

# FAMILY STYLE WEDDING RECEPTION



FAMILY STYLE MEALS INCLUDE A SALAD, TWO ENTREES, CHOICE OF STARCH, VEGETABLE, DINNER ROLLS AND BUTTER

CHOOSE YOUR ENTREE SELECTIONS FROM ANY OF OUR FAMILY STYLE, BUFFET OR PLATED MEAL PACKAGES!

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## OTHER INCLUDED COMPLIMENTARY ITEMS:

FRESH VEGETABLE, CHEESE, DIPS, AND CRACKER PLATTER FOR COCKTAIL HOUR (UP TO 100 GUEST)

ADDITIONAL PLATES, FLATWARE AND COCKTAIL NAPKINS FOR COCKTAIL HOUR AND CAKE SERVICE

CHINA PLATES, SILVERWARE, AND GLASS WATER GOBLET FOR DINNER SERVICE

CAKE SERVICE TO INCLUDE CUTTING, PLATING AND SERVING OF YOUR WEDDING CAKE

BEVERAGE SERVICE WITH WATER, SWEETENED OR UNSWEET ICED TEA AND LEMONADE

FAMILY STYLE IS SERVED ON LARGE PLATTERS TO EACH GUEST TABLE FOR SELF SERVICE





# FAMILY STYLE MEAL OPTIONS

CHOOSE ANY 2 ENTREES AND AN  
ADDITIONAL SIDE ITEM AND SPECIALTY  
BREAD \$39

CHOOSE ANY 2 BEEF OR SEAFOOD  
ENTREES \$38

CHOOSE ANY 2 CHICKEN, PORK, OR  
VEGETARIAN ENTREES \$32

## ENTREE SELECTIONS

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### CHICKEN

**HERB-ROASTED CHICKEN BREAST** SERVED  
LIGHTLY SEASONED WITH OUR OWN GREEK HERBS

**LEMON HERB OVEN ROASTED CHICKEN**  
SEASONED WITH LEMON, PEPPER AND ASSORTED HERBS

**CHICKEN SALTIMBOCCA** CHICKEN BREAST STUFFED  
WITH PROSCIUTTO, SWISS CHEESE, AND TOPPED WITH SUN-DRIED  
TOMATO ALFREDO SAUCE

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

**CHICKEN PARMESAN** LIGHTLY BREADED AND PAN SEARED  
CHICKEN BREAST TOPPED WITH HEIRLOOM TOMATO SAUCE AND  
MELTED MOZZARELLA CHEESE

### SEAFOOD

**GRILLED SALMON** YOUR CHOICE OF MAPLE-SOY,  
LEMON DILL OR TERIYAKI GLAZED

**SOUTHERN-STYLE CRAB CAKES** WITH A SPICY  
CORN AND CHORIZO RÉMOULADE

**SHRIMP SCAMPI** BUTTER SEARED SHRIMP WITH FRESH  
GARLIC, LEMON, WINE AND LINGUINE NOODLES

**GARLIC HERB GROUPE** GARLIC AND HERB CRUSTED  
GROUPE FILET WITH A CRAB CREAM SAUCE

### BEEF

**TENDERLOIN** SERVED WITH A BUTTER GARLIC SAUCE

**HAND CARVED TOP ROUND** SERVED IN AU JUS  
WITH HORSE RADISH SAUCE

**OLD FASHIONED POT ROAST** BRAISED WITH  
ONIONS, CARROTS, CELERY, AND POTATOES

**FIREHOUSE FLANK STEAK** MARINATED, FLAME  
GRILLED AND THIN SLICED. SERVED WITH A RUSTIC BEEF DEMI

### PORK

**BONE IN PORK CHOP** MESQUITE BRAISED PORK  
CHOPS SERVED WITH CINNAMON APPLE SAUCE

**THYME ROASTED PORK TENDERLOIN** SERVED  
WITH OUR HOMEMADE SHIITAKE MUSHROOM GRAVY

### VEGETARIAN

**EGGPLANT PARMESAN** LIGHTLY FRIED EGGPLANT  
LAYERED WITH HOUSE MADE TOMATO SAUCE AND MELTED  
MOZZARELLA CHEESE.

**FIRE ROASTED LASAGNA** GRILLED SEASONAL  
VEGETABLES TOSSED IN A SLOW SIMMERED HEIRLOOM TOMATO  
SAUCE AND LAYERED WITH PASTA, CHEDDAR AND MOZZARELLA  
CHEESES

**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.





## SIDE SELECTIONS

CHOICE OF 1 VEGETABLE AND 1 STARCH

### VEGETABLES

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**VEGETABLE MEDLEY** GRILLED, STEAMED, OR SAUTÉED WITH ITALIAN SEASONINGS

**ASPARAGUS** GRILLED OR STEAMED

**BRUSSEL SPROUTS** ROASTED WITH BACON AND ONIONS

**BROCCOLI & CARROTS** STEAMED WITH SEA SALT

**GREEN BEAN ALMONDINE** SAUTÉED GREEN BEANS WITH FRESH GARLIC, SEA SALT AND SLICED ALMONDS

**SOUTHERN STYLE SUCCOTASH** WITH CORN, LIMA BEANS, RED PEPPERS, AND ONIONS

**SUGAR PEAS** WITH MUSHROOMS AND PEPPERS

**GRILLED VEGETABLES** FLAME GRILLED RED, GREEN, AND YELLOW PEPPERS, ZUCCHINI, SQUASH, ONIONS AND MUSHROOMS

### STARCHES

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**OVEN ROASTED POTATOES** SERVED LIGHTLY SEASONED WITH FRESH HERBS AND A SPLASH OF OLIVE OIL

**WILD RICE** WITH SAFFRON

**ORZO** MADE WITH GARLIC & FRESH HERBS

**PASTA** ROTINI, LINGUINE OR PENNE WITH ALFREDO SAUCE, MARINARA OR G.L.O.W.

**PARMESAN RISOTTO** TOPPED WITH FRESH PARSLEY & SHAVED PARMESAN

**MASHED POTATOES** LIGHT AND FLUFFY GARLIC MASH