



## WEDDING BUFFET PACKAGES

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### LILY \$35

CHOOSE MULTIPLE PORTIONS OF 6 DELICIOUS DISPLAYED OR BUTLERED APPETIZERS FROM OUR WEDDING MENU

### ORCHID \$36

1 BUTLERED APPETIZER, 2 ENTREES, 2 SIDES

### PETUNIA \$38

CHOICE OF TWO WEDDING "ACTION" STATIONS

### ROSE \$39

2 BUTLERED APPETIZERS, 2 ENTREES, 2 SIDES

### MAGNOLIA \$42

3 BUTLERED APPETIZERS, 2 ENTREES, 2 SIDES

### JASMINE \$46

2 BUTLERED APPETIZERS, 2 ENTREES, 3 SIDES AND "LATE NITE" SNACK

### AZALEA \$49

3 BUTLERED APPETIZERS, 2 ENTREES, 3 SIDES AND CHOICE OF "LATE NITE" SNACK OR FEATURED DESSERT

PRICES LISTED DO NOT INCLUDE APPLICABLE TAXES, STAFFING CHARGES, OR SERVICE FEES

# ALL INCLUSIVE WEDDING PACKAGES AND MENU SELECTIONS



## PACKAGES INCLUDE

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### COMPLIMENTARY SERVED SALAD COURSE

(SEE WEDDING MENUS FOR CHOICES -  
SALAD COURSE IS NOT INCLUDED W/ THE "PETUNIA" AND "LILY" PACKAGES)

### OUR SIGNATURE DINNER ROLLS & BUTTER

(NOT INCLUDED W/ THE "PETUNIA" AND "LILY" PACKAGES)

### BEVERAGE STATION

UNSWEET AND SWEETENED ICED TEA, LEMONADE,  
AND WATER STATION  
W / TABLESIDE WATER SERVICE

### CHINA PACKAGE

INCLUDES WHITE CHINA DINNER PLATES, SALAD PLATES, SILVER DINNER KNIVES, DINNER FORKS,  
SALAD FORKS AND STEMMED WATER GOBLET

### APPETIZER SERVICE & CAKE / DESSERT CUTTING SERVICE W/ SUPPLIES

6" CLEAR PLASTIC OR WHITE CHINA W/SILVER RIMMED PLATES.  
COCKTAIL NAPKINS & CLEAR PLASTIC FORKS OR SILVER FLATWARE

### FULL LENGTH LINENS PROVIDED FOR FOOD, BEVERAGE, AND BAR SERVICE TABLES

(AVAILABLE IN WHITE, IVORY, OR BLACK)

### DECORATIVE BUFFET SET-UP

PLATTERS, DISPLAYS, SILVER CHAFING DISHES &  
COORDINATING LINENS IN ACCENT COLORS

# WEDDING APPETIZERS

## BEEF

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**BLACKENED SIRLOIN STEAK TIPS**  
SERVED WITH SPICY RANCH DIPPING SAUCE

**HOMEMADE BEEF LUMPIA**  
SERVED WITH A SIDE OF TANGY DUCK SAUCE

**HERB CRUSTED BEEF TENDERLOIN**  
SERVED ATOP A FRENCH BAGUETTE WITH A HORSERADISH CREME FRAICHE

**MINI HIBACHI BEEF SKEWERS**  
GINGER SOY GLAZED WITH HOISIN, TERIYAKI, AND TOASTED SESAME SEED

**BRANDIED BEEF BITES**  
MARINATED AND THIN SLICED FLANK STEAK WITH A BRANDY & PEPPERCORN DEMI GLAZE



## POULTRY

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**CHARBROILED MINI CHICKEN TERIYAKI SKEWERS**  
CHICKEN BREAST GRILLED & GLAZED WITH CLASSIC TERIYAKI SAUCE

**MINI CHICKEN PARMESAN BITES**  
LIGHTLY FRIED CHICKEN BREAST BITES, MARINARA SAUCE, TOPPED WITH MOZZARELLA AND PARMESAN CHEESE

**CASHEW CRUSTED CHICKEN**  
MINI BAMBOO SKEWERED CHICKEN BREAST COATED WITH PEACH MARINADE AND CRUSHED CASHEW NUTS

**CHICKEN ENCHILADA BITES**  
SOUTHWEST SEASONED CHICKEN, PEPPERS, ONIONS, TOMATOES, AND CHEESY ENCHILADA SAUCE IN A CRISPY PHYLLO SHELL



