



WEDDING PACKAGES

SIMPLE PLATED DINNER MENU

DINNER INCLUDES

- Hors D'oeuvres Hour
- Salad or Soup
- Entrée
- Starch
- Vegetables
- Fresh Baked Rolls & Butter
- Plated Dessert
- Coffee and Tea

Hors D'Oeuvres Hour

Chefs Selection of Assorted Hot & Cold Passed Hors d'Oeuvres & Canapés

ENTRÉE

Traditional Chicken Parmesan

topped with Melted Mozzarella, Marinara Sauce & Fresh Grated Parmesan

Oven Baked Citrus Salmon

topped with BBQ Orange Rounds & a Herb Butter Sauce

Soups

- Roasted Butternut Squash
- Potato & Leek
- Fire Roasted Red Pepper & Tomato.

Salads

- Classic Wedge Caesar Salad with Brie Crostini Croutons & Crispy Prosciutto topped with Shaved Aged Parmesan
- Heritage Blend Garden Salad topped with Shredded Carrots, Crumbled Goat Cheese & Sweet Cherry Tomato in a Honey Mustard Vinaigrette
- Spinach Apple Salad topped with Candied Walnuts, Red Onion & Crisp Gala Apple in a Herb Balsamic Dressing.

Grilled Striploin

with a Cabernet & Crushed Peppercorn Jus topped with Fried Onion Crisps

Apple & Brie Chicken

Apple & Brie Stuffed Chicken Breast topped with a Portobello Cognac Cream Sauce

SIDES & UPGRADES

Starch

- Sour Cream Mashed Potatoes
- Oven Roasted Mini Potatoes

Vegetables

- Green Bean Almandine Bundles
- Roasted Organic Root Vegetables

Dessert

- Homemade Tiramisu
- New York Cheese Cake topped with Fresh Seasonal Berry Coulis

Apple & Brie Chicken

Apple & Brie Stuffed Chicken Breast topped with a Portobello Cognac Cream Sauce

Upgrades

Add Charcuterie Boards During Cocktail Hour or a Plated Pasta Course During Dinner.

**SPEAK TO A REPRESENTATIVE FOR
PRICING & CUSTOMIZATION OPTIONS**



WEDDING PACKAGES

CLASSIC PLATED DINNER MENU

DINNER INCLUDES

- Hors D'Oeuvres Hour
- Salad or Soup
- Pasta
- Entrée
- Starch
- Vegetables
- Fresh Baked Rolls & Butter
- Plated Dessert
- Coffee and Tea

Hors D'Oeuvres Hour

Chefs Selection of Assorted Hot & Cold Passed Hors d'Oeuvres & Canapés

ENTRÉE

Short Ribs

Oven Baked Guinness Short Ribs

Slow Roasted Chicken

Apple Brandy and Herb Slow Roasted Chicken Supreme

Soups

- Roasted Butternut Squash
- Potato & Leek
- Fire Roasted Red Pepper & Tomato.

Salads

- Chardonnay Poached Pears over a bed of Peppery Baby Arugula
- Fresh Strawberry, Arugula & Beet Salad topped with Roasted Corn & a Mandarin Dressing
- Caprese Pesto Salad with Heirloom Tomatoes, Fresh Boccincini & Aged Balsamic Drizzle

Pasta

- Penne Alla Vodka with Pancetta
- Tortellini Alla Panna
- Pasta Rosa

Pan Seared Trout

Pan Seared Trout with a Caper & Garlic Lemon Butter Sauce

Jerk Pork Tenderloin

Jerk Pork Tenderloin with a Charred Port Jelly Sauce

SIDES & UPGRADES

Starch

- Garlic Mashed Potatoes
- Duchess Potatoes
- Rice Pilaf

Vegetables

- Lemon Grilled Asparagus
- Roasted Vegetable Medley
- Maple Roasted Brussel Sprouts

Upgrades

Add a Sweet or Savoury Late Night Station or Seasonal Fruit Platter per Table with Dessert

Dessert

- Crème Brulée
- Belgian Chocolate Cake
- Mini Dessert Trio

SPEAK TO A REPRESENTATIVE FOR PRICING & CUSTOMIZATION OPTIONS



WEDDING PACKAGES

VIP PLATED DINNER MENU

DINNER INCLUDES

- Hors D'Oeuvres Hour
- Salad or Soup
- Pasta
- Entrée
- Starch
- Vegetables
- Fresh Baked Rolls & Butter
- Dessert & Fresh Fruit
- Coffee and Tea

