



WEDDING BUFFET PACKAGES

LILY \$39

FROM ELEGANT BITES TO CROWD-PLEASEING FAVORITES,
CHOOSE 6 SELECTIONS FROM OUR VARIETY OF IRRESISTIBLE RECIPES IN THE FEATURE WEDDING APPETIZERS!

ORCHID \$42

1 FEATURED APPETIZER, 2 ENTREES, 2 SIDES

ROSE \$46

2 FEATURED APPETIZERS, 2 ENTREES, 2 SIDES

PETUNIA \$48

SET THE STAGE TO SPARK CONVERSATION AND DELIGHT YOUR GUESTS!
CHOOSE 2 THEMED STATIONS, CRAFTED FOR A MEMORABLE CULINARY EXPERIENCE.

MAGNOLIA \$49

3 FEATURED APPETIZERS, 2 ENTREES, 2 SIDES

JASMINE \$52

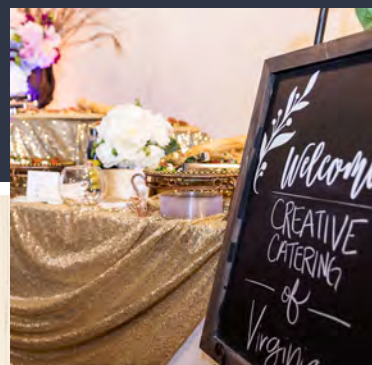
2 FEATURED APPETIZERS, 2 ENTREES, 3 SIDES AND CHOICE OF "LATE NITE" SNACK

AZALEA \$56

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

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

ALL INCLUSIVE WEDDING PACKAGES AND MENU SELECTIONS



PACKAGES INCLUDE

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 PLATES, COCKTAIL NAPKINS & CLEAR PLASTIC FORKS

FULL LENGTH LINENS PROVIDED FOR FOOD, BEVERAGE,
AND BAR SERVICE TABLES ONLY
(AVAILABLE IN WHITE, IVORY, OR BLACK)

DECORATIVE BUFFET SET-UP

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

FEATURED WEDDING APPETIZERS

BEEF

BLACKENED SIRLOIN STEAK TIPS

SEASONED, TENDER STEAK TIPS SERVED WITH SPICY RANCH DIPPING SAUCE

PHILLY CHEESESTEAK EGGROLLS

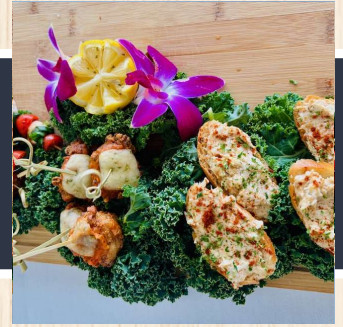
SHAVED BEEF, ONIONS, PEPPERS, AND CHEESE ROLLED INTO EGG ROLL WRAPPERS AND LIGHTLY FRIED GOLDEN BROWN. SERVED WITH GARLIC DIJONNAISE