## PORK

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**SHAVED VIRGINIA HAM**  
ON HOMEMADE MINI BUTTERMILK BISCUITS WITH DIJON MUSTARD OR SWEET POTATO BISCUITS WITH APPLE BUTTER OR MANGO CHUTNEY

**POTSTICKERS**  
TRADITIONAL CHINESE STEAMED WHEAT FLOUR DUMPLINGS WITH PORK AND CABBAGE AND SERVED WITH A GARLIC- GINGER DIPPING SAUCE

**SAUSAGE STUFFED MUSHROOMS**  
ROASTED BUTTON MUSHROOMS WITH PANKO, SAUSAGE AND MOZZARELLA STUFFING

**CHORIZO & CHEESE DIP**  
CHORIZO SAUSAGE, TOMATOES, AND GREEN CHILIS IN MELTED CHEDDAR AND CREAM CHEESE WITH TOASTED PITA ROUNDS

## SEAFOOD

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**BACON WRAPPED SCALLOPS**  
WITH YOUR CHOICE OF TERIYAKI OR SMOKEHOUSE BBQ GLAZE

**SPICY AHI TUNA**  
ON A CRISP WONTON TOPPED WITH WASABI SLAW & SIRACHA

**ONE-BITE SHRIMP COCKTAIL SHOTS**  
WITH OUR ZESTY AND SPICY COCKTAIL SAUCE

**SMOKED SALMON PHYLLO BITES**  
SMOKED SALMON WITH A CHIVE CREAM CHEESE IN A DELICATE PHYLLO SHELL

**OLD BAY CRAB DIP**  
RICH CREAM CHEESE, BLENDED BACKFIN AND CLAW CRAB MEAT, AND OLD BAY SEASONING, SERVED ON A DELICIOUS TOASTED CROSTINI



## VEGETARIAN WEDDING APPS

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### TOMATO-BASIL BRUSCHETTA

WITH OLIVE OIL, GARLIC, BASIL, ROMA TOMATOES AND GRATED PARMESAN CHEESE, SERVED ON TOASTED BAGUETTE ROUNDS

### MEDITERRANEAN CROSTINI

TOAST ROUNDS ARE TOPPED WITH A GARLICKY CHICKPEA SPREAD, THEN WITH AN OLIVE RELISH

### GRECIAN FRUIT SKEWERS

SEASONAL FRUITS, DRIZZLED WITH HONEY AND GARNISHED WITH CINNAMON AND SESAME SEEDS

### CAPRESE SKEWERS

FRESH MOZZARELLA, BASIL AND TOMATO DRIZZLED WITH BALSAMIC REDUCTION

### ASSORTED BLOCK CHEESE

SELECTIONS OF SMOKED GOUDA, SHARP CHEDDAR, MONTEREY PEPPER JACK, AGED PROVOLONE SERVED WITH ASSORTED CRACKERS

*MAKE THIS AN APPETIZER DISPLAY FOR \$3 PER GUEST*

### FRESH VEGETABLE CRUDITE

SEASONAL GARDEN VEGETABLES, SERVED WITH HUMMUS AND RANCH

*MAKE THIS AN APPETIZER DISPLAY FOR \$2 PER GUEST*

### FRESH FRUIT DISPLAY

SEASONAL MELONS, PINEAPPLE, STRAWBERRIES AND ORANGES

*OFFERED FOR AN ADDITIONAL \$3 PER GUEST*

## WEDDING SALADS

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### GARDEN SALAD

MIXED GREENS AND ICEBERG LETTUCE, RED ONIONS, CUCUMBERS, GREEN BELL PEPPERS, CHERRY TOMATOES. RANCH DRESSING OR BALSAMIC VINAIGRETTE ON THE SIDE.

### SUMMER SALAD

FIELD GREENS W/ BABY SPINACH, FETA CHEESE, RED ONIONS, TOASTED ALMONDS, AND FRESH ASSORTED BERRIES SERVED WITH RASPBERRY OR BALSAMIC VINAIGRETTE.

