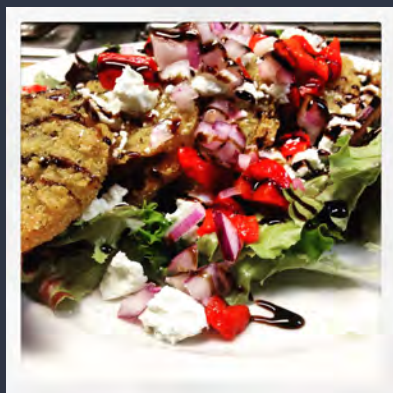


PLATED DINNER WEDDING RECEPTION



PLATED MEAL PACKAGES INCLUDE

CHOICE OF SALAD, STARCH, VEGETABLE, DINNER ROLLS AND BUTTER
CHINA PLATES, SILVERWARE, AND GLASS WATER GOBLET FOR DINNER SERVICE
ADDITIONAL PLATES, SILVERWARE,
AND COCKTAIL NAPKINS FOR COCKTAIL HOUR AND CAKE SERVICE
INCLUDES CUTTING, PLATING, AND SERVING OF YOUR WEDDING CAKE OR DESSERT
BEVERAGE STATION WITH SWEETENED AND UNSWEET ICED TEAS, LEMONADE,
AND TABLESIDE WATER SERVICE
FULL LENGTH LINEN PROVIDED FOR BEVERAGE AND BAR SERVICE TABLES.
AVAILABLE IN WHITE, IVORY OR BLACK.

SINGLE ENTRÉE PLATE

CHOOSE UP TO 3 INDIVIDUAL SELECTIONS FOR EACH GUEST TO CHOOSE FROM!

CHICKEN, PORK, OR VEGETARIAN \$28

BEEF OR SEAFOOD \$32

DUO ENTRÉE PLATE

CHOOSE COMBINATIONS OF ANY 2 SELECTIONS FOR ALL OF YOUR GUEST TO ENJOY!

CHICKEN, PORK, VEGETARIAN ONLY \$31

ADD A BEEF OR SEAFOOD \$35

ULTIMATE "SURF & TURF" \$38

INTERESTED IN ADDING APPETIZERS FOR A COCKTAIL HOUR
OR "LATE NITE" SNACKS FOR YOUR SEND OFF?

TALK TO YOUR CATERING EVENT CONSULTANT
ABOUT THE OPTIONS WE CAN USE TO CUSTOMIZE YOUR RECEPTION!

ENTREE SELECTIONS

CHICKEN

GARLIC HERB CREAM

SALT ROASTED CHICKEN BREAST TOPPED WITH A GARLIC HERB CREAM SAUCE

SALTIMBOCCA

CHICKEN BREAST STUFFED WITH PROSCIUTTO, IMPORTED CHEESES AND TOPPED WITH A CREAMY SUN-DRIED TOMATO SAUCE

MARSALA

PAN SEARED CHICKEN BREAST TOPPED WITH SAUTEED MUSHROOMS AND MARSALA SAUCE

CORDON BLEU

GRILLED CHICKEN BREAST TOPPED WITH SHAVED HAM, MELTED SWISS CHEESE, AND ALFREDO SAUCE

MONTEREY

CHICKEN BREAST BASTED WITH BOURBON WHISKEY BBQ SAUCE, TOPPED WITH BACON AND MELTED MONTEREY JACK CHEESE

SEAFOOD

GARLIC HERB GROUPE

GARLIC AND HERB CRUSTED GROUPE FILET WITH A CRAB CREAM SAUCE

PAN SEARED SCALLOPS

LIGHTLY SEASONED SEARED SCALLOPS SERVED IN A REDUCTION OF NATURAL JUICES, BUTTER, AND GARLIC

FRESH CUT MAHI MAHI, TUNA, FLOUNDER OR SALMON

WILD CAUGHT FRESH FISH SELECTIONS PERFECTLY BAKED AND SERVED WITH A VARIETY OF AMAZING FLAVORS AND STYLES TO CHOOSE FROM!

CHOOSE FROM A LEMON DILL CREAM SAUCE, LEMON CILANTRO BUTTER SAUCE, PAN SEARED W/ BLACKENING SPICE OR RUBBED W/ CARIBBEAN JERK SEASONING AND TOPPED WITH A MANGO SALSA, OR YOUR CHOICE OF A MAPLE-SOY OR TERIYAKI GLAZE

SEARED LOW COUNTRY SHRIMP

LARGE SHRIMP, CAJUN SEASONED, SEARED AND TOPPED WITH A CREAMY FIRE ROASTED CORN & BELL PEPPER SAUCE SIMMERED WITH ANDOUILLE SAUSAGE

VEGETARIAN

SOUTHERN DUO

LIGHTLY FRIED EGGPLANT AND GREEN TOMATO ALONGSIDE MIXED GREENS WITH ROASTED RED PEPPERS, RED ONION, FETA CHEESE AND A TANGY BALSAMIC GLAZE

MEDITERRANEAN PORTABELLA

MARINATED AND GRILLED PORTABELLA MUSHROOMS TOPPED WITH SAUTÉED SPINACH, ONION, ROASTED RED PEPPER, FETA CHEESE AND A LIGHT PORCINI GLAZE

STUFFED SWEET POTATOES

OVEN ROASTED SWEET POTATO HALVES LOADED WITH AVOCADO, BLACK BEAN, CILANTRO, RED ONION, BABY SPINACH, A SPLASH OF LIME AND MOZZARELLA CHEESE.

