



# Wedding Menu



We take pride in our wedding dinner catering menu that we serve all throughout Arkansas. Take a peak at all of the dishes we have to offer for your next big event!

## Chicken Entrees

### **Chimichurri Chicken \$20**

Airline chicken breast draped with house-made chimichurri sauce, served with your choice of 2 sides, a garden salad, and dinner rolls

### **Blackened Chicken Breast with Cajun Cream Sauce \$20**

Cajun blackened airline chicken breast draped with Cajun Cream Sauce, served with your choice of 2 sides, a garden salad, and dinner rolls

### **Creamy Chicken Artichoke Pasta \$20**

With fresh baby bella mushrooms and balsamic roasted heirloom tomatoes, served with your choice of 1 side, a garden salad, and garlic bread

### **Grilled Chicken Alfredo Pasta \$20**

Grilled chicken tossed in a Parmesan cream sauce, served with your choice of 1 side, a garden salad, and garlic bread

### **Caribbean Citrus Chicken \$20**

Airline chicken topped with mango salsa, served with your choice of 2 sides, a garden salad, and dinner rolls

### **Caprese Chicken \$22**

Topped with fresh mozzarella, balsamic roasted heirloom tomatoes, and basil pesto, served with your choice of 2 sides, a garden salad, and dinner rolls





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## Beef & Pork Entrees

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### **Cabernet Braised Brisket \$27**

Prime black Angus beef brisket braised until fork-tender, served with your choice of 2 sides, a garden salad, and dinner rolls

### **Spice-Rubbed Pork Tenderloin with Bourbon Ancho Sauce \$20**

Draped with a luscious sauce with just enough spice to cut through the sweetness of the bourbon, served with your choice of 2 sides, a garden salad, and dinner rolls

### **Bacon-Wrapped Pork Tenderloin \$20**

Wrapped in applewood-smoked bacon and roasted, topped with a white wine reduction, served with your choice of 2 sides, a garden salad, and dinner rolls

### **Bulgogi Brisket \$27**

Prime black Angus brisket draped with Korean barbecue sauce, served with your choice of 2 sides, a garden salad, and dinner rolls

### **Pasta Ragu \$19**

Cabernet-braised shredded beef and Italian sausage in a San Marzano marinara spooned over a bed of pasta, served with your choice of 1 side, a garden salad, and garlic bread

### **Pork Tenderloin with Chasseur Sauce \$21**

Tender pork tenderloin draped with white wine reduction with baby bellas, shallots, and fresh herbs, served with your choice of 2 sides, a garden salad, and dinner rolls



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## *Fish & Seafood Entrees*

### **Cajun Shrimp & Cheesy Grits \$21**

Served with a colorful relish of sweet corn and red and green bell peppers along with your choice of 1 side, a garden salad, and dinner rolls

### **Pan-Seared Wild Salmon with Bourbon Ancho Sauce \$23**

Just a touch of spice to cut through the sweetness of the bourbon, served with your choice of 2 sides, a garden salad, and dinner rolls

### **Lemon Garlic Baked Cod \$20**

Finished with fresh gremolata, served with your choice of 2 sides, a garden salad, and dinner rolls

## *Meatless Entrees*

### **Spinach Artichoke Stuffed Portobello \$22**

Stuffed with spinach, artichoke hearts, sun-dried tomatoes, feta and Parmesan cheeses, and drizzled with balsamic glaze, served with your choice of 2 sides, a garden salad, and dinner rolls (not suitable as a split entree on a buffet)

### **Creamy Basil Pesto Garden Pasta \$19**

Tossed with garden fresh vegetables, including balsamic roasted tomatoes, fresh spinach, mushrooms, artichoke hearts, asparagus, and sauteed red onion, served with your choice of 1 side, a garden salad, and garlic bread

### **Stuffed Acorn Squash \$21**

This vegan dish features wild rice combined with fresh sauteed vegetables including chickpeas, spinach, peppers and corn along with dried cranberries and toasted walnuts all stuffed inside a roasted acorn squash and drizzled with a vegan cucumber aioli, served with your choice of 1 side, a garden salad, and dinner rolls (not suitable as a split entree on a buffet)



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## Sides

**Green Bean Provencal** Tossed with blistered grape tomatoes

**Tri-Color Roasted Potatoes** Yukon Gold potatoes, sweet potatoes, and baby red potatoes drizzled with extra-virgin olive oil, lightly seasoned and oven-roasted