BEEF WELLINGTONS

HAND CUT, TENDER STEAK BAKED IN PUFF PASTRY W/ MUSHROOMS SIMMERED IN RED WINE AND BUTTER

HIBACHI BEEF SKEWERS

MARINATED BEEF SKEWERED W/ BELL PEPPERS, ONIONS, AND BRUSHED W/ A SWEET & SPICY GINGER-SOY GLAZE



CHICKEN

TERIYAKI CHICKEN SKEWERS

ENJOY OUR CLASSIC VERSION! CHICKEN THIGHS, CHAR-GRILLED AND GLAZED WITH TERIYAKI SAUCE

ITALIAN STYLE PARMESAN BITES

LIGHTLY FRIED, CUT CHICKEN BREAST TOPPED W/ MARINARA SAUCE AND MELTED MOZZARELLA

GRILLED MOROCCAN BROCHETTES

SKEWERED CHICKEN BREAST MARINATED W/ GARLIC, GREEK YOGURT, PARSLEY, RED PEPPER FLAKES, & CUMIN

CHICKEN 'N WAFFLES

NUGGETS OF FRIED CHICKEN BREAST ON BELGIAN WAFFLE BITES, TOPPED WITH MAPLE SYRUP

PORK

VIRGINIA PIT HAM BISCUITS

SERVED ON FRESH BAKED GARLIC CHEDDAR BISCUITS W/ HONEY MUSTARD OR ON SWEET POTATO BISCUITS WITH APPLE BUTTER

POTSTICKERS

PAN FRIED ASIAN STYLE DUMPLINGS FILLED WITH PORK AND CABBAGE SERVED WITH A SWEET & SPICY GINGER SOY OR THAI PEANUT DIPPING SAUCES

SAUSAGE STUFFED MUSHROOMS

WHITE MUSHROOM CAPS FILLED WITH ITALIAN SAUSAGE, PARMESAN CHEESE, & SPICES IN A FLAVORFUL PANKO STUFFING

LOADED TWICE BAKED POTATOES

RED BLISS POTATO HALVES MIXED WITH HICKORY SMOKED BACON, CHEDDAR & MONTEREY JACK CHEESE W/ CHIVES AND SOUR CREAM

SEAFOOD

SPICY TUNA & CUCUMBER BITES

SEARED TUNA ON CUCUMBER WITH AVOCADO, SESAME SEED, AND OUR HOUSE MADE SWEET AND SPICY ASIAN FIRECRACKER SAUCE

SHRIMP COCKTAIL SHOTS

LARGE SHRIMP, SEASONED AND SERVED W/ OUR SPICY COCKTAIL SAUCE AND LEMON

SMOKED SALMON STACKS

"LET'S NOSH!" TOASTED MINI BAGEL W/ SMOKED SALMON, RED ONION & CAPERS, AND A CREAMY DILL SPREAD

CHESAPEAKE BAY CRAB DIP

BACKFIN AND LUMP CRAB MEAT, BLENDED WITH CREAM CHEESE AND OLD BAY SEASONING, SERVED WARM ON BITESIZE FRENCH BAGUETTES

OLD BAY SEAFOOD TURNOVERS

SAUTEED SEA SCALLOPS & SHRIMP BLENDED W/ CHIVE CREAM CHEESE, BAKED IN PUFF PASTRY



VEGETARIAN / VEGAN GLUTEN FREE WEDDING APPS

ITALIAN BRUSCHETTA

FRESH CHOPPED VINE RIPE TOMATOES, BASIL LEAVES, GARLIC, OLIVE OIL AND SEASONINGS ON PARMESAN BAGUETTES W/ BALSAMIC GLAZE

MUSHROOM & GOAT CHEESE CROSTINI

SAUTEED ASSORTED MUSHROOMS, SHALLOTS, AND GARLIC SERVED ON A GOAT CHEESE & BALSAMIC REDUCTION TOPPED CROSTINI

GRECIAN FRUIT SKEWERS

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

CAPRESE SKEWERS

FRESH TOMATO, MOZZARELLA, AND BASIL LEAVES DRIZZLED WITH BALSAMIC REDUCTION

BAKED SPINACH & ARTICHOKE DIP

BABY SPINACH, ARTICHOKE HEARTS, PARMESAN AND CREAM CHEESE SERVED WARM ON TOASTED PITA WHEELS

VEGETABLE SPRING ROLLS

AUTHENTIC THIN AND CRISPY SPRING ROLL WRAPPER FILLED WITH GARDEN FRESH VEGETABLES, SEASONINGS, AND SOY SAUCE SERVED WITH A TANGY DUCK SAUCE

MEDITERRANEAN FLATBREAD

CHERRY TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, GARLIC, RED PEPPER TOSSED IN SEASONINGS AND OLIVE OIL BAKED ON NAAN BREAD W/ FETA CHEESE

SPANAKOPITA

PHYLLO DOUGH FILLED WITH TENDER SPINACH, TANGY FETA CHEESE, AND GREEK HERBS

WEDDING SALADS

ORAPAX GARDEN SALAD

A SPRING MIX AND ICEBERG BLEND, TOMATOES, RED ONIONS, BELL PEPPERS, AND CUCUMBERS. SERVED WITH BUTTERMILK RANCH DRESSING & 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 & BALSAMIC VINAIGRETTE.