### GREEK SALAD

SPRING MIX OF LETTUCES, RED ONION, CUCUMBER, BELL PEPPER AND TOMATO, TOPPED W/ CRUMBLER FETA CHEESE, KALAMATA OLIVES, PEPPERONCINI, AND OUR HOUSE GREEK DRESSING

### MANDARIN ORANGE SALAD

FIELD GREENS W/ KALE, JUICY ORANGES, CRISP APPLES, SWEETENED DRIED CRANBERRIES, TANGY FETA CHEESE, WON TON CRISP, AND CANDIED ALMONDS. SERVED WITH POPPYSEED DRESSING

### CLASSIC CAESAR SALAD

HEARTS OF ROMAINE TOSSED WITH HOUSE MADE HERB CROUTONS, PARMESAN CHEESE AND A CREAMY CAESAR DRESSING



# WEDDING ENTREES

## BEEF

### HERB-ENCRUSTED BEEF TENDERLOIN MEDALLIONS

SERVED WITH AU JUS AND CREAMY HORSERADISH SAUCE

### CAJUN BLACKENED BEEF TENDERLOIN

SLICED THIN AND DRIZZLED WITH A CREOLE AIOLI

## SEAFOOD

### SALMON

YOUR CHOICE OF OUR BLACKENED SPICE BLEND, LEMON DILL SAUCE, HONEY GARLIC OR TERIYAKI GLAZED

### CREAMY SEAFOOD CASSEROLE

BAY SCALLOPS, SHRIMP AND LOCALLY SOURCED SEASONAL FRESH FISH BAKED WITH BABY SPINACH, ONION, ROASTED RED PEPPER, WHITE WINE, MOZZARELLA, AND PENNE PASTA

### OLD BAY CRAB CAKES

BLENDED BACKFIN AND CLAW CRAB MEAT, W/ OLD BAY SEASONING. SERVED WITH A SPICY RÉMOULADE  
ADDITIONAL \$ MARKET PRICE CHARGE PER PERSON

### FRESH CUT MAHI MAHI, TUNA OR FLOUNDER

WILD CAUGHT MAHI MAHI, TUNA, OR FLOUNDER. SERVED BAKED WITH A LEMON CILANTRO BUTTER SAUCE, PAN SEARED W/ BLACKENING SPICE OR RUBBED W/ CARIBBEAN JERK SEASONING AND TOPPED WITH A MANGO SALSA,

### SPANISH SEAFOOD PAELLA

SHRIMP, MUSSELS, CLAMS & CHORIZO SAUSAGE SLOW COOKED IN SAFFRON RICE W/ ONION, RED BELL PEPPER, PEAS AND TOMATO

## PORK

### THYME ROASTED PORK TENDERLOIN

WITH SHIITAKE MUSHROOM GRAVY

### SLICED PORK LOIN

WITH CORNBREAD STUFFING AND A CRACKED MUSTARD CREME SAUCE

### PORK MEDALLIONS

LIGHTLY PAN FRIED TOPPED WITH A SOUTHERN PECAN BOURBON DEMI-GLAZE

### SHREDDED PORK

OVER POLENTA CAKES WITH CORIANDER JUS

### SLICED VIRGINIA PIT HAM

ROASTED TO PERFECTION

### SMOKED BEEF TRI-TIP

RICH FLAVORFUL CUT, JUICY, TENDER AND DELICIOUS

### GRILLED STEAK MEDALLIONS

PETITE CUTS OF TOP SIRLOIN WITH PARSLEY BUTTER

### CHARBROILED FLANK STEAK

BRAISED AND THIN SLICED FLANK STEAK SERVED W/ A SWEET SHALLOT AND SHITAKE MUSHROOM DEMI GLAZE OR "BRANDIED" W/ A BRANDY & PEPPERCORN SAUCE

## CHICKEN

### SALTIMBOCCA

STUFFED WITH PROSCIUTTO AND IMPORTED CHEESES AND TOPPED WITH SUN DRIED TOMATO ALFREDO SAUCE

### VERONIQUE

IN A WHITE WINE CREAM SAUCE WITH RED GRAPES AND ROSEMARY

### HONEY & ROSEMARY

ROTISSERIE STYLE OVEN ROASTED WHOLE CUT CHICKEN (BONE IN) MARINATED IN BUTTERMILK, HONEY, ROSEMARY AND SEASONINGS

### GARLIC HERB CREAM

SALT ROASTED CHICKEN BREAST TOPPED WITH A GARLIC HERB CREAM SAUCE

### CACCIATORE

SHREDDED CHICKEN THIGHS IN A TOMATO SAUCE WITH PEPPERS, MUSHROOMS AND PENNE PASTA

## VEGETARIAN

### GRILLED MARINATED PORTOBELLO

PORTOBELLO MUSHROOM WITH ITALIAN MARINADE & SEASONINGS, SERVED W/ RED LENTIL GLUTEN FREE ROTINI PASTA TOSSED W/ BASIL PESTO, BROCCOLI, BELL PEPPER, CARROT, AND RED ONION

