



## WEDDING BUFFET PACKAGES

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### PETUNIA **\$31**

1 BUTLERED APPETIZER, 2 WEDDING "ACTION" STATIONS

### LILLY **\$35**

6 APPETIZERS FROM OUR WEDDING MENU

### SUNFLOWER **\$32**

2 ENTREES, 2 SIDES

### ORCHID **\$35**

1 BUTLERED APPETIZER, 2 ENTREES, 2 SIDES

### ROSE **\$38**

2 BUTLERED APPETIZERS, 2 ENTREES, 2 SIDES

### MAGNOLIA **\$41**

3 BUTLERED APPETIZERS, 2 ENTREES, 2 SIDES

### JASMINE **\$45**

2 BUTLERED APPETIZERS, 3 ENTREES, 3 SIDES

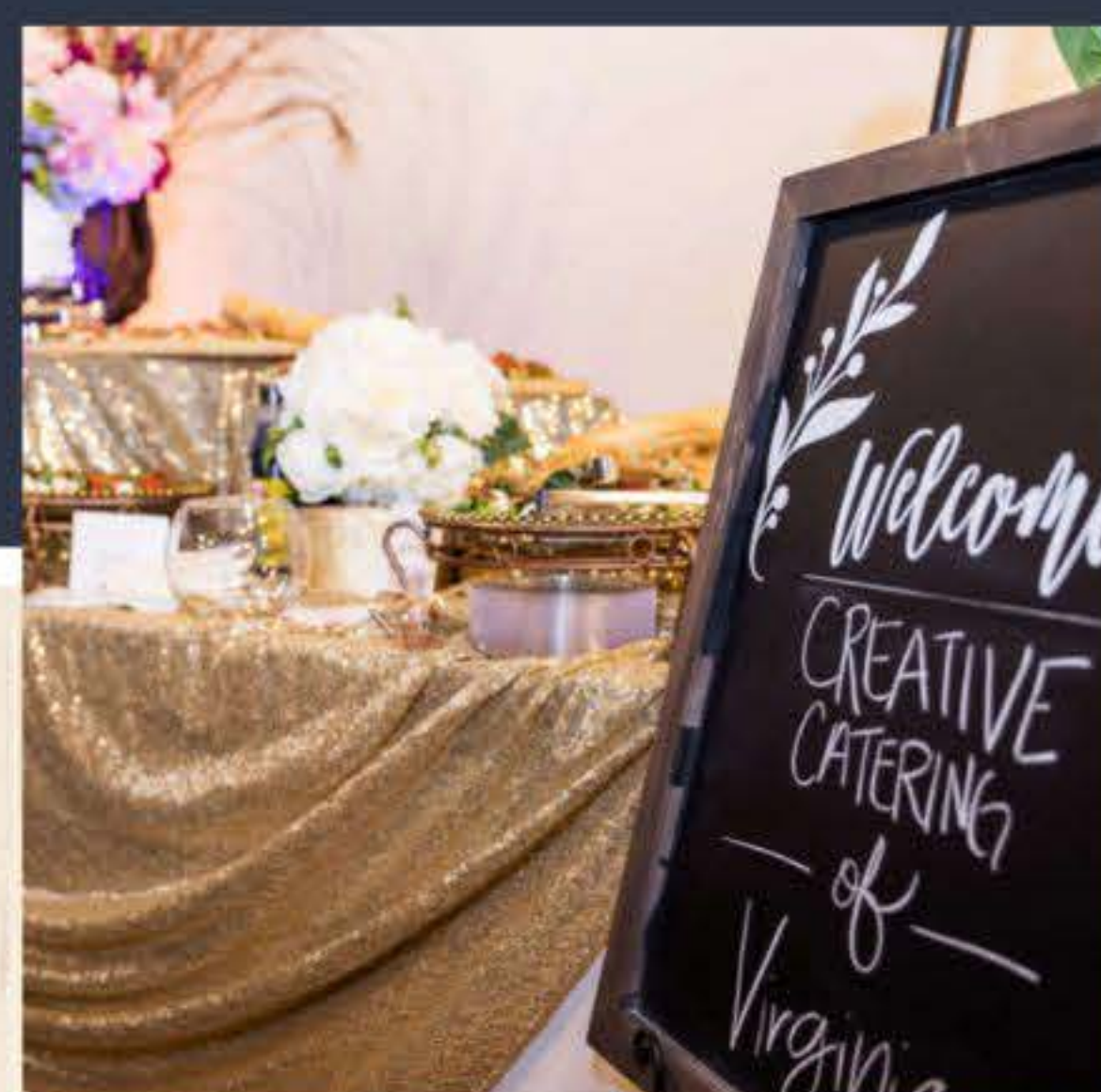
### AZALEA **\$46**

3 BUTLERED APPETIZERS, 3 ENTREES, 3 SIDES

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



# ALL INCLUSIVE WEDDING PACKAGES AND MENU SELECTIONS



## PACKAGES INCLUDE

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### 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 SERVED SALAD COURSE

