

Wedding MENU





Ovations Sit-Down Wedding Menus

Menu price includes:

- Market fresh ingredients with only the finest products.
- Pre-set guest tables with silverware, water glasses, and appropriate china and serving pieces.
- Linens – white or ivory house linen placed 8 point, napkins, linen for cake table and gift table.
*Upgraded linen and chair covers available at additional cost.
- Cake cutting (cake not included).
- Professionally trained staff.
- Set-up and break down of all catering equipment.
*Additional fees apply for off-premise catering.



Ovations Sit-Down Menu #1

\$65 per guest

(Plus 20% catering supplemental fee and 6.75% sales tax)

Passed Hors d'oeuvres (select 2)

Beef wellington purses, demi glace
Shrimp pot stickers, ginger glaze
Crab stuffed mushrooms
Brie with raspberry in puff pastry
Mediterranean balsamic angus beef kabobs
Grilled tandoori chicken satay, peanut sauce
Marinated beef tenderloin crostini, bleu cheese, caramelized onion-fig jam
Jumbo shrimp cocktail
Applewood smoked bacon wrapped sea scallops
Asian slaw spoon, butter poached shrimp, chipotle mayo
Crab rangoon, sweet & sour sauce
Coconut shrimp, pineapple jalapeño marmalade sauce
Maryland crab bite, red pepper compote

1st Course (select 1)

All salads served with yeast rolls & butter.

Caesar Salad

romaine lettuce, shaved parmigiano-reggiano cheese, garlic croutons, classic Caesar dressing

Field Green Salad

mixed field greens, tomatoes, carrot curls, croutons (choice of 2 dressings)

Spinach Salad

tender spinach leaves, mandarin orange segments, sliced strawberries, onions, sliced almonds (choice of 2 dressings)

Tomato & Mozzarella Salad

sliced tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil dressing

Choice of two salad dressings:

balsamic vinaigrette, honey mustard, buttermilk ranch, classic Caesar, creamy Italian, fat free raspberry vinaigrette, red wine vinaigrette, ginger rosemary, bleu cheese, poppy seed

2nd Course (pre-select 2 entrees to offer your guests)

**Please request your guests RSVP with their dinner selection.*

Cornish game hen with herbed butter cream sauce
Chicken supreme with pink peppercorn parmesan sauce
Moroccan marinated beef filet, 8 oz

BBQ braised beef short ribs
Crab stuffed shrimp

Seared sea bass with roasted red pepper pesto, 6oz.

Hand breaded eggplant sorrentino

All entrees served with Au Gratin potatoes
& grilled seasonal vegetables.



Ovations Classic Sit-Down Menu #2

\$50 per guest

(Plus 20% catering supplemental fee and 6.75% sales tax)

Passed Hors d'oeuvres (select 2)

Gazpacho shooters, sour cream & guacamole
Melon gazpacho shooters, prosciutto curls
Miniature quiche, assorted fillings
Mini grilled cheddar cheese on pumpernickel Mediterranean
antipasto skewers, balsamic glaze Artichoke and mozzarella
stuffed mushrooms
Baked asparagus and asiago in puff pastry
Vegetarian spring rolls, sweet & sour sauce
Mediterranean vegetables in phyllo, balsamic glaze
Mini reuben sandwiches on marble rye
Chicken pot stickers, ginger glaze Sausage
stuffed mushrooms

1st Course (select 1)

All salads served with yeast rolls & butter.

Caesar Salad

romaine lettuce, shaved parmigiano-reggiano cheese, garlic croutons, classic Caesar dressing

Field Green Salad

mixed field greens, tomatoes, carrot curls, croutons (choice of 2 dressings)

Spinach Salad

tender spinach leaves, mandarin orange segments, sliced strawberries, onions, sliced almonds (choice of 2 dressings)

Tomato & Mozzarella Salad

sliced tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil dressing

Choice of two salad dressings:

balsamic vinaigrette, honey mustard, buttermilk ranch, classic Caesar, creamy Italian, fat free raspberry vinaigrette, red wine vinaigrette, ginger rosemary, bleu cheese, poppy seed

2nd Course (pre-select 2 entrees to offer your guests)

*Please request your guests RSVP with their dinner selection.