BEEF

BEEF TENDERLOIN

PETITE CUT STEAK, PERFECTLY SEASONED AND TOPPED WITH CARAMELIZED SHALLOTS AND MERLOT SAUCE

CENTER CUT TOP SIRLOIN

A FAVORITE OF STEAK LOVERS EVERYWHERE! TOP SIRLOIN STEAKS ARE TENDER, JUICY AND FLAVORFUL. SERVED WITH AN HERB PARSLEY BUTTER.

BRAISED BEEF SHORT RIB

RICH IN FLAVOR WITH A MEATY AND EXTREMELY TENDER TEXTURE. SLOW COOKED WITH GARLIC & RED WINE

FIREHOUSE FLANK STEAK

MARINATED & FLAME GRILLED, THIS SEASONED BEEF IS LEAN WITH LESS FAT YET VERY FLAVORFUL. SERVED WITH A RUSTIC BEEF STOCK AND RED WINE DEMI GLACE

PORK

BELFAST PORK MEDALLIONS

PORK TENDERLOIN MEDALLIONS SEASONED AND SAUTÉED IN AN IRISH WHISKEY PEPPERCORN SAUCE

THYME ROASTED PORK TENDERLOIN

SERVED WITH OUR HOMEMADE SHIITAKE MUSHROOM GRAVY



SIDES

VEGETABLES

FARMHOUSE VEGETABLE MEDLEY

STRAIGHT FROM THE GARDEN! A MIX OF RED PEPPERS, CARROTS, ZUCCHINI, SQUASH AND GREEN BEANS

FRESH ROASTED ASPARAGUS

PERFECTLY SEASONED! WRAP WITH PROSCIUTTO HAM & BALSAMIC GLAZE FOR AN ADDITIONAL \$2.00 PER GUEST.

BRUSSEL SPROUTS & BUTTERNUT SQUASH MEDLEY

ROASTED BRUSSEL SPROUTS WITH BUTTERNUT SQUASH AND RED ONIONS TOSSED IN POMEGRANATE GLAZE

FRESH STEAMED BROCCOLI CROWNS

STEAMED, LIGHTLY SEASONED AND TOSSED IN BUTTER WITH SEA SALT

FRESH SAUTEED GREEN BEANS

CHOICE OF
TRADITIONAL - SEASONED WITH SALT & PEPPER, GARLIC AND OIL
ALMANDINE - WITH SLICED ALMONDS AND ONION
SOUTHERN STYLE - SEASONED WITH BACON, ONION, AND CHOPPED RED PEPPERS

SOUTHERN STYLE SUCCOTASH

BUTTER POACHED LIMA BEANS, CORN, PEPPERS AND ONIONS

SUGAR PEAS

WITH MUSHROOMS AND PEPPERS

STARCHES

OVEN ROASTED POTATOES

LIGHTLY SEASONED WITH FRESH HERBS AND A SPLASH OF OLIVE OIL

SWEET POTATO FINGERLINGS

ROASTED WITH OLIVE OIL AND SEA SALT

MASHED POTATOES

LIGHT AND FLUFFY GARLIC MASH

SAFFRON RICE PILAF

BASMATI RICE WITH SAFFRON, BUTTER, ONION, PARSLEY, CUMIN, SLICED ALMONDS AND POMEGRANATE ARILS

RICE PILAF

FLUFFY WHITE RICE WITH WITH CELERY, ONION AND PEAS

SOUTHWEST RICE W/ BLACK BEANS

SEASONED LONG GRAIN RICE W/ BELL PEPPERS, GREEN ONIONS AND BLACK BEANS

"ALGIO E OLIO" PASTA

ITALIAN FOR GARLIC AND OLIVE OIL, OUR "AGLIO E OILIO" IS LINGUINE TOSSED WITH RED PEPPER, FRESH GARLIC, OLIVE OIL, AND PARMESAN CHEESE

SMOKED GOUDA MAC & CHEESE

HOMESTYLE CREAMY AND CHEESY PASTA NOODLES BAKED WITH BUTTER, MILK, SHARP CHEDDAR, MONTEREY JACK, AND SMOKED GOUDA