THE ORIGINAL GREEK SALAD

A SPRING MIX AND ICEBERG BLEND, TOMATOES, RED ONIONS, BELL PEPPERS, AND CUCUMBERS. TOPPED WITH FETA CHEESE, PEPPERONCINI, AND KALAMATA OLIVES, SERVED W/ OUR HOUSE GREEK DRESSING

MANDARIN ORANGE SALAD

FIELD GREENS W/ KALE, JUICY ORANGES, CRISP APPLES, SWEETENED DRIED CRANBERRIES, CRUMBLLED CHEVRE (GOAT CHEESE), WON TON CRISP, AND CANDIED ALMONDS. SERVED WITH POPPYSEED DRESSING

CLASSIC CAESAR SALAD

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

CHOPHOUSE

ICEBERG LETTUCE, BABY SPINACH, CUCUMBERS, TOMATOES, RED ONIONS, SHREDDED CHEESE, SLICED HARD BOILED EGGS AND A WARM BACON BASIL VINAIGRETTE

LET'S BUILD OUR OWN SALAD BAR!

\$5

MIXED FIELD GREENS & CHOPPED ROMAINE HEARTS, GRAPE TOMATO, CUCUMBER, RED ONION, CARROTS, BELL PEPPER, MUSHROOMS, DRIED CRANBERRIES, ALMONDS, CROUTONS & BACON CRUMBLES
 PARMESAN, CHEDDAR & MONTEREY JACK, & FETA CHEESE
 HOMEMADE BUTTERMILK RANCH, CREAMY CAESAR DRESSING, BALSAMIC VINAIGRETTE & ITALIAN

WEDDING ENTREES

BEEF

HERB-ENCRUSTED MEDALLIONS

PETITE CUTS OF TENDER BEEF OVEN ROASTED AND SERVED WITH AU JUS AND CREAMY HORSERADISH SAUCE

HAND CUT STEAK W/ CABERNET & CARAMELIZED SHALLOT BUTTER

CHAR GRILLED, CENTER CUT STEAKS, SERVED W/ A CABERNET & CARAMELIZED SHALLOT COMPOUND BUTTER

SEAFOOD

WILD CAUGHT SALMON

SUSTAINABLY HARVESTED ATLANTIC SALMON, OVEN ROASTED AND STYLED JUST FOR YOU W/ YOUR CHOICE OF

- BLACKENED REDFISH MAGIC SPICE BLEND
- CREAMY LEMON DILL CREAM SAUCE
- TERIYAKI GLAZED

MEDITERRANEAN COD

THICK CUTS OF NORTH ATLANTIC COD, OVEN BAKED W/ OLIVE OIL, WHITE WINE, LEMON, KALAMATA OLIVES, CAPERS, AND TOMATO

PARMESAN CRUSTED ROCKFISH

A LOCAL'S FAVORITE ALSO KNOWN AS STRIPED BASS, BAKED W/ OLIVE OIL AND SEASONED BREAD CRUMBS, PARMESAN CHEESE, MINCED GARLIC, AND LEMON ZEST

CARIBBEAN MAHI MAHI

SUSTAINABLY SOURCED MAHI MAHI, SEARED W/ JERK SEASONING SURE TO TAKE YOU BACK TO A TROPICAL VACATION! TOPPED W/ A CHIPOTLE INFUSED PINEAPPLE SALSA

