN BELL PEPPERS AND TOMATOES, TOPPED WITH CRUMBLD FETA CHEESE, KALAMATA OLIVES, PEPPERONCINI PEPPERS AND OUR OWN HOUSE GREEK DRESSING.

STEAKHOUSE SALAD

MIXED GREENS WITH ICEBERG LETTUCE, CUCUMBERS, TOMATOES, RED ONIONS, SHREDDED CHEESE, SLICED HARD BOILED EGG AND BUTTERMILK RANCH DRESSING.

CLASSIC CAESAR SALAD

HEARTS OF ROMAINE TOSSED WITH HOUSE MADE HERB CROUTONS, PARMESAN CHEESE AND A CREAMY CAESAR DRESSING

FRUIT AND 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 GUEST.

GRECIAN FRUIT SKEWERS

SKEWERED CANTALOUPE, PINEAPPLE AND STRAWBERRIES DRIZZLED WITH HONEY AND DUSTED WITH CINNAMON AND TOASTED SESAME SEEDS.

ADDITIONAL \$2.00 PER GUEST.

SEASONAL FRESH VEGETABLE CRUDITE

FRESH SEASONAL VEGETABLES

WEDDING ENTREES

BEEF

HERB-ENCRUSTED SLICED BEEF TENDERLOIN
SERVED WITH AU JUS AND 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 WITH AU JUS
& CREAMY HORSERADISH SAUCE (ON THE SIDE)
ADDITIONAL \$100.00 CARVER REQUIRED + \$3.00 PER GUEST.

FILET MIGNON
TENDER FILET MIGNON WRAPPED IN BACON AND TOPPED WITH A
COMPOUND BUTTER
ADDITIONAL + \$4.00 PER GUEST.

POULTRY

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

OVER ROASTED SLICE TURKEY BREAST
WITH HOMEMADE TURKEY GRAVY

CHICKEN SUPREME
SALT ROASTED CHICKEN BREAST WITH A GARLIC HERB CREAM
SAUCE

CHICKEN CACCIATORE
IN A TOMATO SAUCE WITH PEPPERS AND MUSHROOMS

PORK

THYME ROASTED PORK TENDERLOIN
WITH SHIITAKE MUSHROOM GRAVY

SLICED PORK LOIN
WITH CORNBREAD STUFFING AND A CRACKED MUSTARD CREME
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



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

MASHED POTATO BAR

\$5

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

\$5

BAKED POTATOES AND SWEET POTATOES WITH AN ARRAY OF TOPPINGS INCLUDING BUTTER, CHIVES, SOUR CREAM, BACON CRUMBLES, SHREDDED CHEDDAR, AND BROWN SUGAR

VEGETABLES

FRESH GREEN BEANS

CHOICE OF

TRADITIONAL - SEASONED WITH SALT & PEPPER

ALMANDINE - WITH SLICED ALMONDS AND ONION

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 LIGHT AND TOSSED IN BUTTER

VEGETABLE MEDLEY

A MIX OF RED PEPPERS, CARROTS, ZUCCHINI, SQUASH, AND GREEN BEANS

FRESH STEAMED ASPARAGUS

ADDITIONAL \$1.00 PER GUEST

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



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

ENTREES

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 GUEST

VEGAN LASAGNA

LAYERS OF ZUCCHINI, PASTA, TOFU FLORENTINE AND TOFURKEY ITALIAN SAUSAGE AND MUSHROOMS WITH OUR OWN MARINARA AND DALYA MOZZARELLA.
ADDITIONAL \$2.00 PER GUEST

WEDDING ACTION STATIONS

PASTA BAR

YOUR CHOICE OF THREE DIFFERENT PASTA DISHES, PREPARED FRESH ONSITE BY A LINE OF STAFF MEMBERS AND PLACED IN CHAFING DISHES FILLED WITH PENNE, LINGUINE, AND TORTELLINI PASTAS, GRILLED CHICKEN, SHRIMP, AND BAY SCALLOPS, ITALIAN MARINARA, BUTTERY SCAMPI AND ALFREDO SAUCES WITH CRUSHED RED PEPPER AND GRATED PARMESAN.

