



Wedding Menu

Private Tasting

Private Tastings are scheduled according to Chef's availability on Tuesday through Friday and price is based on menu selection, starting at \$35.00 per person. Please contact us if you would like to schedule a private tasting.

Custom Menus

We know that food is the centerpiece of any catered event, and so we start with fresh, high-quality ingredients, utilizing the best of seasonal and local harvests when possible. Our chefs create inventive menus inspired by regional and global cuisine, with impressive presentations that fit the setting and tone of your event. Select from a wide variety of hors d'oeuvres, passed appetizers, chef-attended action stations, hand-carved entrees, display platters, and other reception items. An elegant seated dinner is also available for weddings and dinner parties.

Pricing and Services

Pricing for each event is based on a number of considerations, including menu items, number of guests, venue, event times and staffing requirements. Our catering sales team can work with you to select food and bar or wine service, rental items, labor and staffing charges, and additional needs such as décor and lighting, music, ice carvings, and other details. We're happy to provide a detailed price estimate based on your unique needs.

Buffet Dinner- \$30 Per Person (Priced for 75 people minimum or \$40 Per Person if less than 75 people).

Seated Dinner- \$45 Per Person (Priced for 75 People minimum or \$50 Per Person if less than 75 people).

Taxes, Service Fee and Gratuity will be added.

Setup

Our staff usually arrives two or three hours before your event to set up necessary food stations and tables. It's our goal to prepare your displays and settings just as you've envisioned, and to leave your venue in the same condition as when we arrived.

Please select 1 starter, 2 entrées, 2 sides, 1 dessert and beverages from the menu listed below.

Starter Selections

Classic Caesar Salad

Crisp Romaine, Homemade Focaccia Croutons, and Fresh Grated Parmesan Cheese. Tossed with our Creamy Caesar Dressing.

Mixed Green Salad

Mixed greens, Cucumbers, Cherry tomatoes, and Shredded carrots. Served with Ranch dressing & Herb Vinaigrette.

Greek Salad

Crisp Mixed Greens, Feta Cheese, Kalamata Olives, Tomatoes, Onions and Pepperoncini's. Served with our Special Greek Dressing.

Wedge Salad (Seated dinner only)

Iceberg Lettuce Wedge with Chopped Heirloom Tomatoes and Blue Cheese Crumbles. Served with choice of Blue Cheese Dressing or Balsamic Vinaigrette.

Strawberry Salad

Romaine Lettuce, Toasted Almonds, Fresh Strawberries and Croutons. Topped with our own Creamy Raspberry Poppy seed Dressing.

ENTREES

Paired Sides are Recommended, Can Be Customized

Garden Fresh Herb Hickory Smoked Salmon

Served with Rosemary Roasted Red Potatoes and Pepper Citrus Carrots.

Tender Beef Bourguignon

Accompanied with Parmesan Mashed Potatoes and Chardonnay Asparagus.

Herb Potato Wrapped Salmon

With Beurre Blanc sauce over a bed of Mushroom Rice Pilaf and Amaretto Green Bean Medley.

Stuffed Chicken Florentine

Served with Seasoned Wild Rice and a Squash/Zucchini Duet.

Roasted Jerk Pork Loin with Au Jus

Accompanied with Sweet Potato Hash and Normandy Vegetable Blend.

Tender Roasted Top Round with Demi Glaze,
Garlic Mashed Potatoes and Broccoli and Carrots.

Bourbon Chicken

Served with Corn Moque Choux and Cajun Mashed Potatoes.

Coconut Shrimp

With Mango Salsa over a bed of Wild Rice with a Pina Colada sauce.

Caprese Stuffed Chicken

With Garlic Balsamic Pasta

Grilled Chicken on a bed of Portabella Mushrooms
And Caramelized Onions with a side of Herb Roasted Sweet Potatoes.

Dessert

Assorted Mini Cheesecakes

Banana Pudding Shots

Cake Pops

Cheesecake Pops

Mini Chocolate Caramel Cream Puffs

Chocolate Covered Fortune Cookies

Chocolate Covered Strawberries

Chocolate Eclairs

Petit Fours

Call for more dessert options!

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WHAT'S INCLUDED

Georgia Peach Tea

Fresh Baked Bread Rolls & Butter

Beverage Station

All China / Chafing Dishes

Standard Display Table