

Menu Selections

Pristine Chapel Lakeside
WEDDINGS | RECEPTIONS | SPECIAL EVENTS

Appetizers

Presented buffet style

Meat

Deli Tray – Delicatessen-style turkey/ham with assorted cheeses sliced for presentation served with potato rolls and condiments.	6.00
Southern Pecan Chicken Salad - Moist chunks of chicken combined with apples, pecans, and grapes served mini croissants.	6.00
Fried Chicken Tenders - Lightly battered chicken breast morsels with honey mustard glaze.	5.00
Awesome Chicken Wings - Deep fried chicken wings, mildly seasoned Buffalo style - served with ranch dressing.	5.00
Beef Sliders – Premium Ground Beef – Mini Burger on a bun with cheddar cheese and assorted condiments.	6.00
Swedish Meatballs - Delicately seasoned ground beef meatballs served with a Swedish brown sauce.	4.00
Meatballs Marinara - Seasoned ground beef meatballs served with a spicy Marinara sauce Italian style.	4.00
Hawaiian Meatballs – Spicy Polynesian ground beef meatballs served with a pineapple and sweet pepper glaze.	5.00
Franks in Puff Pastry - All-beef franks wrapped in a light pastry, appetizer served with spicy brown mustard.	4.00
Asian Beef Satay - Beef skewers marinated in an Asian ginger soy sauce.	7.00
Chicken Sausage & Pepper Kebob - Rosemary chicken sausage and sweet peppers skewered and basted in a tangy barbecue sauce.	6.00
Polynesian Chicken Kebob – Boneless chicken breast marinated island style skewered with pineapple.	6.00

Seafood

Crab Bites - Fresh crabmeat Creole seasoned and served with a remoulade dipping sauce	7.00
Bacon Scallops - Sweet scallops, wrapped in lean hickory-smoked bacon glazed and baked to perfection	7.00
Coconut Shrimp - Jumbo shrimp butterflied and fried in a light coconut batter, served with apricot glaze	7.00
Appetizer Salmon Planks – Salmon marinated with Asian spices presented in appetizer portions	7.00
Jumbo Shrimp Cocktail – Jumbo shrimp peeled and seasoned with spices and served with cocktail sauce and a zesty remoulade	8.00
Crab Salad Stuffed Shells – Chilled crabmeat salad nestled in jumbo pasta seashells	6.00
Shrimp Velvet – A spreadable cheese and cracker presentation blending a delicately herbed cream cheese, shrimp and clams	5.00

Cheese

Cheese Tray – A variety of Swiss and Cheddar cheeses, served with assorted crackers	5.00
French Brie – Imported French Brie cheese topped with cherry chutney served warm, with gourmet crackers	5.00
Mini Blue Cheese Balls - Decadent blend of blue and cream cheeses, rolled in parsley and chives	5.00
Cheese Puffs - Light and airy French pastry baked with smoky cheddar cheese	4.00
Cheese Pepper Pops - Jalapeno pepper stuffed with bacon and cheddar cheese, breaded & deep fried, served with a tangy dipping sauce	4.00
Crab Rangoon - Crabmeat and cream cheese, seasoned and stuffed in a crisp Chinese pastry served with sweet & sour sauce.	4.00
Assorted Mini Quiche – Bite-sized appetizer, baked assorted cheese, spinach and bacon quiche.	6.00

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Appetizers

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Fruit and Vegetable

Fruit Tray – Fresh fruits - pineapple, orange, grapes, cantaloupe and honeydew served presentation style.	5.00
Fruit & Vegetable Deluxe – Colorful tower of assorted fruits & vegetables combined for display and served with appropriate dips.	8.00
Strawberries with Whipped Crème – Strawberries (in season) served with whipped crème.	5.00
Southern Potato Salad - Potatoes combined with hard cooked eggs, red onion and dill – a classic Southern potato salad.	4.00
Vegetable Crudités Tray – Fresh carrots, broccoli, cauliflower, celery, cherry tomatoes, cucumbers & squash served with a creamy herb ranch dressing.	5.00
Vegetable Crudités Cocktail – Presented Martini-style, fresh carrots, broccoli, cauliflower, celery, cherry tomatoes, cucumbers & squash served with a roasted red bell pepper or a creamy herb ranch dressing.	6.00
Caprese Kebobs - Fresh cherry tomatoes, mozzarella cube and basil skewered and drizzled with balsamic vinaigrette.	5.00
Parmesan Bow Tie Pasta Vinaigrette – Pasta with tomatoes, peppers and Parmesan roasted red pepper Italian vinaigrette.	5.00
Artichoke Parmesan Dip - Blend of artichoke hearts & Parmesan cheese, served with baguette rounds.	4.00
Sun-Dried Tomato Bruschetta - Crostini topped with sun-dried tomatoes, roasted red peppers, olives and herbs.	5.00
Spring Rolls – Deep fried vegetable appetizer wraps served with a Cantonese duck sauce.	4.00
Spanakopita - A crisp phyllo dough triangle filled with spinach and feta cheese.	5.00
Bacon Cheddar Potato Skins - Crisp Yukon gold potato skins filled with sour cream, bacon and cheddar cheese.	5.00

