

# WEDDING MENU

## HOT OR COLD APPETIZERS & DISPLAYS

Imported and Domestic Cheese and Fruit  
Assorted Hummus and Pita Chips  
Gourmet Salsa and Tortilla Chips  
Whiskey BBQ or Italian Meatballs  
Spring Rolls with Sweet Chili  
Buffalo Chicken Empanadas with Bleu Cheese or Ranch Dip  
Tomato Caprese Skewers  
Tomato Bruschetta  
Goat Cheese and Bacon Toast Point

## SALADS

Mixed Green Salad  
Apple and Walnut Salad  
Caesar Salad

## PROTEINS

Herb Roasted Bone in Chicken with Lemon Cream Sauce  
Bruschetta Chicken with Balsamic Reduction  
Garlic and Herb Grilled Flat Iron Steak  
Lemon and Herb Seared Salmon with Dill and Garlic Butter Sauce

## VEGETARIAN

Portobello Mushroom Stack with Roasted Red Pepper Coulis  
Angel Hair Pasta with Roasted Vegetable "Scampi"

## SIDE DISHES

### STARCHES

Garlic Mashed Potatoes  
Herb Roasted Red Skin Potatoes  
Fresh Herb and Toasted Rice Pilaf  
Herb and Butter Angel Hair Pasta

### VEGETABLES

Garlic Roasted Green Beans  
Pesto Roasted Cauliflower  
Sautéed Spinach  
Herb Grilled Zucchini



## PREMIUM APPETIZERS & DISPLAYS

### \$5 PER PERSON

Mediterranean Display  
Imported Cheese and Charcuterie Display  
Assorted Dip Display  
Crab Stuffed Mushrooms  
Italian Sausage and Red Pepper Stuffed Mushrooms  
Raspberry, Brie and Almond Bites  
Bite size Beef Wellingtons  
Spinach Artichoke Bites  
Spicy Tuna Rice Cake  
Prosciutto Wrapped Asparagus  
Peach and Prosciutto Crostini  
Smoked Salmon Everything Bagel Crostini  
Shrimp Cocktail Shooter

## PREMIUM SALADS

### \$5 PER PERSON

Spinach and Shaved Brussels Sprout Salad  
Strawberry and Almond Salad  
Steakhouse Wedge Salad

## PREMIUM PROTEINS

### PRICED PER PERSON

#### BEEF

\$5 Korean Style Braised Short Ribs  
\$5 Red Wine Braised Short Ribs  
\$11 Pepper Crusted Filet with a Brandy Cream Sauce  
\$7 Grilled Strip Steak with Béarnaise Sauce

#### CHICKEN

\$3 Tequila Lime Chicken with Mango Pico De Gallo  
\$3 Chicken Marsala with Portobello Marsala Sauce  
\$3 Pecan Crusted Chicken with Honey Dijon Demi

#### SEAFOOD

\$5 Herb Pan Seared Cod with Tomato Basil Sauce  
\$14 Potato Crusted Sea Bass with Chive and Old Bay Butter sauce  
\$6 Blackened Shrimp with Creole Andouille Sauce

## PREMIUM VEGETARIAN

### \$5 PER PERSON

Sweet Potato Gnocchi with Spinach and Pine nuts  
Wild Mushroom Risotto  
Butternut Squash Ravioli with Lemon Ricotta Cream Sauce

## PREMIUM SIDES

### \$2 PER PERSON

#### STARCHES

Asiago Potato Gratin  
Crispy Parmesan Smashed Baby Potatoes  
Aged Gouda Mashed Potatoes  
Creamy Risotto  
Herb and Caramelized Shallot Orzo

#### VEGETABLES

Roasted Brussels Sprouts with Bacon Aioli  
Roasted Rainbow Carrots  
Charred Ancho Peppers and Grape Tomato Corn  
Grilled Lemon Asparagus