



WEDDING MENU

APPETIZERS & FINGER FOODS

- Caribbean Beef Empanadas – mini pastry turnovers filled with savory beef, spices and raisins, baked golden and served with Mango chutney
- Greek Spanakopita – mini puff pastry turnovers filled with spinach, feta cheese, scallions, egg, and spices
- Italian Sfogliatella – mini puff pastry turnovers filled with Italian sausage, chopped parsley, shallot and Dijon mustard
- Pineapple Rum Soaked Coconut Shrimp
- Crab or Salmon Cake – finished with lemon garlic or sriracha aioli
- Ahi Tuna, Wasabi and Black Sesame Tartare on a Wonton Crisp
- Smoked Salmon, Lemon, Capers and Dill Tartare on Petite Pumpernickel
- Bruschetta – tomato, basil, garlic and olive oil on toasted crostini
- Bruschetta – brie cheese, green delicious apple and agave on toasted crostini
- Caprese Crostini – herb seasoned mascarpone spread finished with grape tomato, fresh mozzarella, fresh basil and balsamic reduction on toasted crostini
- Cranberry Raisin Apple Chutney on Toasted Crostini
- Beef Tenderloin Carpaccio on Baguette with Whipped Horseradish Cream
- Smoked Salmon Fresh Dill Spread on Toasted Baguette
- Vegetable Cream Cheese Spread on Toasted Baguette
- Ginger Citrus Glaze with Warm Brie on Toasted Crostini
- Mixed Vegetable Cream Cheese Spread on Toasted Crostini
- Apple Pear White Raisin Chutney Crostini
- Warm Spinach Artichoke Dip on Toasted Baguette
- Parmesan Chicken Caesar Salad Cup
- Chevre, Dried Black Fig Arugula Prosciutto Cup
- Gourmet Certified Angus Beef Burger or Brisket Sliders on Mini Brioche Bun
- Carolina Pulled Pork Sliders on Mini Brioche Bun
- Baby Back Pork Ribs with Huckleberry Citrus Chipotle Barbecue Sauce
- Beef Roulade – arugula and whole grain mustard wrapped in thinly sliced beef
- Salami Prosciutto Pancetta Roulade – cheese, herbs and nuts wrapped in thinly sliced meat
- Southwest Chicken Tortilla Pinwheels – chicken, cream cheese, RoTel, jalapeno, cheddar cheese, olives
- Thai Chicken Satay with a Spicy Peanut Dipping Sauce
- Fried Gourmet Macaroni and Cheese Bites
- Gourmet Meat & Cheese Cube Skewers
- Marinara, or Stout Glazed or Teriyaki Meatball Skewer
- Caprese Skewers – grape tomato, fresh mozzarella, fresh basil and balsamic reduction on toasted crostini
- Tortellini Caprese Skewers – cheese tortellini, grape tomato, fresh mozzarella, fresh basil and balsamic reduction

APPETIZERS & FINGER FOODS (cont.)

- Jamaican Jerk Chicken Skewers with A Cucumber Cilantro Sauce
- Bourbon Rum Soaked Bacon Wrapped Black Fig Walnut Blue Cheese Skewer
- Bourbon Rum Soaked Bacon Wrapped Tiger Shrimp and/or Scallop Skewer
- Smoked Paprika Glazed Andouille Bell Pepper Pearl Onion Skewer
- Mediterranean Antipasto Skewers – artichoke Heart, gourmet cheese, pepperoncini, genoa salami, pepperoni, emulsified Greek feta dressing
- Caribbean Grilled Shrimp and Pineapple Skewers - tiger shrimp and pineapple marinated in lime, achiote seed, Caribbean spices and olive oil
- Beef Kabobs – cubed sirloin beef, pearl onion, bell pepper, marinated button mushroom, woodlands sauce
- Gourmet Cheese Platter with Seasonal Fresh Fruit, Mixed Nuts and Crackers
- Crudit  Platter with Dipping Sauce
- Traditional Mezze Platter with Hummus, Babaganoush, Artichoke Hearts, Roasted Red Peppers, Hearts of Palm, Olives and Toasted Pita Points
- Classic Antipasto Platter with Prosciutto, Pancetta, Genoa Salami, Balsamic Olive Oil Marinated Mushroom, Fresh Mozzarella, Pitted Mediterranean Olive, Roasted Red Pepper, Fresh Basil, Hard Boiled Egg and Toasted Pita Points
- Southern-Style Shrimp & Avocado Platter with Cocktail Sauce and Crackers

CLASSIC AMERICAN

SALADS:

- Mixed Spring Greens with Grape Tomato, Shredded Parmesan Cheese, English Cucumber and Choice of Dressing
- Mixed Spring Greens with Dried Cranberries, Crumbled Blue Cheese, Toasted Pecans and Balsamic Vinaigrette Dressing
- Mixed Spring Greens with Romaine, Shaved Parmesan, Toasted Candied Pecans, Bacon, Red Onion and Huckleberry Vinaigrette Dressing
- Mixed Spring Greens with Pear, Gorgonzola Cheese, Candied Walnuts and Champagne Vinaigrette Dressing
- Classic Chef – mixed spring greens, roast turkey, ham, bacon, cheddar, mozzarella, grape tomato, hardboiled egg, and dressing of choice
- Spinach with Strawberry or Apple Slices, Feta Cheese, Toasted Almonds and Raspberry or Apple Cider Honey Vinaigrette Dressing

SIDES:

- Long Grain and Wild Rice Pilaf
- Potato Au Gratin with Smoked Gouda Cheese and Fresh Herbs
- Yukon Gold Creamy Mashed Potatoes
- Cheddar Cheese Loaded Yukon Gold Creamy Mashed Potatoes
- Roasted Baby Red or Fingerling Potatoes with Rosemary
- Candied Bourbon Sweet Potato
- Steamed Seasonal Vegetable Medley
- Steamed Haricot Vert Green Beans with Almonds and Crispy Shallots
- Steamed Haricot Vert Green Beans with Fresh Thyme, Bell Peppers and Heirloom Carrots
- Macaroni and Cheese – penne pasta blended with aged white and yellow cheddar cheese

ENTREES:

- Filet of Alaska Sockeye Salmon with Teriyaki Glaze
- Filet of Alaska Sockeye Salmon with a Lemon and Dill Cream Sauce
- Filet of Alaska Sockeye Salmon with a Brown Butter Fresh Huckleberry Glaze
- Filet of Alaska Halibut with a Bacon and Hazelnut Butter Sauce
- Grilled Chicken Breast or Beef Tenderloin with a Woodland Wild Mushroom Bacon Sauce
- Crispy Fried Chicken
- Rosemary Infused Roasted Pork Loin with a White Wine and Whole Grain Mustard Sauce
- Roasted Bacon Wrapped Pork Medallion with Flathead Cherry Sauce or Apple Pear White Raisin Chutney
- Crab Macaroni and Cheese – penne pasta and jumbo lump crab blended with aged white & yellow cheddar and parmesan cheeses

EUROPEAN & ITALIAN

SALADS:

- Italian Chopped – mixed spring greens tossed with artichoke hearts, red onions, Mediterranean olives, roasted red peppers, capers, shredded mozzarella cheese, English cucumbers, grape tomatoes and balsamic vinaigrette dressing
- Spinach with Pine Nuts, Goat Cheese, Sun-Dried Tomatoes and Creamy Italian Vinaigrette Dressing
- Caesar – romaine hearts, Romano croutons, shaved parmesan and Caesar dressing
- Classic Caprese – Roma tomatoes topped with fresh mozzarella and basil drizzled with balsamic reduction
- Orzo, Arugula, Pine Nut, Dried Cherry & Cranberry, Bacon and Feta Cheese
- Mixed Spring Greens with Mediterranean Olives, Artichoke Hearts, Feta Cheese, Grape Tomatoes, English Cucumbers and Red Onions and Greek Feta Dressing
- Cheesy Barbecue Garlic Bread

SIDES:

- Seasoned Long Grain Wild Rice with Sundried Tomato
- Brown Butter Gnocchi
- Rosso Wine and Mushroom Risotto
- Roasted Baby Red or Fingerling Potatoes with Rosemary and Olive Oil
- Bianco Wine Parmesan Cheese Orzo Pasta
- Fresh Herb Couscous
- Fresh Asparagus Spears - finished with a lemon butter hollandaise sauce

ENTREES:

- Tortellini with Sausage – three-cheese tortellini with Italian and chorizo sausage tossed in a creamy marinara sauce with fresh basil, topped with shredded mozzarella cheese
- Lasagna al Forno – layers of ground beef and pork, ricotta, mozzarella, and parmesan cheeses, spinach, artichoke hearts, marinara, and Italian seasonings baked to a golden brown
- Three-Cheese Manicotti – stuffed with ricotta, mozzarella and parmesan cheeses and fresh chopped spinach, topped with Italian seasoned marinara and shredded parmesan cheese
 - Italian Meatball Side
- Florentine Five-cheese Ravioli – served on a bed of marinara finished with basil pesto, Roma tomato, fresh mozzarella cheese and fresh basil
- Pasta Matriciana – sliced mushrooms, ham, and bacon bits sautéed in olive oil and garlic then tossed in a basil marinara cream sauce with linguini pasta and topped with parmesan cheese.