Chicken piccata

Chicken marsala

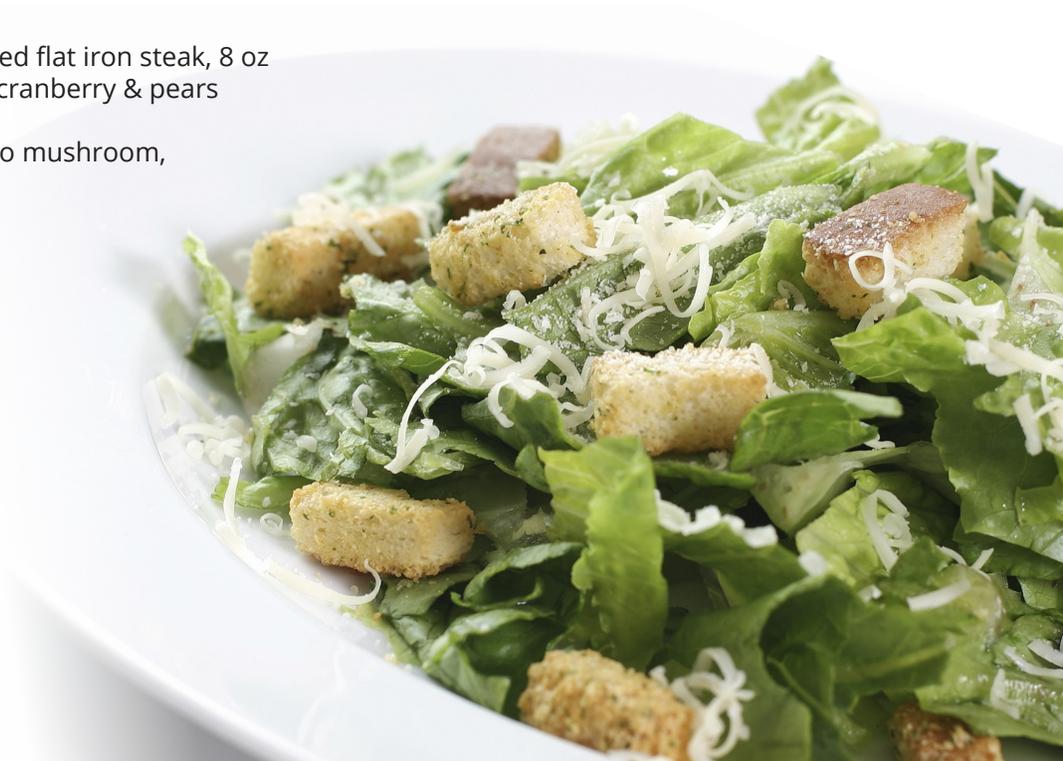
BBQ braised beef short ribs Charbroiled flat iron steak, 8 oz

Bone-in pork chop stuffed with dried cranberry & pears

Potato crusted salmon fillet, 8 oz

Sundried tomato marinated portobello mushroom,
roma tomato sauce

All entrees served with roasted
potatoes & haricot verts



A close-up photograph of several large, vibrant pink dahlias with many layers of petals, filling the top portion of the page.

Ovations Wedding Buffet Menus

Menu Price Includes:

- Market fresh ingredients with only the finest products.
- Pre-set guest tables with silverware, water glasses and appropriate china and serving pieces.
- Linens – white or ivory house linen placed 8 point, napkins, linen for cake table and gift table.
*Upgraded linen and chair covers available at additional cost.
- Cake cutting (cake not included).
- Professionally trained staff.
- Set-up and break down of all catering equipment.
*Additional fees apply for off-premise catering.



Ovations Wedding Buffet #1

\$55 per guest

(Plus 20% catering supplemental fee and 6.75% sales tax)

Passed Hors d'oeuvres (Select 2)

Beef wellington purses, demi glace
Shrimp pot stickers, ginger glaze
Crab stuffed mushrooms
Brie with raspberry in puff pastry Mediterranean
balsamic angus beef kabobs
Grilled tandoori chicken satay, peanut sauce Marinated
beef tenderloin crostini, bleu cheese &
caramelized onion-fig jam
Jumbo shrimp cocktail
Applewood smoked bacon wrapped sea scallops
Asian slaw spoon, butter poached shrimp,
chipotle mayo
Crab rangoon, sweet & sour sauce
Coconut shrimp with pineapple, jalapeño marmalade
Maryland crab bite, red pepper compot

Salad (select 1)

All salads served with yeast rolls & butter.