LEMON CILANTRO FLOUNDER

BAKED IN A LEMON, CILANTRO, & WHITE WINE BUTTER SAUCE, OUR FRESH FLOUNDER HAS A MILD FLAVOR AND FLAKY TEXTURE

PORK

GARLIC & HERB PORK RIBEYE

ALL NATURAL PORK RIBEYE, CHAR GRILLED THEN FINISHED SLOW COOKED, SERVED WITH A FLAVORFUL MUSHROOM GRAVY

ROASTED PORK LOIN

LARGE PORK LOIN FILLED W/ CORNBREAD STUFFING, SLICED AND SMOTHERED W/ A GRAIN MUSTARD CREAM SAUCE

BELFAST PORK MEDALLIONS

BONELESS PORK TENDERLOIN SEASONED W/ SEA SALT AND PEPPER, CUT AND SERVED W/ AN IRISH WHISKEY PEPPERCORN SAUCE

BRAISED BEEF SHORT RIB

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

FLAME GRILLED TOP SIRLOIN

HAND CUT, JUICY AND FLAVORFUL STEAK TOPPED W/ A HERB GARLIC COMPOUND BUTTER

FIREHOUSE FLANK STEAK

SLICED FLANK STEAK SERVED W/ CHOICE OF A SWEET SHALLOT AND MUSHROOM DEMI GLAZE OR BRANDY LIQUOR PEPPERCORN SAUCE

CHICKEN

SALTIMBOCCA

FRESH CUT CHICKEN BREAST, STUFFED WITH PROSCIUTTO AND IMPORTED CHEESES AND TOPPED WITH SUN DRIED TOMATO ALFREDO SAUCE

ASIAGO MUSHROOM FLORENTINE

A FLAVORFUL DISH THAT COMBINES TENDER CHICKEN WITH A RICH, CREAMY, GARLICKY WHITE WINE & ASIAGO CHEESE SAUCE W/ MUSHROOMS AND BABY SPINACH

HONEY & ROSEMARY GLAZED

ROTISSERIE STYLE BONE-IN CHICKEN BREAST, MARINATED IN BUTTERMILK, HONEY, ROSEMARY, SEA SALT AND SEASONINGS

GARLIC HERB CREAM

SEA SALT ROASTED FRESH CUT CHICKEN BREAST TOPPED WITH A GARLIC HERB CREAM SAUCE

CACCIATORE

ITALIAN RUSTIC DISH MADE WITH BONELESS CHICKEN THIGHS, MUSHROOMS, ONIONS AND BELL PEPPERS SIMMERED IN A TOMATO, WINE AND HERB SAUCE UNTIL TENDER.

VEGETARIAN

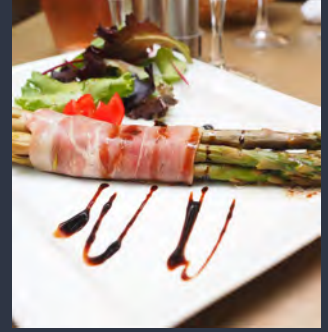
ITALIAN PORTOBELLO ROTINI

GRILLED MARINATED PORTOBELLO MUSHROOMS SERVED OVER RED LENTIL ROTINI PASTA SAUTÉED W/ BASIL PESTO, SPINACH, ONION, BELL PEPPER, CARROT, BROCCOLI AND FIELD ROAST PLANT BASED FENNEL SAUSAGE. TOPPED W/ FETA CHEESE

BUTTERNUT SQUASH RAVIOLI

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

WEDDING SIDES



STARCHES

OVEN ROASTED RED POTATOES

LIGHTLY SEASONED RED POTATOES, WITH FRESH HERBS, TOSSED IN A SPLASH OF OLIVE OIL

BAKED IDAHO POTATO OR SWEET POTATO FINGERLINGS

ROASTED WITH OLIVE OIL AND SEA SALT

YUKON GOLD MASHED POTATOES

SKIN ON YUKON GOLD POTATOES, MIXED WITH BUTTER, MILK, SALT, PEPPER, AND GARLIC. ALWAYS PERFECTLY LIGHT AND FLUFFY!

FIVE STAR MAC & CHEESE

OUR FAVORITE COMFORT FOOD DISH! PASTA NOODLES BAKED WITH BUTTER, MILK, CHEDDAR, MONTEREY, AND A PREMIUM SHREDDED CHEESE BLEND OF FONTINA, GRUYERE AND GOUDA

MAKE IT A TOPPINGS BAR!