EUROPEAN & ITALIAN (cont.)

ENTREES:

- Penne Mescolanza – tomatoes, green and black olives, capers, mushrooms, and fresh basil, sautéed in garlic infused oil, tossed with linguini and topped with shredded parmesan cheese
 - Grilled Chicken Breast
 - Tiger Shrimp
 - Italian Sausage Side
- Chicken or Alaskan Rockfish Piccata – pan seared chicken breast topped with roasted red peppers, basil, capers and chicken sautéed in a white wine lemon sauce
- Chicken Grapa – pan seared chicken breast topped with sherry wine cream sauce with fresh basil, mushrooms and red grapes
- Chicken Marsala – pan seared chicken breast topped with Marsala wine mushroom sauce
- Cranberry Walnut Chicken – pan seared chicken breast topped with a cranberry, walnut, fresh garlic, and fresh rosemary cream sauce
- Beef Woodland Style – top sirloin tips, bacon, wild mushrooms, garlic and onions sautéed in a tomato and rosso wine demi-glace
- Center Cut Beef Top Sirloin – finished with a Choron sauce (tomato-spiked Béarnaise)
- Center Cut Beef Top Sirloin – finished with an Irish whiskey demi-glace and herb seasoned compound butter
- Center Cut Beef Top Sirloin – finished with a Brandy, Rosemary Port Wine Sauce
- Rosemary Encrusted Prime Rib – slow roasted, choice grade certified Angus cooked medium rare, served with au jus and horseradish
- Wild Alaska Rockfish – oven baked delicate fillet finished with a citrus Beurre blanc
- Alaskan Sockeye Salmon – finished with a roasted red pepper butter
- Farfalle e Salmone – Farfalle pasta and salmon tossed in a vodka cream sauce with artichokes, roasted red peppers, basil, spinach, tomatoes finished with shredded parmesan cheese
- Red Ahi Tuna – served on a bed of white balsamic infused wilted spinach finished with a Muffuletta dressing
- Pepper and Herb-Crusted Ahi Tuna – finished with a sun-dried tomato cream sauce
- Halibut Pomodoro – grilled halibut filet with Roma tomato, basil and garlic relish
- Classic Ratatouille – sautéed eggplant, onions, garlic, zucchini, red peppers and Roma tomato

SOUTHWEST & LATIN

SALADS:

- Southwest Style Caesar Salad with a Spicy Caesar Dressing and Chile Croutons
- Romaine Lettuce with Blackened Corn, Black Beans, Red Onions, Crispy Tortilla Strips and a Southwestern Ranch Dressing

SIDES:

- Black Beans and Rice
- Traditional Mexican Rice
- Steamed Coconut Jasmine Rice
- Classic Spanish Rice Pilaf with Peppers and Onions
- Slow-Cooked Cuban-Style Black Beans
- Fried Sweet Plantains
- Warm Flour and Corn Tortillas
- Fresh Guacamole
- Cilantro Salsa with Tri-Color Tortilla Chips
- Jicama, Orange and Shaved Onion Salad with a Cilantro and Jalapeño Vinaigrette
- Vine-ripe Tomato Salad with Cotija Cheese, Cilantro, Onions and a Tomatillo-Avocado Vinaigrette

ENTREES:

- Yucatan-Style Tilapia with Tomato, Onions, Cumin and Olives
- Pan-Roasted Salmon with Red Chili, Cilantro and Lime
- Jamaican-Style Jerk Chicken with a Cilantro Mango Relish
- Cilantro-Lime Marinated Grilled Chicken Breasts
- Chipotle Marinated Grilled Skirt Steak with a Fresh Tomato and Onion “Pico de Gallo”
- Slow-Cooked Sirloin with Caramelized Onions, Roasted Garlic and Mild Red Chile
- Traditional Enchiladas – Cheese, Chicken or Shredded Beef

CARIBBEAN & TROPICAL

SALADS:

- *Mixed Spring Greens with Mango, Avocado and Toasted Nuts Marinated Pepper and Onion with a Papaya Vinaigrette*
- *Tropical Fruit Salad with Mint*

SIDES:

- *Sweet Potatoes with Roasted Garlic and Pineapple*
- *Confetti Rice with Three Color Peppers*
- *Coconut Rice*
- *Baked Jerk Potatoes*
- *Yellow Rice – sofrito and annatto seeds pump up the flavor of this traditional Latin rice dish*
- *Sautéed Sesame Vegetables*
- *Honey Marinated Grilled Vegetable Platter*
- *Caribbean Succotash – features island vegetables like carrot, zucchini, corn, peppers, cucumber, beans in Caribbean spices and coconut milk*

ENTREES:

- *Sautéed Pineapple Shrimp with Toasted Macadamia Nuts*
- *Sesame and Honey-Glazed Salmon with Fresh Scallions*
- *Sliced Sesame-Crusted Ahi Filets with Ponzu Sauce*
- *Polynesian-Style Barbecue Chicken with a Mango Barbecue Sauce*
- *Classic Luau Chicken – slow cooked with sesame and pineapple*
- *Braised Barbecue Hawaiian Short Ribs*
- *Grilled and Sliced Beef with a Mango Salsa*
- *Caribbean Style Pork Ribs or Pork Loin – finished with Avocado & Pineapple Salsa*
- *Almond Tree Snapper – finished with lemon herbed butter*

VEGETARIAN

- Stuffed Bell Pepper
- Baked Portobello Mushrooms with Spinach and Cheese

DESSERT

- Cheesecake Bar
- Triple Fudge Brownie
- Flathead Cherry & Cream Cheese or Apple Huckleberry Turnover – finished with vanilla cream cheese glaze
- Tiramisu
- Peanut Butter Chocolate Tiramisu
- Mini Cannoli – hard pastry shells filled with a mascarpone cheese filling, finished with mixed berries and chocolate
- Chocolate Turtle Cake – finished with caramel sauce
- Chocolate Red Wine Cake – finished with vanilla frosting, berries and chocolate curls
- Chocolate Mocha Goopy Cake – alamode
- Chocolate Torte – with chocolate drizzle & fresh berries
- Raspberry Cheesecake – finished with raspberries and raspberry whipped cream
- Key Lime Tart
- Mixed Berry Trifle

BUFFET STATIONS

SANDWICH STATION

- Create Your Own Sandwich
 - Select Two Meats:
 - Roasted Turkey
 - Pit Ham
 - Bacon
 - Genoa Salami
 - Sliced Chicken Breast
 - Tuna Salad
 - Roast Beef | + 1.00
 - Smoked Salmon | + 1.00
 - Pastrami | + 1.00
 - Prosciutto | + 1.00
 - Select Three Sliced Cheeses:
 - Mild Cheddar
 - White Sharp Cheddar
 - Mozzarella
 - Provolone
 - Pepper Jack
 - Swiss
 - Gouda
 - Havarti
 - Fontina
 - Extra cheese | + 1.00
 - Select Three Breads:
 - Italian Focaccia
 - Whole Wheat
 - Light Rye
 - Brioche Bun
 - Flour Tortilla
 - Whole Grain Gluten Free | + .50

SANDWICH STATION (cont.)

- Select Up To Five Veggies:
 - Romaine Lettuce
 - Butter Lettuce
 - Sliced Tomato
 - Red Onion
 - Cucumber
 - Sprouts
 - Pickles
 - Pepperoncini
 - Kalamata Olives
 - Avocado | + 1.00
 - Artichoke Hearts | + 1.00
 - Fire Roasted Red Peppers | + .50
- Select Up To Five Spreads:
 - Mayonnaise
 - Chipotle Mayonnaise
 - Dijon Mustard
 - Deli Brown Mustard
 - Yellow Mustard
 - Basil Pesto | + .50
- Chicken Caesar Wrap – flour tortilla, grilled chicken, romaine lettuce, shaved parmesan cheese, Caesar dressing and croutons
- Buffalo Chicken Wrap – flour tortilla, breaded chicken tenders, romaine lettuce, buffalo sauce, quinoa, shredded cheddar cheese and ranch or blue cheese dressing
- Grilled Lemon Chicken Wrap – flatbread, sliced grilled chicken breast, arugula, sliced tomato, Monterey jack cheese and spicy garlic sauce
- Barbecue Chicken Wrap – flour tortilla, sliced grilled chicken, Carolina barbecue sauce, sweet yellow onion, and shredded white cheddar cheese
- Tangy Veggie Wrap – flour tortilla, sunflower seeds, shredded carrots, red onion, bell pepper, spinach leaves, Greek Yogurt
- Caribbean Club Chicken Wrap – spinach tortilla, shredded chicken, bacon, mango, avocado, romaine lettuce, diced tomato, citrus mayonnaise
- Salmon, Guacamole, and Bacon Wrap – flour tortilla, salmon, yellow onion, jalapeño, cilantro, lime, spinach, bacon
- Greek Wrap – flour tortilla, roasted red peppers, spinach, portabella mushroom, cucumber, goat & feta cheeses, sliced Mediterranean olives, green onion

SANDWICH STATION (cont.)

