



## FULL SERVICE WEDDING CATERING

Pricing starting at \$40 per person

All prices are per person

Additions available upon request.

### **Services Included:**

- Complete Table Setting- Tables will be set with custom linen tablecloths and a linen napkin in your choice of color with china & flatware of choice. (Custom decorations at additional cost)
  - Servers and Bartender (3 servers per 6 guest tables)
- Setup & Cleanup, Guest Tables, Chairs, Sign-in Table, Gift Table, Cake Table, Head Table (Custom decorations at additional cost)
  - Bar Service, Glass Water Goblets with Pitchers
- Cake Service: Your Cake is cut and plated. Guests help themselves at the cake table. Remainder is wrapped.
- Salad Service: Individual Salads and dressings are served to the tables
  - Bread Service: Dinner Rolls & Butter are served to the tables
- Coffee Service: Columbian Coffee, Decaffeinated Coffee and Tea Station is set up the entire party.
  - Gourmet Dessert Table

A twenty (20%) service charge and (8%) sales tax will be included in the final billing on all food, beverage and labor. The service charge covers the use of our equipment, kitchen essentials, energy costs, liability insurance fees, and all necessary permits and other administrative expenses. We require a minimum of 50 people per reservation for this pricing. All reservations require a 25% non-refundable deposit to be paid. Payment must be paid in full 2 weeks prior to your event. Please add 4.00 per person for parties less than 50 people.

**\*\*Please see contract for terms of services and conditions as well as additional pricing. \*\***

**Customizable dinner entrée options available upon request.**

**POULTRY ENTRÉES**

Rotisserie Style Chicken

Smothered Chicken

Chicken Marsala

Roasted Turkey Tenderloin

Chicken Piccata

Stuffed Chicken (ask about varieties)

Fried Chicken

Chicken Bryan

Duck Confit

**SEAFOOD ENTRÉES**

Seared Scallops (additional \$2.00 pp)

Salmon with Lemon Dill Sauce (additional \$2.50 pp)

Caribbean Jerk Shrimp Skewers

Ginger Glazed Mahi Mahi

Salmon with Horseradish Crust and Beurre Rough (additional \$2.50 pp)

Deep Fried Lobster over Shrimp Andouille & Grits (additional \$3.00 pp)

Broiled Cod

**BEEF ENTRÉES**

Sliced Roast Beef

Grilled Filet Mignon with Wild Mushroom Demi and Port Wine Reduction (additional \$2.50pp)

Grilled New York Strip Steak with Compound Butter (additional \$2.00 pp)

Prime Rib with Au Jus (additional \$3.00 pp)

Beef Short Ribs

Pot Roast

**PORK ENTRÉES**

Grilled Pork Chops with Apple Compote

Pork Roast

Pork Loin Medallions

Soy & Ginger Grilled Pork Tenderloin

**SIDE DISHES**

Six Cheese Macaroni & Cheese  
Wild Rice Pilaf  
Roasted Red Potatoes  
Roasted Vegetables  
Asparagus with Roasted Grape Tomatoes  
Broccoli with Baby Carrots  
Sautéed or Creamed Spinach  
Glazed Sweet Potatoes  
Roasted Garlic Mashed Potatoes  
Parmesan Risotto  
Yellow Saffron Rice

**PASTA DISHES**

Six Cheese Macaroni & Cheese  
Gnocchi with Pomodoro Sauce  
Tortellini with Basil Pesto Sauce  
Fettuccine Alfredo  
Penne Primavera  
Black Pepper Ravioli with Crimini Mushrooms, Fontina Cheese, Olive Oil & Garlic

**VEGETARIAN DISHES**

Cauliflower Gratin  
Israeli Couscous and Tomato Salad  
Mushroom Bolognese  
Swiss Chard with Sweet Garlic  
Polenta Gratin with Spinach and Wild Mushrooms