

WE ARE SO EXCITED FOR YOU!

FIRST OFF, THANK YOU SO MUCH FOR REACHING OUT AND INCLUDING US AS A PART OF YOUR SPECIAL DAY.

ONE OF THE THINGS THAT MAKES US SPECIAL IS THAT WE DON'T OFFER PACKAGES, SET MENUS, OR ONE SIZE FITS ALL PLANS. WE TAKE THE THINGS YOU LOVE, THE VISION YOU HAVE FOR YOUR FOOD AND YOUR CELEBRATION AND WE PUT THAT ON PAPER.

ANOTHER THING THAT MAKES US SPECIAL IS THAT WE MAKE EVERY POSSIBLE EFFORT TO STAY WITHIN THE BUDGET YOU GIVE US. SOMETIMES IT REQUIRES A BIT OF FLEXIBILITY AND CREATIVE THINKING - BUT THERE'S NOTHING MORE REWARDING THAN MAKING SOMEONE'S DAY MAGICAL.

OUR MENUS TYPICALLY RANGE FROM \$39/PP-\$69/PP DEPENDING ON THE SIZE AND COMPLEXITY.

ATTACHED ARE SOME OF OUR MENUS
THAT WE'VE HAD THE PLEASURE OF
SERVING FOR OUR COUPLES.

Large Buffet Style or Family Style Wedding

Wedding Buffet Menu

Cocktail Hour

Grazing Table

with various meats, cheeses, fruits, vegetables, crackers, breads,
and a variety of hot and cold dips
Sweet and Sour Mini-Meatballs
Hawaiian Beef Burger Sliders with House Sauce
Shrimp Cocktail Cups with House Cocktail Sauce
Tomato Soup with Grilled Cheese Dipper

Main Course

Chicken with Brie, Spinach, and Cranberry
Red Wine Braised Beef Short Rib
Butternut Squash Ravioli with Brown Butter Sauce (v)
Roasted Fall Vegetable Medley
with butternut squash, Brussel sprouts, red onion, and maple
balsamic
Mashed Potato

Mashed Potato
Mac & Cheese

Salad Station

with lettuce, cranberry, cucumber, chives, house dressings

Large Fully Gluten Free Buffet



FIRST COURSE

SHRIMP COCKTAIL CUPS

with house-made horseradish cocktail sauce

GRAZING TABLE

variety of breads and crackers (gf) with hot + cold dips, cheese, fruits, vegetables and meats

MAIN DISHES

GRILLED BEEF

seasoned + grilled beef served medium rare

APPLE AND GRUYERE STUFFED CHICKEN

roasted chicken breast stuffed with apple and gruyere, topped with maple dijon

SIDES

QUINOA STUFFED BUTTERNUT SQUASH (VEGAN)

butternut squash filled with quinoa, cranberry and chickpea stuffing

POTATO DAUPHINOIS

creamy, cheesy sliced potato casserole with cheese medley on top

ROASTED FALL VEGETABLES

sweet potato, brussel sprouts, walnuts and squash

PARMESAN LEEK RISOTTO

arborio rice with shredded parmesan and leek

Summer Cocktail Party



PASSED APPETIZERS

Baked "Fried" Ravioli with Marinara

Mom's Meatballs with Marinara

Feta, Prosciutto, and Watermelon Bites

Mini Corn Tortilla Tacos



STATIONARY APPETIZERS

Soft Pretzels with Beer Cheese Dipping

Avocado Toast Crostini with Everything Bagel Seasoning



MAC & CHEESE STATION

house-made mac & cheese with toppings including: chicken, broccoli, bacon, buffalo, and blue cheese

SLIDER STATION

Hamburger, Pulled Pork or Veggie Burger slider topped with lettuce, tomato, mayo, and slider sauce

SALAD STATION

romaine salad, spring mix, iceberg lettuce with various vegetables, fruits, and nuts for topping house-made dressings

MASHED POTATO STATION

red bliss mashed potato with toppings including: bacon, cheddar, scallions, broccoli, and cheese sauce



UPSCALE ITALIAN BUFFET

STARTERS

Stationary "Nosh" Table with cheese, meats, crackers, breads,
vegetables and fruits
Stuffed Mushrooms (v)
Crispy Baked Sesame Chicken
Bruschetta Bites (v)

MAIN COURSE

Chicken Picatta
Beef Genovese
Fresh Tagliatelle Pasta
Roasted Vegetables
Rolls & Whipped Butter

LATE NIGHT BITES

Soft pretzel bar with cinnamon sugar pretzels and salt pretzels served with beer cheese sauce, cinnamon butter, caramel, and dark chocolate dipping sauces

