Wedding Menu

Appetizer Presentations
SERVES 50

Cheese Board \$250

Gouda, Havarti, Muenster, Smoked Cheddar, Provolone, and Brie garnished with fresh fruit and served with crackers, mixed nuts, dried apricots, and raspberry fruit preserves

Farmers Harvest Crudités \$160
Assortment of fresh vegetables and grilled pita bread served with roasted red pepper hummus and ranch dipping sauce

Fresh Fruit Platter \$175
Assortment of seasonal fruit served with sweet honey yogurt dipping sauce

Antipasto \$230

Balsamic roasted mushrooms, green olives, roasted red peppers, pepperoncini, sliced mozzarella & provolone cheeses along with prosciutto, salami, and capicola served with toast points

Roasted Garlic-Spinach Artichoke Dip \$130 Served with tri-colored tortilla chips

Bruschetta Trio \$160

Tomato basil bruschetta topped with balsamic reduction

Watermelon with prosciutto topped with sea salt

Sopresatta salami, red pepper, fresh mozzarella and basil, topped with balsamic reduction

Chilled Appetizers
SERVINGS OF 50 PIECES

Caprese Skewer \$65

Cherry tomato, fresh buffalo mozzarella and basil skewered and laced with balsamic reduction

Mango Avocado Shrimp Cocktail \$90 Coconut poached shrimp mixed with mango, avocado, red onion, and fresh mint

Prosciutto Wrapped Mozzarella \$85
Buffalo cheese wrapped in prosciutto topped with extra virgin olive oil and balsamic reduction

Shrimp Cocktail \$110 Shrimp, lightly zested with lemon & lime, served with cocktail sauce

Poached Salmon Mousse Canape \$85 White wine poached Atlantic salmon blended with Greek yogurt cream cheese atop a pumpernickel rye round garnished with fresh dill and lemon zest

Pinwheels \$60

Turkey and crisp lettuce with avocado bacon cream cheese spread in a tomato basil tortilla Turkey and crisp lettuce with a sundried tomato cream cheese spread in a spinach tortilla

Wedding Menu

Warmed Appetizers
SERVINGS OF 50 PIECES

Meatball Skewers \$75 Homemade meatballs, served with your choice of BBQ, Sweet & Sour, or Swedish Cream Sauce

Pancetta Mac' N Cheese Bites \$70
Pan fried pancetta and elbow macaroni and a creamy Mornay sauce encrusted in bread crumbs then fried to golden brown

Vegetable Spring Rolls \$100
Cabbage, Carrot, and rice noodles wrapped and fried into rice paper
Served with sweet chili sauce

Tortellini Skewer \$65
Tri-color cheese tortellini skewered and drizzled with a basil pesto sauce

Apple Fritter \$70

Deep fried batter of roasted apples, gorgonzola cheese, and cornbread

Coconut Shrimp \$110
Panko & coconut fried Tiger shrimp, laced with a honey hot sweet chili glaze

Vegetable and Herb Pinwheel \$75
Cream cheese whipped with fresh herbs and minced vegetables baked in flaky puff pastry topped with a roasted red pepper coulis

Goat Cheese & Tomato en Croute \$ 75 Chevre goat cheese with heirloom tomato marmalade and fresh basil wrapped in flaky puff pastry

Pot stickers \$80
Pork & Vegetables stuffed and fried into a wonton dumpling served with sesame teriyaki sauce

Kahlua Wontons \$85 Kahlua pork wrapped into a fried wonton and served with ginger soy sauce

Stuffed Mushrooms (Choose One) \$85

Bacon & Boursin Cheese Italian Sausage & Asiago Spinach & Artichoke

Wedding Menu

Plated Salad

Salads are served with two accompanied dressings, and rolls with butter

Garden Vegetable

Mixed greens, fresh tomato, English cucumber and carrot Field Greens

Bitter greens, candied walnut, dried cranberries, and feta cheese Caprese

Fresh tomato, buffalo mozzarella, basil and balsamic

Dressings-Choice of Two

Ranch, Bleu Cheese, Chipotle Ranch, Creamy Italian, Thousand Island Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, and Catalina