- Chicken, Spinach and Cream Cheese Wrap – spinach tortilla, cream cheese, sour cream, chopped green chilies & onions, bacon, chicken, spinach, alfalfa sprouts
- Spring Greens Salad
 - Select Two Dressings:
 - Caesar
 - Blue Cheese
 - Balsamic Vinaigrette
 - Raspberry Vinaigrette
 - Huckleberry Vinaigrette
 - Ranch
 - Fresh Seasonal Fruit
 - Assorted Cookies
- Potato Chips | + 1.00
- Lemonade or Iced Tea

\$16 PER PERSON

GROUND BEEF OR PULLED SLIDER STATION

- Select Up To Two Meats:
 - Certified Angus Ground Beef Patties __%
 - Pulled Barbecue Pork __%
 - Pulled Barbecue Chicken __%
 - Pulled Barbecue Beef __%
- Brioche Slider Bun
- Select Three Sliced Cheeses:
 - Mild Cheddar
 - White Sharp Cheddar
 - Mozzarella
 - Provolone
 - Pepper Jack
 - Swiss
 - Gouda
 - Havarti
 - Fontina
 - Extra cheese | + 1.00
- Select Up To Five Vegies:
 - Butter Lettuce
 - Sliced Tomato
 - Red Onion
 - Cucumber
 - Sprouts
 - Pickles
 - Pepperoncini
 - Jalapeno
 - Sautéed Mushrooms
 - Caramelized Onions
 - Avocado | + 1.00

GROUND BEEF SLIDER STATION (cont.)

- Select Up To Five Spreads:
 - Mayonnaise
 - Chipotle Mayonnaise
 - Dijon Mustard
 - Deli Brown Mustard
 - Yellow Mustard
 - Barbecue Sauce
- Select Additional Meat:
 - Hickory Smoked Bacon | + 1.00
 - Pit Ham | + 1.00
- Mixed Spring Greens Salad
 - Select Two Dressings:
 - Caesar
 - Blue Cheese
 - Balsamic Vinaigrette
 - Raspberry Vinaigrette
 - Huckleberry Vinaigrette
 - Ranch
 - Southern Style Baked Beans (with bacon or vegetarian)
 - Lemonade or Iced Tea

\$18 PER PERSON

BUFFET STATIONS (cont.)

PASTA STATION

- Select One Pasta:
 - Penne
 - Linguine
 - Fettuccini
- Sauce:
 - Marinara __ %
 - Alfredo __ %
- Select Two Meats:
 - Grilled Stripped Chicken Breast __ %
 - Italian Meatball __ %
 - Italian Sausage (spicy and/or mild) with Bell Peppers and Onions __ %
- Basil Pesto
- Sautéed Mushrooms
- Shredded Parmesan Cheese
- Caesar Salad
- Garlic Bread
- Lemonade or Iced Tea

\$17 PER PERSON

TACO STATION

- Mixed Green Salad with Cilantro Lime Vinaigrette*
- Mexican Fruit Salad*
- *Tortilla - corn and/or soft flour*
- *Seasoned Shredded Chicken*
- *Shredded Mexican Blend Cheese*
- *Caramelized Bell Pepper & Onion*
- *Shredded Lettuce*
- *Diced Tomato*
- *Salsa*
- *Hot Sauce*
- *Sour Cream*
- *Classic Guacamole*
- *Spanish Rice*
- *Refried Beans*
- *Lemonade or Iced Tea*

\$17 PER PERSON

PERSONAL PIZZA STATION

- Sauce:
 - Marinara __ %
 - Alfredo __ %
- Select Two Meats:
 - Italian Sausage
 - Pit Ham
 - Genoa Salami
 - Prosciutto
 - Stripped Chicken Breast
 - Pepperoni
- Select Four Vegetables:
 - Mushrooms
 - Onion
 - Kalamata Olives
 - Black Olives
 - Artichoke Hearts
 - Spinach
 - Fire Roasted Peppers
 - Pineapple
 - Bell Peppers
- Select One Cheese:
 - Provolone
 - Mozzarella
 - Feta
 - Parmesan
- Cheesy Barbecue Garlic Bread
- Chopped Salad
- Lemonade or Iced Tea

\$15 PER PERSON