\$5

TURN YOUR FIVE STAR MAC & CHEESE, YUKON GOLD MASHED, OR BAKED IDAHO POTATOES INTO A FUN STATION. DISPLAYED IN CLEAR, MARTINI STYLE CUPS AND SERVED WITH BUTTER, CHIVES, SOUR CREAM, BACON CRUMBLES, FRIED ONION STRAWS, AND SHREDDED CHEESE.

WILD RICE PILAF

THIS PREMIUM LONG GRAIN WILD RICE BLEND IS SEASONED TO PERFECTION WITH A VEGETABLE BASE, ONION, PARSLEY, & GARLIC

SAFFRON RICE W/ ALMONDS & POMEGRANATE

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

"ALGIO E OLIO" PASTA

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

VEGETABLES

FRESH GREEN BEANS

TRADITIONAL - SAUTEED IN OLIVE OIL WITH SALT / PEPPER AND CHOPPED GARLIC

ALMONDINE - W/ GARLIC, SALT AND SLICED ALMONDS

SOUTHERN STYLE - SEASONED WITH BACON, ONIONS, AND PIMENTOS

SOUTHERN STYLE SUCCOTASH

BUTTER POACHED LIMA BEANS, CORN, PEPPERS, AND ONIONS

BROCCOLI CROWNS & CARROTS

STEAMED, LIGHTLY SEASONED W/ LEMON PEPPER & SEA SALT, TOSSED IN BUTTER

FARMHOUSE VEGETABLE MEDLEY

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

FRESH ROASTED ASPARAGUS

PERFECTLY SEASONED! WRAP WITH PROSCIUTTO HAM & BALSAMIC GLAZE FOR AN ADDITIONAL \$3 PER GUEST

BRUSSEL SPROUTS & BUTTERNUT SQUASH MEDLEY

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

SUGAR SNAP PEAS

SAUTEED W/ MUSHROOMS AND PEPPERS, TOSSED IN SESAME & BUTTER

QUINOA VEGETABLE BLEND

GLUTEN-FREE QUINOA, GREEN CHICKPEA, KALE AND EDAMAME BLEND TOSSED W/ OLIVE OIL AND A LIGHT SEASONING

THEMED WEDDING STATIONS

PASTA BAR

- CHOICE OF TWO:
- SHRIMP AND BAY SCALLOP SCAMPI (LEMON, WINE, BUTTER, GARLIC)
- GRILLED CHICKEN W/ BROCCOLI FLORETS
- OVEN BAKED ITALIAN BEEF MEATBALLS
- SPINACH, TOMATO AND CHEESE TORTELLINI PASTAS

SERVED W/ BUTTERED PENNE & LINGUINE AGLIO E OLIO ITALIAN MARINARA AND ALFREDO SAUCES
GARLIC BREAD, CRUSHED RED PEPPER, AND GRATED PARMESAN

ADD A VODKA SAUCE FOR AN ADDITIONAL \$2 PER GUEST

STREET TACO

- CHOICE OF TWO:
- POLLO ASADO (SHREDDED CHICKEN)
 - BARBACOA (BRAISED BEEF)
 - CARNITAS (SLOW COOKED MEXICAN PORK)
 - SEASONED SPICY SHRIMP

OFFERED W/ PICO DE GALLO, LETTUCE, TOMATOES, ONIONS, LIMES, CILANTRO, SALSA, SOUR CREAM, GUACAMOLE, COTIJA CHEESE CRUMBLES, AND SHREDDED CHEDDAR & MONTEREY CHEESES
SEASONED BLACK BEANS
FIRE ROASTED CILANTRO CORN SALSA
WARM FLOUR AND CORN TORTILLAS
SELECTION OF HOT SAUCES.