Field Green Salad (choice of 2 dressings)
Mixed field greens, tomatoes, carrot curls, crouton
Spinach Salad (choice of 2 dressings)
Tender spinach leaves, mandarin orange segments, sliced
strawberries, onions, sliced almonds
Tomato & Mozzarella Salad
Sliced tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil
Caesar Salad
Romaine lettuce, shaved parmigiano-reggiano cheese, garlic
croutons, classic Caesar dressing
House Salad
Romaine-Radicchio Blend, Tomatoes, Cucumbers, Carrot Curls, Chef's
Cheese Crouton

Choice of two salad dressings:

*balsamic vinaigrette, honey mustard, buttermilk ranch, classic
Caesar, creamy Italian, fat free raspberry vinaigrette, red wine
vinaigrette, ginger rosemary, bleu cheese, poppy seed*

Buffet Entrees (Select 2)

Chicken marsala
Chicken piccata
Pesto marinated chicken
Chicken provençal, rustic tomato and olive sauce
Peppered beef tips, garlic, burgundy wine sauce
Sliced smoked beef brisket
Herb roasted pork loin, pink peppercorn sauce
Crab cakes, chipotle remoulade
Mahi mahi, herb butter sauce
Jumbo stuffed shells, marinara sauce

Choice of two accompaniments:

*Roasted potatoes
Haricot verts
Rustic mashed potatoes
Grilled asparagus
Rice pilaf
Steamed broccoli
Jasmine rice
Southern style green beans
Polenta cakes
Baby carrots
Creamy grits
Buttered corn
Macaroni & cheese, panko topping
Sautéed zucchini & squash
Roasted root vegetables
Southern style collard greens*



Ovations Wedding Buffet #2

\$45 per guest

(Plus 20% catering supplemental fee and 6.75% sales tax)

Passed Hors d'oeuvres (Select 2)

Gazpacho shooters, sour cream & guacamole
Melon gazpacho shooters, prosciutto curls
Miniature quiche, assorted fillings
Mini grilled cheddar cheese on pumpernickel
Mediterranean antipasto skewers, balsamic glaze
Artichoke and mozzarella stuffed mushrooms
Baked asparagus and asiago in puff pastry Vegetarian
spring rolls, sweet & sour sauce
Mediterranean vegetables in phyllo, balsamic glaze
Mini reuben sandwiches on marble rye
Chicken pot stickers, ginger glaze
Sausage stuffed mushrooms

Salad (select 1)

All salads served with yeast rolls & butter.

Field Green Salad (choice of 2 dressings)
Mixed field greens, tomatoes, carrot curls, crouton
Spinach Salad (choice of 2 dressings)
Tender spinach leaves, mandarin orange segments, sliced
strawberries, onions, sliced almonds
Tomato & Mozzarella Salad
Sliced tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil
Caesar Salad
Romaine lettuce, shaved parmigiano-reggiano cheese, garlic
croutons, classic Caesar dressing
House Salad (choice of 2 dressings)
Romaine--radicchio blend, tomatoes, cucumbers, carrot curls, croutons

Choice of two salad dressings:

balsamic vinaigrette, honey mustard, buttermilk ranch, classic
Caesar, creamy Italian, fat free raspberry vinaigrette, red wine
vinaigrette, ginger rosemary, bleu cheese, poppy seed

Buffet Entrees (Select 2)

Chicken parmesan
Southern fried chicken
Pesto marinated chicken
Sliced smoked beef brisket
Carolina BBQ chopped pork with coleslaw
Grilled salmon, lemon caper sauce
Garden vegetable lasagna, alfredo sauce
Meat lasagna, marinara sauce
Vegetable risotto
Baked ziti, marinara sauce

Choice of two accompaniments:

Roasted potatoes
Haricot verts
Rustic mashed potatoes
Grilled asparagus
Rice pilaf
Steamed broccoli
Jasmine rice
Southern style green beans
Polenta cakes
Baby carrots
Creamy grits
Buttered corn
Macaroni & cheese, panko topping
Sautéed zucchini & squash
Roasted root vegetables
Southern style collard greens



Hors d'oeuvres & Action Station Wedding Package

\$75 per person

(Plus 20% catering supplemental fee and 6.75% sales tax)

Passed Hors d'oeuvres (Select 2)

Gazpacho shooters, sour cream & guacamole
Melon gazpacho shooters, prosciutto curls
Mini grilled cheddar cheese on pumpnickel
Mediterranean antipasto skewers, balsamic glaze
Mini reuben sandwiches on marble rye
Chicken salad tartlets
Asian slaw spoon, butter poached shrimp & chipotle mayo

Hot Selections (Select 4)