Chocolate Waterfall Fountain

Impressive 4 tier 54-inch fountain of Belgian chocolate - \$3.50pp (100 guest minimum)
Pretzels and Marshmallows Included

Optional Chocolate Fountain Dipping Items

Sweet Treats:

<i>Doughnut holes</i>	\$2.00 pp
<i>Rice marshmallow treats</i>	\$2.00 pp
<i>Graham squares</i>	\$2.00 pp
<i>Brownie bites</i>	\$2.50 pp
<i>Crème Puffs</i>	\$2.50 pp
<i>Coconut macaroons</i>	\$2.00 pp
<i>Biscotti</i>	\$2.00 pp
<i>Assorted cookies</i>	\$2.00 pp

Fruit:

<i>Maraschino Cherries</i>	\$1.50 pp
<i>Pineapple wedges</i>	\$2.50 pp
<i>Fruit tray (assorted fruit)</i>	\$5.00 pp
<i>Whole Strawberries (when available)</i>	\$3.50 pp

Please note:

- Menus above are suggestions and are buffet service portions (portions are based on specific items).
- All buffet items are calculated per person for your total headcount, sorry no partial or split orders.
- Sweet tea is included (Sorry no substitutions)
- Discounted rate for children's plates is not available for buffet service; children 4 and older will be charged per person rate and included in headcount.
- Bride, groom, wedding party & all outside vendors will be included in your total headcount.

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Chicken Entrées

Plated service

**price includes: 1 entrée, 1 side, 1 vegetable, garden salad, dinner roll, and sweetened tea*

Herb Roasted Chicken Quarter- <i>Tender juicy chicken breast quarters (bone in,) served with a natural pan gravy.</i>	\$39
Chicken Marsala- <i>Tender chicken breasts sautéed and finished with marsala wine sauce.</i>	\$39
Lemon Parmesan Chicken- <i>Baked chicken breasts finished with a lemon parmesan cream sauce.</i>	\$39
Chicken Alfredo- <i>Chicken breast served with fettuccine in a parmesan butter.</i>	\$40
Chicken Cordon Bleu- <i>Baked chicken breasts (boneless) breaded & stuffed with maple cured ham and swiss cheese, accompanied by a creamy Dijon sauce that takes it over the top.</i>	\$41
Asian Glazed Chicken- <i>Baked chicken breast (boneless) marinated in a ginger soy Asian glaze.</i>	\$41
Tropical Chicken- <i>Chicken breast (boneless) marinated in tangy wine sauce.</i>	\$41
Roasted Turkey Breast- <i>Roasted turkey breast (boneless) finished with homestyle sage gravy.</i>	\$42

Beef and Pork Entrées

Plated service

**price includes: 1 entrée, 1 side, 1 vegetable, garden salad, dinner roll, and sweetened tea*

Beef Prime Rib - <i>Prime Rib finished with a beef pan Ajus.</i>	\$44
Roast Beef Ajus- <i>Peppercorn encrusted sirloin beef served with natural pan Ajus.</i>	\$42
Rosemary Pork Medallions- <i>Rosemary seasoned pork tenderloin medallions marinated in a brandy sauce.</i>	\$41
Honey Glazed Ham- <i>Baked ham glazed with pineapple honey.</i>	\$40
Beef Short Ribs- <i>Tender beef braised in a richly seasoned red sauce.</i>	\$39

Seafood Entrées

Plated service

**price includes: 1 entrée, 1 side, 1 vegetable, garden salad, dinner roll, and sweetened tea*

Salmon Fillet- <i>Fresh Salmon marinated in a ginger soy Asian glaze.</i>	\$44
Lemon Herbed Cod- <i>Fresh Baked Cod Fillet served with a lemon parmesan cream sauce.</i>	\$42

Please note:

- Sweet tea is included (Sorry no substitutions)
- Children's plates are not available for buffet service. Children 4 and older will be included in headcount.
- Children's plates are available for plated service (same entrée as adults- 50% discount, half portion.) Children's plates are for children 6 and under.
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Vegan / Vegetarian Entrées

Plated service

**price includes: 1 entrée, garden salad, dinner roll, and sweetened tea*

3 Cheese Rotini- *Tricolor rotini pasta tossed in Tuscan marinara and black olives, topped with mozzarella cheese.* \$40

Spring Vegetable Fettucine Alfredo-

Roasted asparagus, red bell pepper, and zucchini blended in Alfredo sauce with our butter basil fettucine. \$42

Tofu Broccoli and Cashew Stir-fry- *Smoked tofu, broccoli and cashews spiced with soy sauce, red chili and ginger.* \$44

