***Sample Wedding Menu***

***Passed Appetizers/Stations – 100 + Guests***

Passed Appetizers

8dz- Coconut Shrimp Roasted Jalapeno Aioli ▪ Grilled Pineapple Salsa 36 288

8dz - Curry and Brown Sugar Spiced Bacon Wrapped Scallops Onion and Apple Compote 28 224

8dz - Buffalo Chicken Dumplings House Made Blue Cheese Dipping Sauce 24 192

8dz -Beef & Scallion Skewers Soy Dipping Sauce 27 216

8dz- Grilled Vegetable Quesadillas Bell Pepper ▪ Portobello Mushrooms ▪ 152

Onion ▪ Cilantro and Lime Scented Sour Cream 19

Buffet items

Arugula Salad

Roasted Beets ▪ Goats Cheese ▪ Candied Pecans ▪ Port Poached Pear ▪ Roasted Shallot

Vinaigrette 8pp for 100 800

Hickory Grilled Chicken Breast Lemon Caper Buerre Blanc 10pp for 80 800

Filet Mignon carving station estimate $17pp for 100 1700

Whipped Potatoes 4pp for 100 400

Mélange of Seasonal Vegetables 4pp for 100 400

Dessert

Ice Cream Bar 7pp for 80 560

Food Total : $5,732.00

7 % Tax: 401.24

18% Service $ 1,031.76

Total Package: $ 7,165.00

10/14/14