



Wedding Packages

Buffet or Family Style Wedding Reception



Silver Package

\$65.00 per adult

Choose two entrees & two sides; also includes garden salad, bread, plus two hors d'oeuvres.

Silver Hors D'oeuvres (choose two)

Stuffed mushrooms

Roasted mushrooms stuffed with spinach and cheese

Bruschetta

Onion, tomato, garlic, basil, olive oil, balsamic reduction, and caprese

Spinach artichoke dip

Artichoke, spinach, sour cream, garlic mayo, parmesan reggiano, topped with mozzarella and provolone then baked.

Mini crab cakes

Fresh corn relish and Cajun Remoulade

Buffalo Chicken Dip

Served with crispy pita chips

Entrees (choose two)

Chicken Piccata

Sauteed chicken breast finished with a white wine and lemon butter sauce.
Garnished with caper and served with linguine.

Roasted Pork Loin

Garlic roasted pork loin served with a maple bourbon glaze.
Served with caramelized apples.

House-made lasagne



Marinara, pasta sheets, ricotta, beef and mozzarella cheese topped with marinara sauce.

Roasted Salmon

Fresh salmon roasted and finished with herb butter beurre blanc.

Chicken Marsala

Roasted and seared chicken breast with a house-made marsala wine sauce.



Gold Package

\$85.00 per adult

Choose two entrees & two sides; also includes salad, bread, plus three hors d'oeuvres.

Gold hors d'oeuvres (choose three)

Caprese Skewers

Cherry tomatoes, basil, and fresh mozzarella finished with honey balsamic reduction (gf)

Peanut Chicken Satay

Marinated and grilled chicken skewers finished with a spicy peanut sauce

Teriyaki Beef Satay

Marinated and grilled flank steak skewers finished with a soy glaze (gf)

Bruschetta

Tomato, onion, basil, garlic, olive oil and balsamic reduction

Shrimp cocktail

Served with crab Louie sauce, cocktail & lemon wedges

Spanokopita

Phyllo dough wrapped around spinach and feta cheese

Entrees (choose two)

Prime Rib (+\$2 pp for carving station)

Served with Au jus and creamy horseradish sauce.

Beef Tournedos

Seared 2 oz. Filet medallions topped with a mushroom demi-glace

Chicken Piccata

Sauteed chicken breast finished with a white wine lemon garlic butter sauce

Chicken Marsala

Seared chicken breast finished with a wild mushroom marsala sauce

Roasted Salmon

Finished with a fresh herb lemon Buerre Blanc

Blackened Mahi

Seared and finished with steamed rice and topped with island salsa

Sliced Pork Tenderloin

Topped with a peach glaze

Penne Al a Vodka

Served with a garlic tomato cream vodka sauce



Platinum Package

\$105.00 per adult

Choose three entrees & three sides; also includes salad, bread, plus three hors d'oeuvres.

Platinum Hors d'oeuvres (choose 3)

Jumbo Shrimp Cocktail

Chilled poached jumbo shrimp cocktail sauce and lemon (gf)

Bacon Wrapped Water Chestnuts

Roasted and finished with a maple glaze

Spanakopita

Phyllo dough stuffed with a creamy spinach and feta cheese

Greek Skewers

Olive, tomatoes, cucumbers, and feta finished with a Greek vinaigrette

Stuffed Mushrooms

Roasted wild mushrooms stuffed with spinach and cheese

Phyllo Baked Brie

Brie wrapped in jam and covered with puff pastry and baked. Served with warm crostini

AHI Tuna Wonton Cups

Ahi marinated tuna served atop crisp wontons with sesame seeds and scallions

Roasted Vegetable Platter

Marinated portabella, roasted asparagus, red peppers, zucchini, tomato and

Platinum Entrees (choose 3)

Seared Filet & Lobster Tail

Accompanied by mashed potatoes, roasted asparagus and topped with a lemon garlic butter sauce.

Pan Seared Veal Saltimbocca

Served with oven roasted potatoes & fresh sauteed green beans

Bone-in Pork Chops

Served with white cheddar grits & roasted root vegetables

Miso Glaze Halibut

Served with basmati rice & sugar snap peas

Rosemary Rubbed Lamb Chops

Served with roasted fingerling potatoes & zucchini medley

Vegetarian Lasagne (minimum 10 servings ordered)

5 cheese layered classic vegetable lasagna



Sides

Garlic mashed potatoes

Pan roasted asparagus

Roasted red potatoes

Roasted vegetables

Rice pilaf

Sauteed snap peas

Broccolini



Wedding Video

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