### BUTTERNUT SQUASH RAVIOLI

HERB ROASTED ROOT VEGETABLES TOSSED WITH BUTTERNUT SQUASH STUFFED RAVIOLI IN AN ARTISAN STYLE DOUGH WITH A HAZELNUT BUTTER

### GRILLED VEGETABLE & QUINOA BAKE

BRAISED EGGPLANT, ZUCCHINI, SWEET POTATO, TOMATO AND ONION BAKED WITH QUINOA, FRESH BASIL, GARLIC, RICOTTA AND PARMESAN CHEESES

# WEDDING SIDES



## STARCHES

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### OVEN ROASTED RED POTATOES

LIGHTLY SEASONED WITH A SPLASH OF OLIVE OIL

### MASHED POTATOES

MIXED WITH BUTTER, MILK, SALT, PEPPER, AND GARLIC. ALWAYS PERFECTLY LIGHT AND FLUFFY

### SMOKED GOUDA MAC & CHEESE

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

### RICE PILAF

BUTTERED WITH DICED CARROTS, ONIONS, AND PEAS

### SAFFRON RICE PILAF

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

### SOUTHWEST RICE W/ BLACK BEANS

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

### "AGLIO E OLIO" PASTA

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

MAKE IT A TOPPINGS BAR!  
OFFERED FOR AN ADDITIONAL \$5

CHOICE ANY TWO: MASHED POTATOES WHIPPED SWEET POTATOES, MACARONI & CHEESE, BAKED IDAHO OR SWEET POTATO W/ BROWN SUGAR. ALL SERVED WITH BUTTER, CHIVES, SOUR CREAM, BACON CRUMBLES, AND SHREDDED CHEESE. DISPLAYED IN MARTINI GLASSES AND INCLUDES STATION ATTENDANT

## VEGETABLES

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### FRESH GREEN BEANS

CHOICE OF

TRADITIONAL - SEASONED WITH SALT & PEPPER

ALMANDINE - WITH SLICED ALMONDS AND ONION

SOUTHERN STYLE - SEASONED WITH BACON, ONIONS, AND CHOPPED RED PEPPERS

### PARMESAN CRUSTED BAKED ROMA TOMATOES

FRESH TOMATOES COATED IN PARMESAN AND BAKED

### FRESH STEAMED BROCCOLI CROWNS

STEAMED, LIGHTLY SEASONED AND TOSSED IN BUTTER

### 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

# WEDDING ACTION STATIONS

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## PASTA BAR

THREE DIFFERENT PASTA DISHES OF BUTTERED PENNE, LINGUINE AGLIO E OLIO, AND TRI COLORED CHEESE TORTELLINI PASTAS. SERVED WITH SHRIMP AND BAY SCALLOP SCAMPI AND A CHOICE OF GRILLED CHICKEN OR MEATBALLS. OFFERED WITH ITALIAN MARINARA AND ALFREDO SAUCES WITH GARLIC BREAD, CRUSHED RED PEPPER, AND GRATED PARMESAN.

ADD A VODKA SAUCE FOR AN ADDITIONAL \$2

## STREET TACO

CHOICE OF TWO PROTEINS: POLLO OR CARNE ASADA, TENDER SLOW COOKED MEXICAN PORK, OR SEASONED SHRIMP TOPPINGS TO INCLUDE: PICO DE GALLO, LETTUCE, TOMATOES, ONIONS, LIMES, SALSA, SOUR CREAM, GUACAMOLE, AND SHREDDED CHEESE. SERVED WITH BLACK BEAN & CILANTRO CORN SALSA, WARM FLOUR AND CORN TORTILLAS AND A SELECTION OF HOT SAUCES.

## EASTERN SHORE

DISPLAY OF FRESH AND DELICIOUS SEAFOOD DISHES. CHOICE OF TWO: CLASSIC "CLAMS CASINO" BAKED IN THE HALF SHELL W/ BREAD CRUMBS AND BACON, "OYSTERS ROCKEFELLER" WITH SPINACH, BACON, HERBS, BUTTER AND PARMESAN, "STEAMED SHRIMP" TOSSED IN OLD BAY AND SERVED WITH DRAWN BUTTER AND SPICY COCKTAIL SAUCE, OR OUR "CREAMY SEAFOOD CASSEROLE" WITH BAY SCALLOPS, SHRIMP AND LOCALLY SOURCED SEASONAL FISH BAKED WITH BABY SPINACH, ONION, ROASTED RED PEPPERS, WHITE WINE, MOZZARELLA AND PENNE PASTA.

