Hors D'oeurves

(Select Two)

Swedish Meatballs

with sautéed mushrooms in a white wine sauce

Relish Platter

with pickles, carrots, mushrooms, celery, cucumber, olives with vegetable dip

Italian Stuffed Mushrooms

stuffed with Italian sausage

Stuffed Tomatoes

stuffed with smoked turkey salad

Seafood Display

with shrimp, steamed clams, steamed mussels, cocktail sauce, and lemons

Cheese Tower Arrangement

with cheddar, Monterey-jack, Colby cheese, and an assortment of crackers

Soup

(Select One)

Classic Chicken Noodle Soup

Broccoli Cheddar Soup

topped with fresh herbs

Crème De Tomato Soup

cooked with smoked meats

Side Salad

(Select Two)

Tomato and Cucumber Salad

comes with three dressings of your choice

Traditional Chef Salad

comes with three dressings of your choice

Classic Caesar Salad

comes with three dressings of your choice

Organic Green Salad

a variety of colored mixed greens served with house red wine vinaigrette

Mediterranean Bowtie Pasta

topped with fresh feta cheese, olives and dressing

Hot Side Dishes

(Select Two)

Wild Rice

with mushroom and cream sauce

Roasted Garlic Mashed Potatoes

with sour cream, cheese, and chives

Grilled Asparagus Spears

in extra virgin olive oil

Sliced Mixed Grilled Vegetables

with zucchini, squash, green beans, bell peppers, and mushrooms

Fresh Whipped Stuffed Potatoes

with cheddar cheese and scallions

Sweet Potato Casserole

made with brown sugar and candied pecans

Tri-Color Pasta

with bell peppers, red onions, and sautéed in butter and extra virgin olive oil

Main Entrée

(Select Two)

Baked Lemon Chicken

seasoned with lemon juice and herbs

Platinum Famous BBQ Chicken

basted with secret Canadian sauce

Smoked Hand Carved Roast Beef

a sliced top round smothered in gravy

Grilled Marinated Chicken

a tasty Italian treat

Formal BBQ Smoked Turkey Breast

slow smoked

Smoked Roasted Pork Loin

with a semi-glaze

Grilled Salmon

lightly brush with olive oil, oregano and lemon zest

8 oz. Char-Grilled Beef Filet

marinated in our special seasonings

Dry Rubbed Smoked Pork Spare Ribs

6 to 8 hours slow smoked

Grilled Shrimp and Scallop Kabobs

with mushrooms, bell peppers, onion, and squash

Dessert

(Select Two)

Berries in Mascarpone

Strawberries Salad with Berries Chocolate Mousse

Lemon Filled Vanilla Sheet Cake

Bavarian Chocolate Cake

\$37 per/person

Wedding buffet include dinner rolls, butter, serving utensils, dinnerware, and napkins.

20% gratuity and 7% local taxes not included Minimum order of 50 people