

WEDDING MENU

Choose 2 appetizers for \$12pp OR Choose 4 appetizers for \$15pp

Appetizer Options:

Beef Empanadas
Beef sliders
Beef Tenderloin Crostini
Bruschetta
Caprese Skewers
Chicken Satay
Coconut Lamb Lollipops *add \$5pp
Crispy Asparagus
Creamy Meatballs
Cucumber Crostini
Honey BBQ Meatballs
Loaded Sweet Corn Dip
Potato Empanadas
Shrimp Cocktail
Sticky Asian Wings
Roti John
Tostadas

Soup Options:

Butternut Squash
Creamy Mushroom
Fire Roasted Tomato Basil
Sweet Potato Coconut Bisque

Salad Options:

Caesar
Caprese
Greek
House
Midwest

BUFFET or FAMILY STYLE OPTIONS:

Buffet Pricing is \$38 for 5-6oz protein portions. Pick any 2 entrees. ADD \$5 for Filet entrees. ADD \$4 for additional entrees. ADD \$4 for FAMILY STYLE

Buffet includes dinner rolls, house salad and appropriate vegetable and starches

Soup or Salad Upgrades: \$3

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Prices per person includes Dinner Rolls and House Salad

SALAD/SOUP UPGRADES: \$3

Entrees include seasonal vegetable and a choice of roasted garlic mash, cheesy baby reds, or jasmine rice (only one starch choice per entree)

Basque Chicken \$36

Tender chicken thighs braised with sweet peppers, tomatoes, shallots, and olives

Blackened Salmon

Wild caught salmon expertly blackened with house blend spices and pan seared to perfection. Drizzled with house made citrus orange reduction

market price

Chicken Alfredo \$35

Penne tossed in house made creamy alfredo sauce and served with oven roasted chicken

Chicken Piccata \$36

Sauteed juicy chicken breast, finished with a roasted garlic, tangy lemon- caper sauce

Garlic Prawns

Succulent prawns sauteed in a savory garlic-herb-shallot butter sauce with sweet peppers and bok choy. Finished with cream and lemon

market price

Greek Citrus Herb Chicken \$36

Juicy chicken marinated overnight and baked to perfection with citrus, oregano, thyme

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Herb Roasted Chicken \$36

Juicy chicken marinated overnight in extra virgin olive oil, thyme, rosemary, shallots, and coconut cream

Pan Seared Steak \$42

Perfectly seared filet or sirloin steak finished with herb butter and served with blistered tomato and demi-glace

Chicken or Steak Marsala \$36/\$39

Sauteed steak or chicken bites finished with a house made rich marsala cream sauce and mushrooms

Thai Chicken Coconut Curry \$36

Tender chicken simmered in a creamy and rich curry sauce infused with lemongrass, lime leaves, and thai basil

For the Kiddos

\$16 pp

Comes with fruit cup

Buttered Noodles

Mac n Cheese

Chicken Tenders and Fries

PBJ and Chips

WEDDING MENU

THE NEXT MORNING

minimum of 30 people

tea, coffee, fresh juice included

BREAKFAST BUFFET \$19pp

Breakfast potatoes, bacon, sausage, cheesy scrambled eggs, French toast, fresh fruit

BRUNCH BUFFET \$27pp

Breakfast potatoes, bacon, sausage, cheesy scrambled eggs, French toast, biscuits and gravy OR breakfast burrito, fresh fruit

SIMPLE \$16pp

Assorted pastry, toast, cream cheese, fresh fruit