Hors D'Oeuvres Hour

Chefs Selection of Assorted Hot & Cold Passed Hors d'Oeuvres & Canapés

Soups

- French Onion Soup
- Cream of Mushroom
- Classic Minestrone

ENTRÉE

Rack Of Lamb

Roasted Rack of Lamb with a Mustard Crust

Slow Roasted Prime Rib

Slow Roasted Prime Rib au Jus

Short Ribs

Oven Baked Guinness Short Ribs

Angus Strip Loin

10oz Grilled Angus Strip loin

Chicken Marsala

Salads

- Micro Greens rolled with Cucumber Ribbon topped with Cranberry Crusted Cheese & Edible Flowers with a Prosecco & Maple Aged Balsamic
- Fennel, Pear & Apple Stacked Salad with a Parmesan & Pomegranate Vinaigrette
- Charred Radicchio & Cucumber Salad with Micro Greens & Sweet Ginger Dressing

Pasta

- Curried Butternut Squash Agnolotti
- Linguini Alla Puttanesca
- Orecchiette with Rapini

Roasted Beef Tenderloin

Oven Roasted Beef Tenderloin with Red Wine Jus

Herb Crusted Trout

Herb Crusted Trout topped with Cherry Tomato Salsa

Black Cod

Black Cod with Mango Cilantro Chutney

Grilled Veal Chop

10oz Grilled Veal Chop, served with Crispy Onions & Cabernet Sauce

SIDES & UPGRADES

Starch

- Truffle Mashed Potatoes
- Purple Mashed Potatoes
- Roasted Fingerling Potatoes
- Creamed Potato Rounds
- Roasted Sweet Potatoes
- Wild Mushroom Risotto
- Spanish Style Wild Rice

Vegetables

- Vegetable Bouquet
- Patty Squash (Seasonal)
- Roasted Candied Beets
- Roasted Squash
- Buttered Mini Stem Carrots

Dessert

- Trio of Mini Desserts
- Gourmet Fig Cheesecake
- Vanilla Bean & Espresso Crème Brule
- Panna Cotta

Upgrades

Add Full Antipasto Bar During Reception
Add Seafood Course (Market Price)

**ASK ABOUT OUR LATE NIGHT STATION
SELECTION & SPEAK TO A REPRESENTATIVE
FOR PRICING & CUSTOMIZATION OPTIONS**



WEDDING PACKAGES

SIMPLE DINNER BUFFET MENU

BUFFET INCLUDES

- Salad
- Entrée (1 Chicken or Pork)
- Starch
- Vegetables
- Fresh Baked Rolls & Butter
- Coffee and Tea
- Assorted Desserts

Entrée: Choose 1 Between Chicken OR Pork

Chicken Entrée

- Chicken Marsala
- Chicken Piccata
- Lemon Chicken
- Mojo Grilled Chicken Breast
- Mediterranean Chicken
- Slow Smoked BBQ Chicken
- Baked Italian Chicken Quarters

Pork Entrée

- Cuban Style Roast Pork
- Slow Smoked Pulled Pork
- Guava Pulled Pork

Hors D'Oeuvres

Choose an Hors D'oeuvres Package to add on to your Buffet Package, **starting at \$12.00 per person**

Salads (Choose 1)

- Caesar Salad
- House Wedge Salad
- Garden Salad

Upgrade:

- Classic Caprese Salad

Vegetables (Choose 1)

- Seasonal Vegetable Medley
- Green Beans Almandine

Upgrade:

- Oven Roasted Vegetables
- Grilled Asparagus

Starch (Choose 1)

- Garlic Mashed Potatoes
- Parslied Potatoes
- Sour Cream Potatoes
- Rice Pilaf
- Spanish Style Yellow Rice
- Oven Roasted Potato

Upgrade:

- Pasta Bar
- Parmesan Orzo

**CONTACT US FOR
PRICING**

WEDDING PACKAGES

CLASSIC DINNER BUFFET MENU

BUFFET INCLUDES

- Hors D'oeuvres Hour
- Salad Bar
- Entrée
- Live Chef Station
- Starch
- Vegetables
- Fresh Baked Rolls & Butter
- Coffee and Tea
- Assorted Pastries & Seasonal Fresh Fruit

Hors D'Oeuvres Hour

Chefs Selection of Assorted Hot and Cold Hors d'Oeuvres and Canapés (passed butler style)

Salad Bar

- Caesar Salad
- House Wedge Salad & Garden Salad with selection of toppings and dressing

Entrée (Choose 1)