International Entrées

Plated service

**price includes: 1 entrée, 1 side, 1 vegetable, garden salad, dinner roll, and sweetened tea*

Jerk Chicken - *A baked chicken breast quarters basted with a fiery marinade of aromatic spices.* \$39

Curried Chicken- *Tender chicken breasts sautéed and blended in a coconut milk soup, seasoned hot.* \$42

Beef Oxtails- *Succulent tender beef oxtails braised in a hearty stew with rich broth.* \$41

Curried Goat Stew- *Slow cooked until tender, then soaked in spicy curry sauce.* \$40

Flautas Pollo - *Shredded chicken filled flour tortilla fried, served with avocado cream.* \$42

Pollo en Puebla Mole - *Chicken prepared with a Puebla style mole sauce.* \$42

Red Snapper Fish Stew- *Fish cooked with carrots, onions, and okra in a brown stew, spicy and flavorful.* \$43

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Plated service Menu

Sides

Mashed Potatoes Le Crème - Yukon gold potatoes whipped and seasoned with crème, garlic and butter

Herb Roasted Red Potatoes - Roasted red potatoes seasoned with a rosemary & black pepper blend.

Roasted Potatoes - Roasted Russet potatoes butter basted with five-spice powder.

Caramelized Sweet Potatoes - Sweet potatoes baked with praline sugar, cinnamon, cloves and pecans.

Butter Basil Fettuccine - Fettuccine pasta prepared with fresh basil and real butter.

Rice Pilaf – A combination of steamed rice, mushrooms and wild rice, simmered in a flavorful chicken broth.

Saffron Yellow Rice - A saffron seasoned yellow rice with vegetables and wild rice.

White Rice - White long grain rice seasoned with butter.

Confetti Rice - A flavorful blend of long grain white rice and colorful vegetables.

Cornbread Dressing - Crumbled cornbread dressing served with a homestyle sage gravy.

Jollof Rice - Spicy rice cooked with tomatoes, onions, and curry.

Peas and Rice –

Combination of white rice, kidney beans, carrots, and onions cooked in coconut milk seasoned with ginger and thyme.

Festival - Fried bread dumpling.

Vegetables

Summer Vegetable Medley - A colorful blend of steamed squash, green beans, carrots and sweet red peppers.

California Vegetable Blend - A colorful blend of steamed cauliflower, broccoli, and carrots.

Broccoli Florets – Fresh steamed broccoli florets.

Green Beans (Southern Style) – Whole green beans seasoned in a flavorful chicken broth.

Black beans with Tomatoes - Black beans and tomatoes seasoned with cayenne pepper and cilantro.

Tomatoes Parmesan - Heirloom tomatoes layered with parmesan cheese and oregano, baked to perfection.

Butternut Squash - Butternut squash roasted until tender and lightly caramelized with warm spices.

Plantains with Cinnamon Butter - Peeled plantains tossed in butter, honey and cinnamon, baked to perfection.

Carrots with Pineapple Glaze - Fresh baby carrots sautéed with pineapple glaze.

Potato Carrot Stew - Russet potatoes and carrots stew seasoned with hot scotch bonnet peppers.

Steamed Cabbage - Sautéed cabbage in savory butter sauce, with fresh carrots and thyme.

Spiced Carrots - Carrots simmered in five warm, fragrant spices.

Pineapple Black Beans - Black beans and chopped pineapple tossed together with added spices for flavor.

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Reception Beverages

Sweet Tea- included with all entrée selections, sorry no substitutions.

Beverage Soda Station- Coca Cola, Diet Coke, Sprite **\$4.00**

Caribbean Spritzer Punch- Refreshing citrus punch (refills no charge) **\$4.00**

Coffee- Regular or Decaf **\$2.50**

Juice- Orange Juice or Cranberry Juice **\$3.00**

Beverages are calculated per item per person on your total guest count.

Bar Service (\$800.00)

(up to 125 guests, parties over 125 require additional service staff & service ware +\$200.00)

Bar Service Includes:

- Bar Set Up
- Ice
- Glassware
- Bartender / Service Staff

Please Note:

All alcohol, bar mixers and garnishes served in this facility will be provided by client and must be delivered on the day of your event at your facility check in time.

*Pristine Chapel does not sell alcohol and bar mixers and cannot store client provided beverages.
Pristine Chapel is unable to accept any alcohol or bar mixers previously opened.*

Champagne Tower Service (\$4.00pp)

Champagne Tower Service Includes:

- Glass tower
- Champagne flutes for toast (rental)
- Set Up & Service

Client provides champagne

Silver Service (\$25.00)

(Bride & Groom Only)

Silver Service Includes:

- Silver champagne presentation / ice
- Set up and service presented at bride & groom's table

Client provides 1 bottle champagne or

Pristine will provide 1 bottle of sparkling cider

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