(SEE WEDDING MENU)

### OUR SIGNATURE DINNER ROLLS & BUTTER

### BEVERAGE STATION

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

### CHINA PACKAGE

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

### APPETIZER SERVICE & CAKE CUTTING / DESSERT SERVICE & SUPPLIES

6" CLEAR OR WHITE W/SILVER RIMMED PLATES. COCKTAIL NAPKINS & CLEAR OR REFLECTIONS (SILVER) FLATWARE

### FULL LENGTH LINENS PROVIDED FOR FOOD, BEVERAGE, AND BAR SERVICE TABLES

(AVAILABLE IN WHITE, IVORY, OR BLACK)

### DECORATIVE BUFFET SET-UP

PLATTERS, DISPLAYS, SILVER CHAFING DISHES & COORDINATING LINENS IN ACCENT COLORS



# WEDDING APPS

## BEEF

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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

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CHARBROILED MINI CHICKEN TERIYAKI SKEWERS  
GRILLED & GLAZED

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

CHICKEN BROCHETTES  
MINI BAMBOO SKEWERED CHICKEN BREAST WITH RED BELL PEPPER,  
PEARL ONION, AND PEPPERCORN SAUCE



## PORK

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SHAVED HONEY HAM  
ON HOMEMADE MINI BISCUITS WITH DIJON MUSTARD OR SWEET  
POTATO BISCUITS WITH APPLE BUTTER AND MANGO CHUTNEY

BACON LOADED BABY POTATOES  
TWICE BAKED BABY RED POTATOES HALVED AND STUFFED WITH  
BACON, CHEDDAR, AND MOZZARELLA AND TOPPED WITH CHIVE  
CRÈME FRAICHE

SAUSAGE STUFFED MUSHROOMS  
ROASTED BUTTON MUSHROOMS WITH PANKO, SAUSAGE AND  
MOZZARELLA STUFFING

CHORIZO & SPINACH DIP  
CREAMY SPINACH AND CHORIZO ON TOASTED PITA ROUNDS

## SEAFOOD

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BACON WRAPPED SCALLOPS  
WITH YOUR CHOICE OF TERIYAKI OR SMOKEHOUSE BBQ GLAZE

CHESAPEAKE BAY MINI-CRAB CAKES  
SERVED WITH A CAJUN AIOLI

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

SMOKED CRAB DIP  
SMOKEY CREAM CHEESE CRAB DIP SERVED ON CROSTINI





## WEDDING SALADS

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### 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 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

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### ASSORTED BLOCK CHEESES

INCLUDING FONTINA, CREAMY GORGONZOLA, SHARP PROVOLONE, AMERICAN GRANA, SHARP CHEDDAR AND BRIE SERVED WITH CRACKERS AND FRUIT COMPOTE.

ADDITIONAL \$245 (SERVES 50 GUESTS)

### GRECIAN FRUIT SKEWERS

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

ADDITIONAL \$2.50 PER GUEST.

### SEASONAL FRESH VEGETABLE CRUDITE

SEASONAL VEGETABLES WITH HUMMUS AND RANCH

\$2 PER PERSON



# WEDDING ENTREES

## BEEF

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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 FEE REQUIRED + \$3.00 PER GUEST.

FILET MIGNON  
TENDER FILET MIGNON WRAPPED IN BACON AND TOPPED WITH A  
COMPOUND BUTTER  
ADDITIONAL + \$6.00 PER GUEST.

## POULTRY

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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

OVEN ROASTED BONE IN CHICKEN  
ROTISSERIE STYLE ROASTED CHICKEN

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

CHICKEN CACCIATORE  
SHREDDED CHICKEN IN A TOMATO SAUCE WITH PEPPERS,  
MUSHROOMS AND PENNE PASTA

## PORK

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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

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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 ADDITIONAL  
CHARGE PER PERSON

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

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### 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

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### 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

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### 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

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### 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

### 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.



# WEDDING ACTION STATIONS

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## 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 MORNAY 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. DISPLAYED WITH ASSORTED TOPPINGS AND SAUCES.



# AFTER-PARTY MENU

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## MINI SLIDERS

ONE-BITE SLIDERS MAKE PLAYFUL HORS D'OEUVRES OR "LATE NITE" SNACKS! YOUR CHOICE OF CHEESEBURGERS, PULLED PORK, OR FRIED CHICKEN. **\$2.95 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. **\$2.25 EACH**

## STREET TACOS

MINI FLOUR TACOS WITH CARNE ASADA, PICO, CILANTRO AND LIME **\$2.25 EACH**

## POTSTICKERS

STEAMED PORK AND CABBAGE DUMPLING WITH GARLIC- GINGER DIPPING SAUCE **\$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 *\$4.95 per guest*

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

### CANDY BAR *\$5.95 per guest*

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