

WEDDING MENU

Price per piece. 30 Minimum

Cold Appetizers

- Bruschetta \$3.50
- Caprese Skewer GF \$3.70
- Smoked Salmon Crostini GF \$4.00
- Plantains and Guacamole GF \$4.50

Hot Appetizers

- Beef Empanada \$4.80
- Beef Slider \$4.90
- Chicken Satay \$4.50
- Creamy Meatballs \$4.50
- Honey BBQ Meatballs \$4.50

Station Appetizers

- Loaded Sweet Corn Dip \$3.50
- Seasonal Vegetable Display \$4.50
- Fresh Seasonal Fruit Display \$4.80
- Smoked Salmon Spread \$5.50

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Salad Upgrades

Price per person

Caesar \$6

Cranberry \$6

Caprese \$6

Strawberry \$6.50

BUFFET OPTION: Buffet Pricing is \$39 for 5-6oz protein portions. Pick 2 entrees. ADD \$5 for Beef/Salmon entrees. ADD \$5 for additional entrees.

SPECIAL OFFER Pick ONE Entree: Chicken Only \$28/Beef Only \$34

FAMILY STYLE OPTION: Family style pricing is \$43. Pick 2 entrees. ADD \$4 for Beef/Salmon entrees. ADD \$5 for additional entrees.

Both Buffet and family style options include dinner roll, house salad and appropriate vegetable and starches. Salad Upgrades: \$3.75

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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 \$37

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

Blackened Salmon \$40

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

Coconut Butter Salmon \$40

Oven roasted salmon in a rich coconut butter sauce with ginger, garlic and fresh herbs

Butter Chicken \$38

Juicy chicken simmered in creamy tomato butter sauce with aromatic spices and fresh herbs

Herb Roasted Chicken \$37

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

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Beef Bourguignon \$41

Slow braised tenderloin tips simmered in a rich red wine sauce with caramelized onions, mushrooms and carrots

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 \$43

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

Steak Marsala \$41

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

Thai Chicken Coconut Curry \$37

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

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