Sweet & sour meatballs
Artichoke and mozzarella stuffed mushrooms
Baked asparagus and asiago in puff pastry
Vegetarian spring rolls, sweet & sour sauce
Chicken cordon bleu bites
Miniature quiche, assorted fillings
Chicken tenders, sweet & sour sauce
Chicken Wings, bleu cheese & celery
Mediterranean vegetables in phyllo, balsamic glaze
Maryland crab bite, red pepper compote
Crab rangoon, sweet & sour sauce
Coconut shrimp, pineapple jalapeño marmalade sauce
Mediterranean balsamic angus beef kabobs
Grilled tandoori chicken satay, peanut sauce
Chicken pot stickers, ginger glaze
Sausage stuffed mushrooms
Beef wellington purses, demi glaze
Shrimp pot stickers, ginger glaze
Crab stuffed mushrooms
Brie with raspberry in puff pastry
Marinated beef tenderloin crostini, bleu cheese & caramelized onion-fig jam

Cold Selections (Select 2)

Imported & domestic cheeses, crackers & lavosh
Sliced seasonal fresh fruit, yogurt dip
Vegetable crudité, buttermilk ranch & hummus
Bruschetta & hummus, gourmet breads & pita chips

Action Station (Select 1)

Vegetarian Grill Action Station

Garlic grilled asparagus, squash, peppers, baby portobello mushrooms, saffron rice

Shrimp & Grits Action Station

Creamy grits, shrimp, seasonal vegetables, andouille sausage, cheese

Pasta Action Station

Choice of pastas & sauces, selection of chef's vegetables, parmesan cheese, garlic bread

Pasta (choice of 2): linguini, penne, gnocchi, cheese tortellini

Sauces (choice of 2): marinara, vodka alfredo, basil pesto, bolognese

*add chicken +\$1.95 per person

*add shrimp +\$2.95 per person

Scampi Action Station

Chicken and shrimp sautéed in garlic, fresh herbs, linguini, garlic bread

Mongolian Stir Fry Action Station

Thinly sliced beef and chicken, Colorful vegetables, jasmine rice

Fajita Action Station

julienned beef and chicken, black beans, peppers, jalapeños, onions, Mexican rice, sour cream, salsa

Chef Attended Carving Station (Select 1)

Served with hand sliced yeast rolls.

Maple glazed ham, creole mustard & pineapple jalapeño compote

Cajun fried Carolina breast of turkey, cranberry remoulade

Marinated pork loin, honey grain mustard cream

Herb roasted angus prime rib of beef, au jus**

**add \$5.00 per person



Hors D'oeuvres

All hors d'oeuvre orders require a minimum of 50 pieces. Butler service can be provided for \$25.00 per hour per server.

BBQ meatballs	\$1.25 per piece
Gazpacho shooters, sour cream, guacamole	\$3.00 per piece
Melon gazpacho shooters, prosciutto curls	\$3.00 per piece
Miniature quiche, assorted fillings	\$3.00 per piece
Mini grilled cheddar cheese on pumpernickel	\$3.25 per piece
Mediterranean antipasto skewers, balsamic glaze	\$3.25 per piece
Artichoke and mozzarella stuffed mushrooms	\$3.25 per piece
Baked asparagus and asiago in puff pastry	\$3.25 per piece
Vegetarian spring rolls, sweet & sour sauce	\$3.25 per piece
Mediterranean vegetables in phyllo, balsamic glaze	\$3.25 per piece
Mini reuben sandwiches on marble rye	\$3.50 per piece
Chicken pot stickers, ginger glaze	\$3.50 per piece
Buffalo wings, bleu cheese, celery sticks	\$3.50 per piece
Sausage stuffed mushrooms	\$3.50 per piece
Hand breaded candied pecan chicken tenders, creole mustard cream	\$3.50 per piece
Beef wellington purses, demi glaze	\$3.75 per piece
Shrimp pot stickers, ginger glaze	\$3.75 per piece
Crab stuffed mushrooms	\$3.75 per piece
Brie with raspberry in puff pastry	\$3.75 per piece
Mediterranean balsamic angus beef kabobs	\$3.75 per piece
Grilled tandoori chicken satay, peanut sauce	\$3.75 per piece
Marinated beef tenderloin crostini, bleu cheese, caramelized onion-fig jam	\$3.75 per piece
Jumbo shrimp cocktail	\$4.00 per piece
Applewood smoked bacon wrapped sea scallops	\$4.00 per piece
Asian slaw spoon, butter poached shrimp, chipotle mayo	\$4.25 per piece
Crab rangoon, sweet & sour sauce	\$4.25 per piece
Coconut shrimp, pineapple jalapeño marmalade sauce	\$4.25 per piece
Maryland crab bite, red pepper compote	\$4.25 per piece
Black sesame encrusted tuna, wasabi mayo	market price

Reception Displays

A minimum of 25 people is required for all reception displays..

