

WEDDING MENU

Price per piece. 30 Minimum

Cold Appetizers

Bruschetta \$3

Caprese Skewer GF \$3.50

Smoked Salmon Crostini GF \$3.75

Plantains and Guacamole GF \$3.50

Hot Appetizers

Beef Empanada \$3.95

Beef Slider \$4.50

Chicken Satay \$4

Creamy Meatballs \$4

Honey BBQ Meatballs \$4

Station Appetizers

Loaded Sweet Corn Dip \$3.50

Seasonal Vegetable Display \$3.75

Fresh Seasonal Fruits Display \$4.25

Smoked Salmon Spread \$4.50

WEDDING MENU

Salad

Price per person

Caesar \$6

Cranberry \$7

Caprese \$6

House \$5

Strawberry \$6.50

BUFFET OPTION: Buffet Pricing is \$38 for 5-6oz protein portions. Pick any 2 entrees. ADD \$4 for Beef entrees. ADD \$4 for additional entrees.

FAMILY STYLE OPTION: Family style pricing is buffet price **plus \$4 per person**. Pick any 2 entrees. ADD \$4 for Beef entrees. ADD \$4 for additional entrees.

Both Buffet and family style options include dinner roll, house salad and appropriate vegetable and starches. Other Salad Upgrades: \$3.50

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Prices per person includes Dinner Roll and House Salad

**Entrees include seasonal vegetable AND roasted garlic mash OR herb roasted potatoes*

Basque Chicken \$36

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

Blackened Salmon

Salmon expertly blackened with house blend spices and oven roasted to perfection. Drizzled with house made citrus orange reduction

market price

Garlic Shrimp

Succulent shrimp sautéed in a savory garlic-herb-butter sauce with sweet peppers. Finished with cream and lemon

market price

Chicken Marsala \$36

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

Herb Roasted Chicken \$36

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

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Braised Beef Short Ribs \$42

Tender, fall off the bone beef short ribs slow braised to perfection in a rich red wine and herb reduction

Korean Braised Beef \$40

Tender beef slow-cooked to perfection in a savory soy-based sauce infused with ginger, garlic, and a touch of sweetness

Steak Marsala \$40

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

Thai Chicken Coconut Curry \$36

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

For the Kiddos

\$14.50 pp

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