STREET TACO

POLLO ASADA, PULLED PORK, SAUTÉED SHRIMP & GROUND BEEF. TOPPINGS TO INCLUDE: PICO DE GALLO, LETTUCE, TOMATOES, ONIONS, LIMES, SOUR CREAM, GUACAMOLE, SHREDDED CHEESE, AND BLACK BEANS, WITH FLOUR AND CORN TORTILLAS. DON'T FORGET THE MARGARITAS! ADD A MARGARITA STATION FOR AN ADDITIONAL CHARGE.

SHRIMP & GRITS

GRITS SEASONED WITH BUTTER AND SERVED WITH YOUR CHOICE OF EITHER SMOKED GOUDA MOMAY SAUCE WITH PAN SEARED SHRIMP OR CREOLE SAUCE WITH ANDOUILLE SAUSAGE & SHRIMP, GARNISHED WITH SCALLIONS AND FRESH CHOPPED PARSLEY.

CARVING STATION

A SOUS CHEF WILL BE STAFFED AT A SEPARATE STATION TO CARVE YOUR SELECTION AND PLACE IT ON THE GUESTS' PLATE. SERVED WITH TOASTED BAGUETTES, ASSORTED ROLLS, AU JUS, HORSERADISH SAUCE AND STONE GROUND MUSTARD. CHOICE OF HERB CRUSTED BEEF TENDERLOIN, CAJUN SPICED STEAK MEDALLIONS, THYME ROASTED PORK TENDERLOIN, ROASTED TURKEY BREAST, OR HONEY BAKED HAM.

FAJITA BAR

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

ASIAN STIR-FRY

AUTHENTIC STIR-FRY WITH BEEF, CHICKEN, AND SHRIMP AND ORIENTAL VEGETABLES, CHOPPED GINGER, GARLIC & SESAME OIL SERVED WITH STEAMED RICE, LO MEIN OR RICE NOODLES AND A FANTASTIC SELECTION OF SAUCES

AFTER-PARTY MENU

MINI SLIDERS

ONE-BITE SLIDERS MAKE PLAYFUL HORS D'OEUVRES OR "LATE NITE" SNACKS! YOUR CHOICE OF CHEESEBURGERS, PULLED PORK, OR FRIED CHICKEN. **\$2.25 EACH**

MACARONI & CHEESE SHOTS

MACARONI & CHEESE BECOMES AN ELEGANT LATE NIGHT SNACK WHEN SERVED IN DAINTY CUPS. OUR VERSION FEATURES SHARP CHEDDAR, MONTEREY JACK, AND GRUYERE. **\$1.75 EACH**

PIGS IN A BLANKET

MINI SMOKED SAUSAGES ALL WRAPPED UP IN PUFF PASTRY – AN ALL TIME FAVORITE APPETIZER! **\$1.15 EACH**

CORNDOGS

A PLAYFUL NOD TO THE ERA OF CARNIVALS AND TRAVELING FAIRS. ALL BEEF HOT DOG IN A CORN BREAD CRUST. SERVED WITH 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 GUEST**

TOMATO SOUP SHOT WITH MINI GRILLED CHEESE

A TWIST ON COMFORT FOOD, THIS MINIATURE VERSION OF A CLASSIC DISH IS SURE TO PLEASE. **\$2.95 EACH**

DESSERT STATIONS

PARFAIT DESSERT STATION *\$4.35 per guest*

A DISPLAY OF CLEAR ACRYLIC PARFAIT GLASSES, FILLED WITH YOUR CHOICE OF TWO: CHOCOLATE MOUSSE, VANILLA BERRY YOGURT PARFAITS, OR STRAWBERRY SHORTCAKES

ICE CREAM SUNDAE BAR *\$4.95 per guest*

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.

CHOCOLATE FOUNTAIN DESSERT STATION *\$4.95 per guest*

A 3-TIERED CHOCOLATE FOUNTAIN WITH STRAWBERRIES, BANANAS, MARSHMALLOWS, PRETZEL RODS, POUND CAKE, AND RICE KRISPY TREATS

S'MORES BAR *\$195 set up fee \$2.95 per guest*

LET YOUR GUESTS TOAST MARSHMALLOWS AND CREATE THEIR OWN DELICIOUS TREAT!

CANDY BAR *\$195 set up fee \$3.95 per guest*

COLOR-MATCHED SWEETS, ACCESSORIES, CONTAINERS, AND FAVORS...OH MY! SELECTION OF 5-7 CANDIES