



## Traditional Wedding Packages

**Choice of one entree with one pasta and two side dishes: \$20**

**Choice of two entrees with one pasta and two side dishes: \$25**

**Choice of three entrees with one pasta and two side dishes: \$30**

**Choice of four entrees with one pasta and two side dishes: \$35**

*Salad & bread included, choice of Caesar salad or Garden salad, premium salad options available at additional charge.*

### **Service Includes:**

- Appetizer table with cheese crackers, assorted vegetables and dip
- Color coordinated table linens and decor for Buffet Table only
  - Setup & teardown of Buffet Table only
    - Punch, Lemonade or Iced Tea
    - Coffee Station
  - Service to Head Table and Parent Table
- Disposable Glassware, Plates, Cups, and Cutlery will be provided
  - China Place Setting: Additional \$5.00 per person
  - Upgrade to plated dinners for \$3 per person

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*Downgrades and additions available upon request.*

*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