**Harvest Vegetables** A colorful mixture of fresh vegetables, including Brussels sprouts, butternut squash, asparagus, button mushrooms, red bell peppers, zucchini, yellow squash, and baby carrots lightly seasoned and roasted

**Cheesy Grits** Stone ground with sharp cheddar

**Spring Vegetable Mix** Fresh broccoli florets, yellow carrots, green beans, zucchini, yellow squash, and red bell peppers make this a feast for the eyes as well as the mouth

**Mashed Yukon Gold** Whipped with butter and cream

**Twice Baked Potato Casserole** Buttery Yukon Gold potatoes whipped with cream and butter and blended with sharp cheddar cheese, topped with green onions and crispy applewood-smoked bacon crumble

**Mac & Cheese** An upscale rendition of a classic favorite made with our jalapeno cheese sauce

**Roasted Broccoli** Fresh broccoli florets drizzled with extra-virgin olive oil and roasted

## Salads

**Garden Salad** A garden fresh salad served with house-made buttermilk ranch and vinaigrette on the side

**Caesar Salad (add \$0.75 per guest)** Crisp salad greens with shredded Parmesan cheese, grape tomatoes, crunchy croutons, and creamy caesar dressing

**Greek Salad (add \$0.75 per guest)** Crisp salad greens topped with feta cheese, black olives, grape tomatoes, and red onions, served with our house Greek dressing

**Strawberry Salad (add \$2.25 per guest)** Topped with fresh strawberries, seedless red grapes, toasted pecans, shredded Parmesan cheese, grape tomatoes, and cucumbers, served with our balsamic vinaigrette

## Breads

**Dinner Rolls** Freshly baked sweet rolls and wheat rolls

**Garlic Bread** Lightly toasted garlic Italian bread

# Passed Hor d'Oeuvres Menu

## **Mini Chicken & Waffles \$22/dozen**

Fluffy waffles topped with seasoned fried chicken nuggets and maple syrup

## **Mini Italian Meatballs \$11.50/dozen**

Handmade beef and sausage meatballs slow-simmered in San Marzano marinara sauce and served over cheesy polenta

## **Saucy Asian Meatballs \$11.50/dozen**

Party-sized beef meatballs tossed in a delicious Asian barbeque sauce

## **Mini New England Crab Cakes \$22/dozen**

Served with a Cajun remoulade sauce

## **Spinach Artichoke Crostini \$11.50/dozen**

A creamy blend of cream cheese, spinach, and artichoke hearts served on toasted crostini

## **Cheese Stuffed Mushrooms \$11.50/dozen**

Fresh mushroom caps stuffed with a blend of cheeses and seasoned bread crumbs and baked until gooey

## **Cajun Shrimp Shooters \$28/dozen**

Served in individual shot glasses with house-made cocktail sauce

## **Honey Chipotle BBQ Chicken Picks \$11.50/dozen**

Breast meat chicken seasoned with our house BBQ rub, grilled, and brushed with honey chipotle barbeque sauce



# Passed Hor d'Oeuvres Menu



## **Sausage Cheddar Stuffed Mushrooms \$14/dozen**

Hot sausage and sharp cheddar cheese

## **Avocado Steak Toast \$23/dozen**

Topped with smoked beef tenderloin and crispy onion tangle

## **Jamaican Jerk Chicken Picks \$11.50/dozen**

Draped with Caribbean chimichurri sauce

## **Spinach Artichoke Stuffed Mushrooms \$14/dozen**

Fresh mushroom caps stuffed with spinach, artichoke hearts, sun-dried tomatoes, feta cheese and Parmesan cheese, served drizzled with a balsamic glaze

## **Caprese Pipettes \$17/dozen**

Fresh mozzarella, heirloom tomato, and fresh basil on a pipette filled with aged balsamic

## **Hummus Shooters \$17/dozen**

Topped with marinated feta and served with vegetable crudites

## **Mini Lox & Bagel \$20/dozen**

House-smoked salmon with dilled cream cheese on a mini house-made “bagel”

*All passed hors d'oeuvres require a 4 dozen minimum purchase per item.*

*All pricing for passed hors d'oeuvres is for food only – staffing is an additional charge.*