- Chicken Marsala
- Chicken Piccata
- Mojo Grilled Chicken Breast
- Mediterranean Chicken
- Caribbean Grilled Chicken
- Creamy Garlic Chicken
- Italian Breaded Lemon Chicken

LIVE CARVING STATION (CHOOSE 1)

Slow Roasted Turkey Breast

Served with Cranberry Chutney

Rub Roasted Top Round

Served with Creamy Horseradish Spread & Roasted Garlic Aioli

Honey Glazed Baked Ham

Served with Honey Mustard

Mojo Marinated Pork Loin

Served with Mango Chutney

Deluxe Pasta Station

Shrimp, Grilled Chicken Strips, or Italian Sausage tossed with Penne or Casarecce with your choice of homemade Tomato Basil, Cream or Pesto Sauce

Starch (Choose 2)

- Garlic Mashed Potatoes
- Parslied Potatoes
- Sour Cream Mashed Potatoes
- Rice Pilaf
- Spanish Style Yellow Rice
- Oven Roasted Potato
- Penne Pasta with Tomato Basil or Cream Sauce

Upgrade:

- 3 Cheese Mac & Cheese
- Truffled Mashed Potatoes

Vegetables (Choose 1)

- Seasonal Vegetable Medley
- Oven Roasted Vegetables
- Green Beans Almandine

Upgrade:

- Grilled Asparagus
- Oven Roasted Brussel Sprouts

PROTEIN UPGRADES

Grilled Beef Tenderloin

Seasoned, Marinated and Grilled Served with Creamy Horseradish Spread & Roasted Garlic Aioli

Braised Short Ribs

Six hour slow Braised Beef Short Rib with a Rosemary Demi-glaze

Carved Smoked Brisket

Slow Applewood Smoked with a House Blend Rub

Stuffed Chicken

Tuscan, Sicilian or Cordon Bleu

**CONTACT US FOR
PRICING**



WEDDING PACKAGES

VIP DINNER BUFFET MENU

BUFFET INCLUDES

- Hors D'oeuvres Hour
- Garden & Caesar Salad
- Entrée
- Live Chef Station
- Deluxe Pasta Station
- Starch
- Vegetables
- Fresh Baked Rolls & Butter
- Coffee and Tea
- Assorted Pastries & Seasonal Fresh Fruit

Hors D'Oeuvres Hour

Chefs Selection of Assorted Hot and Cold Hors d'Oeuvres and Canapes (passed butler style)

ENTRÉE (CHOOSE 1)

Chicken

- Chicken Marsala
- Chicken Piccata
- Italian Breaded Lemon Chicken
- Creamy Garlic Chicken
- Slow Smoked BBQ Chicken
- Baked Italian Chicken Quarter

Pork

- Cuban Style Roast Pork
- Guava Pulled Pork
- Slow Smoked BBQ Pulled Pork

Beef

- Braised Beef Tip
- Steak Milanese
- Country Pot Roast

Seafood: Ask about available upgrades

LIVE CARVING STATION (CHOOSE 1)

Slow Roasted Turkey Breast

Served with Cranberry Chutney

Rub Roasted Top Round

Served with Creamy Horseradish Spread & Roasted Garlic Aioli

Honey Glazed Baked Ham

Served with Honey Mustard

Mojo Marinated Pork Loin

Served with Mango Chutney

Starch (Choose 2)

- Garlic Mashed Potatoes
- Parslied Potatoes
- Sour Cream Mashed Potatoes
- Rice Pilaf
- Spanish Style Yellow Rice
- Oven Roasted Potato
- Penne Pasta with Tomato Basil or Cream Sauce

Upgrade:

- 3 Cheese Mac & Cheese
- Truffled Mashed Potatoes Risotto

Vegetables (Choose 2)

- Seasonal Vegetable Medley
- Oven Roasted Vegetables
- Green Beans Almandine
- Grilled Asparagus
- Oven Roasted Brussel Sprouts

Deluxe Pasta Station

Shrimp, Grilled Chicken Strips, or Italian Sausage tossed with Penne or Casarecce with your choice of homemade Tomato Basil, Cream or Pesto Sauce

PROTEIN UPGRADES

Prime Rib

Seasoned, Marinated and Grilled Served with Creamy Horseradish Spread & Roasted Garlic Aioli

Braised Short Ribs

Six hour slow Braised Beef Short Rib with a Rosemary Demi-glace

Carved Smoked Brisket

Slow Applewood Smoked with a House Blend Rub

Stuffed Chicken

Tuscan, Sicilian or Cordon Bleu

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