Imported & domestic cheeses, crackers & lavosh	\$3.95 per person
Sliced seasonal fresh fruit, yogurt dip	\$2.95 per person
Vegetable crudité, buttermilk ranch & hummus	\$2.95 per person
Bruschetta & hummus, gourmet breads & pita chips	\$2.95 per person
Antipasto	\$4.25 per person
Chef's selection of Italian meats & cheeses, grilled marinated vegetables, extra virgin olive oil, balsamic glaze, toast points, hand rolled garlic breadsticks	
Herb roasted beef tenderloin, cajun turkey or pork loin	market price
Horseradish cream, creole mustard, caramelized onion-fig jam, petite rolls	
Sushi Platter	\$12.00 per dozen
Smoked salmon & cream cheese rolls, California rolls, spicy crab rolls, Asian slaw, wakame salad	
Miniature Dessert Assortment	\$15.50 per dozen
Miniature cannolis, cheesecakes, cookies & brownies	

(Plus 20% catering supplemental fee and 6.75% sales tax)



Action & Carving Stations

To add an action or carving station to your menu, a minimum of 25 people and an attendant are required.
An additional attendant is required for every 50 guests (\$75 per attendant).

Hot Action Stations

Petite crab cakes, with cajun remoulade	\$14.95 per person
Seared sea scallops, vodka cream sauce, tri-colored peppers	market price
Rosemary seared lollipop lamb chops, rosemary mint jelly	market price
Carved beef tenderloin, jasmine rice	market price

Specialty Action Stations

Vegetarian Grill Action Station	\$12.00 per person
Garlic grilled asparagus, squash, peppers, baby portobello mushrooms, saffron rice	
Shrimp & Grits Action Station	\$15.95 per person
Creamy grits, shrimp, seasonal vegetables, andouille sausage, cheese	
Sushi Action Station	\$13.50 per person
Smoked salmon & cream cheese rolls, California rolls, spicy crab rolls, Asian slaw and wakame salad	
Pasta Action Station	\$10.95 per person
Choice of pastas & sauces, selection of chef's vegetables, parmesan cheese, garlic bread	
Pasta (choice of 2): linguini, penne, gnocchi, cheese tortellini	
Sauces (choice of 2): marinara, vodka alfredo, basil pesto, bolognese	
*add chicken	+\$1.95 per person
*add shrimp	+\$2.95 per person
Scampi Action Station	\$16.95 per person
Chicken and shrimp sautéed in garlic, fresh herbs, linguini, garlic bread	
Mongolian Stir Fry Action Station	\$15.95 per person
Thinly sliced beef and chicken, colorful vegetables, jasmine rice	
Fajita Action Station	\$15.95 per person
Julienned beef and chicken, black beans, peppers, jalapeños, onions, Mexican rice, sour cream, salsa	

Carving Stations

To add a carving station to your menu, a minimum of 25 people and an attendant is required.
An additional attendant is required for every 50 guests (\$75 per attendant).

Maple glazed ham, creole mustard & pineapple jalapeño compote	\$7.95 per person
Cajun fried Carolina breast of turkey, cranberry remoulade	\$11.95 per person
Marinated pork loin, honey grain mustard cream	\$15.50 per person
Rosemary garlic marinated lamb chop, raspberry mint sauce	\$18.95 per person
Side of salmon, dill caper cream sauce	market price
Poached salmon, diced onions, capers & chopped egg yolks	market price

*Served medium rare, unless otherwise specified.

**Majority served medium rare with ends being more medium to well done.

All carving stations are served with rolls.



(Plus 20% catering supplemental fee and 6.75% sales tax)

Host or Cash Bar

*A bartender is required for all host or cash bars at \$75 per bartender.
Depending on size of party, additional bartenders may be required.
Host bar total amounts will be based on consumption.*

Domestic beers	\$4.00 per beer
Premium beers	\$5.00 per beer
Cocktail drinks	\$7.00 per drink
Cordials & specialty drinks	price based on selection
House wines	\$6.00 per glass
Premium wines	\$7.00 per glass
Assorted Pepsi soft drinks	\$3.00 each
Bottled water	\$3.00 each
Assorted juices	\$3.00 each
Iced Tea & Lemonade	available upon request for additional fee



(Plus 20% catering supplemental fee and 6.75% sales tax)