



Wedding Catering Package

Price based on 100 people

Starting at \$40 per person

(Does not include tax, fuel, gratuity, & operations fee)

APPETIZER DISPLAY TO INCLUDE:

- Assorted Vegetable Crudités and Ranch Dressing (Serves 50)
- Hand Rolled Beef Meatballs: choose two flavors from the following sauces: Bourbon Barbecue, Traditional Marinara, Chipotle Cream or Swedish (200 meatballs)
- Choice of two of the following canapes: (100 pieces each)
 - Apple & Brie Crostini: garlic herb olive oil with honey brie and sliced apple on toasted crostini (100 pieces)
 - Southwest Stuffed Mini peppers: halved tri colored mini peppers filled with cream cheese, cheddar cheese, diced bacon and diced jalapeno
 - Crab Salad Cucumber Canapes: crab surimi salad with finely diced red peppers, shallots, lemon and fresh herbs on a cucumber slice.
 - Beef Crostini: Shaved beef with a horseradish cream topped with crumbled blue cheese and garnished with chives on a toasted crostini. (Serves 100)

CHOICE OF ONE SALAD:

- Garden Salad with Choice of Dressing and Croutons
- Caesar Salad with Croutons and Parmesan Cheese
- Fresh Spinach Salad with Toasted Almonds, Mandarin Oranges and a Citrus Chardonnay Dressing

CHOICE OF TWO ENTREES: (4 oz serving of each)

(Other options available, ask your Wedding consultant for pricing)

POULTRY

- Marsala Chicken – roasted chicken breast with Marsala Sauce
- Chicken Piccata (Gluten Free): Chicken breast baked in a lemon, caper and white wine sauce
- Sun Dried Tomato Chicken: Roasted chicken breast with a creamy sundried tomato sauce
- Bourbon Pecan Chicken: moist and tender boneless skinless chicken thighs coated in pecan breadcrumbs with green onions and a reduction of a bourbon, brown sugar and soy sauce

BEEF

- Tri-Tip: Seared Tri-Tip served with a Bordelaise Sauce (Carved on Buffet)
- Puff Pastry Beef Medallion: flaky puff pastry with a savory beef and cheese filling and topped with chipotle cream sauce
- Traditional Roast Beef: Slow roasted, herb encrusted beef served with demi

VEGETARIAN

- Eggplant Parmesan – eggplant dredged in bread crumbs and Italian spices, baked in marinara and topped with mozzarella cheese
- Curry Lentil Stuffed Squash – yellow squash stuffed with carrots, onions and peppers and spicy curried lentils. (Vegan)
- Stuffed Peppers – red peppers stuffed with vegetables and seasoned quinoa

PORK

- Honey Dijon Pork Loin: Pork loin rubbed in a honey, Dijon glaze and slow roasted and topped with a savory Dijon sauce
- Peppercorn Roasted Pork Loin: Pork Loin seasoned with brown sugar, cracked pepper and garlic, slow roasted then topped with a peppercorn pork glaze.

SEAFOOD

- Moroccan Salmon: Moroccan seasoned salmon topped with a light, lemon cilantro cream sauce.
- Mahi Mahi: mahi mahi filet slow cooked and topped with our freshly made mango salsa
- Tequila Lime Shrimp Skewer: 3 shrimp marinated in a citrus, tequila braise served on a skewer.

CHOICE OF ONE VEGETABLE

- Steamed Seasonal Veggies
- Green Beans with slivered almonds
- Buttered Corn Kernels
- Honey Glazed Carrots

CHOICE OF ONE STARTCH

- Garlic Cream Cheese Mashed Potatoes
- Rosemary Seasoned Red Roasted Potatoes
- Rice Pilaf
- Baked Potatoes with butter and sour cream

All meals include fresh bread, dinner rolls & butter at each table

THE ABOVE PACKAGE INCLUDES THE FOLLOWING:

- Single Champagne Pour (champagne not included)
- Plated Bride & Groom Meal
- Cake Cutting and Serving
- China, Glassware, and Silverware: Includes champagne flute, water goblet, dinner plate, salad plate, salad fork, dinner fork, dinner knife and linen napkin (choice of black, white, ivory). You may add on additional pieces of china and flatware if desired for an upgraded fee
- Tent or Pocket folded napkin (Other styles may require an upgrade fee depending on complexity)
- The above items will be set in traditional place setting for each guest
- Plastic plates, tableware and paper napkins for appetizers and cake
- All tables set with salt and pepper shakers, butter dishes and bread baskets
- Event Captain and Serving Staff for six hours of service **(Additional fees will apply for longer events)**
- Pre-filled water goblets and pitcher of water at guest tables and head table