Plated Dinner

All entrees are served with a selection of two accompaniments and a bottomless beverages of water, coffee, iced & hot tea

Chicken & Poultry

Chicken Alla Puttanesca \$32

Herb marinated chicken breast grilled and topped with a fresh mélange of tomatoes, fresh herbs, pearl onions, kalamata olives, capers, garlic and olive oil

Chicken Marsala \$34

Chicken scallopini with wild mushrooms, garlic, shallots, fresh herbs and marsala wine sauce

Chicken Piccata \$32

Sautéed chicken breast smothered in a lemon caper and white wine reduction cream sauce

Pecan Crusted Chicken \$32

Chicken breast encrusted with crushed pecans and bread crumbs served with a honey butter veloute

Chicken Cordon Bleu \$34

Chicken breast stuffed with Virginia ham and baby Swiss cheese, herb breaded and flash fried, topped with a roasted garlic béchamel

Tequila Lime Chicken \$32

Tender breast of chicken marinated in fresh cilantro, tequila, lime zest and juice, garlic and olive oil grilled and topped with a roasted corn cream sauce.

Chicken Italiano \$34

Chicken breast stuffed with roasted red bell pepper, prosciutto, spinach, and provolone cheese, flash fried and topped with homemade rose sauce

Menu prices do not include tax of 10.31% and a service charge of 22%.

Wedding Menu

Plated Dinner Continued

Beef

Grilled Petite Medallions \$35

Shoulder tenderloin marinated in fresh herbs, garlic and balsamic, char grilled and hand carved, served with a mushroom, shallot and herb demi glace

Beef Chimichurri \$35

Shoulder tenderloin marinated in fresh cilantro, garlic, onion and lime grilled, sliced and topped with a jicama pico de gallo over chimichurri sauce

NY Strip \$38

Grilled NY Strip laced with a peppercorn and whisky demi glace and topped with tobacco onions

Beef Bourguignon \$35

Tender beef tips slow braised with burgundy wine, carrots, pearl onions, and button mushrooms finished with a rich burgundy demi glace

Filet Of Beef \$40

Hand cut, choice tenderloin, char-grilled to medium and topped with a cabernet demi glace

PebbleCreek Duo

Char grilled filet topped with maitre de butter and served with a your choice of pairing
Filet of Salmon \$45 Bacon Wrapped Scallops \$48 Tequila Lime Chicken \$45

Pork

Pork Osso Bucco \$35

Thick cut osso bucco style portk fore shank braised with vegetables, dark ale and herbs, finished with pan gravy

Grilled & Stuffed Pork Chop \$34

Hand cut marinated chop stuffed with pine nuts, feta cheese, and pesto char-grilled and topped with sun-dried tomato coulis

Bourbon Pork \$32

Thin sliced pork tenderloin cutlet lightly sauteed with herbs, butter, mushrooms, garlic and shallots, topped with a Kentucky Bourbon laced béchamel

Maple Balsamic Roasted Pork Loin \$32

Center cut carved pork loin marinated in fresh herbs, garlic, maple and balsamic, slow roasted and topped with a stone fruit compote

Wedding Menu

Plated Dinner Continued

Seafood

Grilled Filet of Salmon \$3

Fresh Atlantic salmon season with lemon zest and fresh dill, topped with a lemon dill beurre blanc

Crab Stuffed Dover Sole \$34

Sweet blue crab rolled in fresh Dover sole poached in white wine and topped with lobster soubise

Seared Barramundi

\$34

Pan seared seabass laced with a lemon basil hollandaise

Vegetarian

Stacked Eggplant \$32

Thick sliced fresh eggplant encrusted in herbed breadcrumbs and parmesan, stacked with homemade marinara and topped with fresh parmesan

Stuffed Portobello \$32

Herb roasted Portobello mushroom cap stuffed with your selection of the following:

Tomato Basil Bruschetta

Roasted Vegetable served Red Pepper Coulis

Creamy Spinach and Artichoke

Butternut Squash Ravioli \$32

Poached butternut squash ravioli tossed in a Spinach Alfredo sauce

Stuffed Crepes \$32

Warm crepes filled with your selection of the following Roasted Vegetable Stuffed Crepe topped with homemade marinara sauce Spinach and Artichoke stuffed crepe topped with a garlic béchamel

Accompaniment Selections

Sides

Wild Rice Pilaf, White-Cheddar Garlic Mashed Potatoes, Creamy Parmesan & Mushroom Orzo, Parmesan Roasted Red Potatoes, & Four Cheese Au-Gratin Potatoes

Vegetables

Hericot Vert with Bacon & Onion, Balsamic Roasted Vegetables, Sautéed Parisian Carrots, Steamed Broccoli

Wedding Menu

Buffet Dinner Selections

Buffets Are Served With Your Selection of Salads, Entrees, Sides, & Vegetables Buffets Are Also Served With Rolls & Butter and a Bottomless Beverage Station of Water, Iced & Hot Tea, and Coffee

Two Entree Buffet Served with Two Sides & One Vegetable
Three Entree Buffet Served with Two Sides & One Vegetable
Additional Sides or Salads
\$3.00 Per Selection

Salad Selections

Salads Served with Choice of Two Dressings

Field Green Salad Garden Salad Caesar Salad

Dressing Selections

Ranch, Bleu Cheese, Chipotle Ranch, Creamy Italian, Thousand Island Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, and Catalina

Entree Selections

Chicken

Chicken Piccata, Honey Pecan Chicken, Parmesan Crusted Chicken, Chicken Italiano, Chicken Marsala, Chicken Cordon Bleu, Tequila Lime Chicken

Beef

Petite Beef Medallions, Burgundy Beef Tips, Beef Chimichurri

Pork

Bourbon Pork, Maple Balsamic Pork Loin, Pesto Stuffed Pork Loin

Seafood

Baked Salmon Served with Dill Butter

Accompaniment Selections

Sides

Wild Rice Pilaf, White-Cheddar Garlic Mashed Potatoes, Parmesan Roasted Red Potatoes, and Four Cheese Au-Gratin Potatoes

Vegetables

Hericot Vert with Bacon & Onion, Balsamic Roasted Vegetables, Sautéed Parisian Carrots, Steamed Broccoli

Wedding Menu

Carving Station

Served with rolls or slider buns and accompanied sauces Carving Stations are an addition to a buffet or selected as an appetizer option

Marinated Grilled Petite Beef Medallions \$8.50 Per Person Served with Roasted Red Pepper Coulis Or Horseradish Cream Sauce

> Oven Roasted Turkey Breast \$7.00 Per Person Served with Cranberry Aioli

Dijon & Thyme Roasted Pork Loin \$6.00 Per Person Served with Dijonnaise

Maple Glazed Honey Ham \$7.00 Served with Cinnamon Honey Butter & Honey Dijonnaise

Pasta Station

Served with one selection of pasta, two accompanied sauces, and garlic breadsticks Pasta Stations are an addition to a buffet or selected as an appetizer option

> Pasta & Accompanied Sauces \$6 Fettuccini, Spaghetti, Linguine, or Rotini Alfredo, Marinara, Pesto Cream, or Bolognese

> > Add Chicken \$3.00 Add Shrimp \$4.00

Children's Meal Selections

Serving all children 12 years of age and under All children's meals are served with milk and chocolate chip cookie

Chicken Tenders & Tetris Shaped Tots \$13.00 Crispy chicken tenders served with Tetris shaped tater tots and selection of two dipping sauces

> Cheeseburger Macaroni & Cheese \$13.00 Macaroni served with seasoned ground and creamy cheddar cheese sauce

Dogs & Tots \$13.00

Mini corn dogs served with Tetris shaped tater tots and selection of two dipping sauces

7" Personal Pepperoni & Cheese Pizza \$13.00 Only Serves 10 Children or less