CARVING STATION

CHOOSE 2 OF THESE GREAT SELECTIONS!
SERVED W/ OUR SOFT DINNER ROLLS AND BUTTER

- STUFFED PORK LOIN, SERVED W/ A GRAIN MUSTARD CREME SAUCE
- SMOKED TURKEY BREAST WITH BROWN GRAVY
- OVEN BAKED VIRGINIA PIT HAM W/ PINEAPPLE & BROWN SUGAR GLAZE
- HERB CRUSTED BEEF TENDERLOIN W/ A CREAMY HORSERADISH SAUCE AND AU JUS
- SMOKED BEEF TRI-TIP W/ A VARIETY OF STEAK SAUCES
- ROASTED LEG OF LAMB W/ A RED CURRANT JUS SAUCE

PRIME RIB

- CHOICE ANGUS RIBEYE RUBBED WITH AROMATIC SEASONINGS AND THEN SLOW COOKED FOR HOURS UNTIL IT'S PERFECTLY TENDER!
- AU JUS, CREAMY HORSERADISH SAUCE, & STONE GROUND MUSTARD

AVAILABLE FOR AN ADDITIONAL CHARGE OF \$6 PER GUEST

ADD SOME ACTION TO YOUR STATIONS!

\$150.00

MAKE EACH STATION AN EVEN MORE INTERACTIVE EXPERIENCE FOR YOUR GUEST. ADD DEDICATED CHEF ATTENDANTS TO PREPARE FOOD ITEMS RIGHT IN FRONT OF YOU. GUARANTEED TO ELEVATE THE DISPLAY & PRESENTATION OF ANY THEMED MENU



THEMED WEDDING STATIONS

"EASTERN SHORE SEAFOOD"

CHOICE OF TWO:

- OLD BAY SEAFOOD TURNOVERS ~ SAUTEED SEA SCALLOPS & SHRIMP BLENDED W/ CHIVE CREAM CHEESE, BAKED IN PUFF PASTRY
- "OYSTERS ROCKEFELLER" WITH SPINACH, BACON, HERBS, BUTTER AND PARMESAN
- CHILLED SHRIMP COCKTAIL LARGE SHRIMP TOSSED IN OLD BAY SERVED W/ DRAWN BUTTER & SPICY COCKTAIL SAUCE
- BACON WRAPPED SCALLOPS
- STEAMED MUSSELS, TOSSED IN WINE, GARLIC AND BUTTER

SERVED W/ GARLIC CHEDDAR BISCUITS

"MEDITERRANEAN MIX"

THIS "BUILD YOUR OWN GYRO" STATION FEATURES SOME OF OUR FAVORITE MEDITERRANEAN CAFE SELECTIONS

CHOICE OF TWO:

- SPICED SHAWARMA (BEEF & LAMB)
- FALAFEL (FAVA & CHICKPEA FRITTER)
- TURKEY BURGER W/ HALLOUMI CHEESE
- ROASTED CHICKEN W/ GREEK SEASONINGS
- GRILLED MEDITERRANEAN VEGETABLES

SERVED WITH ~ GREEK POTATOES OR LEMON RICE

HUMMUS, ICEBERG LETTUCE, HEIRLOOM TOMATOES, PICKLED ONIONS, AND FETA CHEESE

HOMEMADE TZATZIKI SAUCE

SELECTION OF WARM PITA AND FLATBREADS

"A NIGHT IN GREECE FEAST"

CHOICE OF TWO:

- ROASTED LEG OF LAMB W/ A RED CURRANT JUS SAUCE
- ROASTED SEA BASS
- GRILLED MOROCCAN CHICKEN BROCHETTES MARINATED W/ GARLIC, GREEK YOGURT, PARSLEY, RED PEPPER FLAKES, & CUMIN
- SHEET PAN MEDITERRANEAN VEGETABLES

SERVED W/ POTATO GNOCCHI & BRAISED CARROTS WITH LEMON AND DILL

FRESH BAKED NAAN BREAD

"ASIAN STIR FRY STATION"

CHOICE OF TWO:

- SPICY AND TANGY BEEF IN GENERAL TSO SAUCE
- TERIYAKI GLAZED CHICKEN
- PORK W/ HONEY GARLIC-SOY
- SWEET CHILI SHRIMP
- ORIENTAL VEGETABLES ~ BOK CHOY, BROCCOLI, CARROT, RED PEPPER, SUGAR SNAP PEAS, WATERCRESS, BABY CORN
- CHOPPED GINGER, GARLIC & SESAME OIL

CHOICE OF TWO:

- STEAMED WHITE RICE OR FRIED RICE
- LO MEIN OR RICE NOODLES

SERVED W/ A VARIETY OF SAUCES & FORTUNE COOKIES!



"LATE NITE" PARTY MENU

THE PERFECT WAY TO ADD AN EXTRA TOUCH OF WOW TO YOUR WEDDING RECEPTION THAT YOUR GUEST WILL ENJOY AND WON'T STOP TALKING ABOUT! THESE UNIQUE LATE-NIGHT SNACKS WILL KEEP THE PARTY GOING LONG AFTER THE CAKE IS CUT

CHOOSE ANY SELECTION FOR ONLY \$4 PER GUEST

BURGER, BBQ PORK OR CHICKEN SLIDERS

HAND HELD SLIDERS MAKE PLAYFUL "LATE NITE" SNACKS! YOUR CHOICE OF CHEESEBURGERS W/ BACON JAM, PULLED PORK W/ BBQ SAUCE AND SLAW, OR A FRIED CHICKEN BUTTERMILK BISCUIT WITH HONEY MUSTARD.

FIVE STAR MAC & CHEESE SHOTS

MACARONI & CHEESE BECOMES THE PERFECT COMFORT FOOD FOR YOUR LATE NIGHT SNACK WHEN SERVED IN DAINTY CUPS. OUR VERSION FEATURES OUR "FAVORITE FIVE" CHEESES W/ CHEDDAR, MONTEREY JACK, FONTINA, GRUYERE, AND GOUDA.

STREET TACOS

EVERYBODY LOVES A TACO! AUTHENTIC MINI FLOUR TACOS WITH CARNE ASADA (BEEF), POLLO ASADO (CHICKEN) PICO DE GALLO SALSA, COTIJA CHEESE, CILANTRO AND LIME

TOMATO SOUP SHOT WITH MINI GRILLED CHEESE

A TWIST ON A CHILDHOOD COMFORT FOOD, THIS MINIATURE VERSION OF A CLASSIC DISH IS SURE TO PLEASE! MINI GRILLED CHEESE SANDWICH OVER A SHOT OF SAVORY TOMATO BISQUE.

LOADED TATER TOTS

SURE TO BE A CROWD PLEASER! LIGHTLY FRIED, SMOTHERED W/ CHEESE, BACON, SOUR CREAM & SCALLIONS

TRY ONE OF THESE FUN FAVORITES. SERVED AS A "LATE NITE" SNACK STATION! ►

CHICKEN BITES

WHO DOESN'T LOVE SOME NUGGETS? FRESH-CUT CHICKEN, LIGHTLY FRIED AND TOSSED IN YOUR CHOICE OF A BOLD AND FLAVORFUL SAUCES: SWEET KENTUCKY BOURBON, BBQ, CLASSIC BUFFALO, TERIYAKI, SWEET CHILI, OR SESAME GINGER. SERVED WITH YOUR CHOICE OF RANCH OR BLUE CHEESE DRESSING.

CHURROS

MAKE YOUR GUESTS' NIGHT BY OFFERING CHURROS AS YOUR LATE-NIGHT WEDDING SNACK, AND YOU KNOW THEY'LL SWOON. CREAM CHEESE, APPLE, STRAWBERRY AND CLASSIC VERSIONS W/ DIPPING SAUCES, EXTRA CINNAMON AND SUGAR

POPCORN ~ BUTTERED, WHITE CHEDDAR, CINNAMON SUGAR, OR RANCH FLAVORED

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, SERVED IN MINI POPCORN BAGS.