## CARVING STATION

A SOUS CHEF WILL BE STAFFED AT A SEPARATE STATION TO CARVE YOUR SELECTION. CHOICE OF HERB CRUSTED BEEF TENDERLOIN OR SMOKED BEEF TRI-TIP SERVED WITH AU JUS, HORSERADISH SAUCE, & STONE GROUND MUSTARD, THYME ROASTED PORK TENDERLOIN, ROASTED TURKEY BREAST, OR VIRGINIA PIT HAM.

## PRIME RIB

CHOICE ANGUS RIBEYE RUBBED WITH AROMATIC SEASONINGS AND THEN SLOW COOKED TENDER. SERVED WITH AU JUS, HORSERADISH SAUCE, & STONE GROUND MUSTARD.

AVAILABLE FOR AN ADDITIONAL \$6 PER PERSON CHARGE

## FAJITA BAR

SAUTÉED FRESH PEPPERS, ONIONS, GRILLED CHICKEN STRIPS, AND BEEF STRIPS. GUESTS CREATE THEIR OWN FAJITA ON A FLOUR OR CORN TORTILLA WITH TOPPINGS INCLUDING SOUR CREAM, GUACAMOLE, CHEDDAR CHEESE, SALSA, LETTUCE, AND SPANISH RICE

## ASIAN STIR-FRY

AUTHENTIC STIR-FRY WITH TWO CHOICES OF BEEF, CHICKEN, PORK OR SHRIMP. ACCOMPANIED BY ORIENTAL VEGETABLES, CHOPPED GINGER, GARLIC & SESAME OIL SERVED WITH STEAMED WHITE RICE OR FRIED RICE, AND LO MEIN OR RICE NOODLES. DISPLAYED WITH ASSORTED TOPPINGS AND SAUCES.



# "LATE NITE" PARTY MENU

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FINAL TOUCH FOR YOUR EVENT THAT YOUR GUEST WILL ENJOY  
AND WON'T STOP TALKING ABOUT!

## **MINI SLIDERS**

HAND HELD SLIDERS MAKE PLAYFUL HORS D'OEUVRES OR "LATE NITE" SNACKS! YOUR CHOICE OF CHEESEBURGERS W/ BACON JAM, PULLED PORK W/ BBQ SAUCE AND SLAW, OR COUNTRY FRIED CHICKEN BISCUIT WITH HONEY MUSTARD. ***\$2.95 EACH***

## **MAC & CHEESE SHOTS**

MACARONI & CHEESE BECOMES AN ELEGANT LATE NIGHT SNACK WHEN SERVED IN DAINTY CUPS. OUR VERSION FEATURES SHARP CHEDDAR, MONTEREY JACK, AND SMOKED GOUDA. ***\$2.25 EACH***

## **STREET TACOS**

EVERYBODY LOVES A TACO! AUTHENTIC MINI FLOUR TACOS WITH CARNE ASADA, PICO, COTIJA CHEESE, CILANTRO AND LIME ***\$2.95 EACH***

## **POTSTICKERS**

TRADITIONAL CHINESE STEAMED WHEAT FLOUR DUMPLINGS WITH PORK AND CABBAGE AND SERVED WITH A GARLIC- GINGER DIPPING SAUCE ***\$2.50 EACH***

## **POPCORN**

EVERYONE'S FAVORITE SNACK! A DELICIOUS TREAT TO SERVE TO GUESTS AFTER DINNER AND DANCING, BUT SOMETHING THEY CAN ALSO TAKE HOME WITH THEM TO SNACK ON LATER. FRESHLY POPPED ONSITE AND SERVED IN MINI POPCORN BAGS. ***\$2.25 PER GUEST***

## **TOMATO SOUP SHOT WITH MINI GRILLED CHEESE**

A TWIST ON COMFORT FOOD, THIS MINIATURE VERSION OF A CLASSIC DISH IS SURE TO PLEASE. SLICE OF GRILLED CHEESE ON WHOLE GRAIN BREAD OVER A SHOT OF SAVORY TOMATO BISQUE. ***\$2.25 EACH***

## **LOADED TATER TOTS**

SURE TO BE A CROWD PLEASER! TOPPED WITH CHEESE, BACON, SOUR CREAM, AND SCALLIONS ***\$2.50 PER GUEST***