

# BUFFET WEDDING PACKAGE



- White China Salad and Entrée Plates, Silverware (Salad Fork, Entrée Fork and Knife) and 6 in Eco Choice Disposable Plates and Black Plastic Forks for Cocktail Hour and Dessert/Cake
  - Glass Water Goblets filled before Dinner, Self-Serve Water and Iced Tea Station, White China Coffee Cups and Self-Serve Coffee Station Available once Dinner is served
  - Salad Station with Choice of Dressing and Assorted Breads
  - Includes one Hour of Hors D'oeuvres
    - Fruit Salad and Vegetables with Ranch Dip
    - Choice of 4 More Hors D'oeuvres
- Served Buffet:**
- Two entrees
  - Three sides

## CHICKEN

### Limoncello Chicken

Grilled Chicken Breast Served with a Garlic, Sun Dried Tomato and Caper Ragout

### Fried Chicken

Southern Fried Chicken Served with a Sage Cream Dipping Sauce

### Herb Roasted Whole Chicken Pieces

Herbed Gravy

Black Pepper & Maple Glazed Spatchcocked Whole Chicken

Grilled Criollo Chicken Breast  
Citrus Jus

Chardonnay Basted Turkey Breast  
Herbed Gravy

## SEASONAL CHICKEN SELECTIONS

### Spring: Chicken

Spatchcocked and Basted with a White Wine Pea Coulis Served with a Spring Onion and Grilled Fennel Board Sauce

### Fall: Beer Can Chicken

Oktoberfest Stuffed Whole Chicken Grilled And Served with a Beer Mustard Gravy

Winter: Smoked Turducken Breast  
Pot Pie Sauce

## PORK

### Coppa Carved Pork

Grilled And Roasted with a Spicy Dry Rub

### Grilled Bourbon Glazed Pork Chops

Dry Rub Pork Loin  
BBQ Sauce

Brown Sugar Pulled Pork  
BBQ Sauce

Carved Ham  
Bourbon Glaze, Beer Mustard Gravy

## SEASONAL PORK SELECTIONS

### Fall: Apple Stuffed Pork Loin

Cider Sauce Onion Chutney

Winter: Ginger and Miso Carved  
Pork Loin

Spicy Rice Wine Apricot Vinaigrette

## BEEF

### Carved Whole Tenderloin

Rubbed with Salt, Pepper & Garlic, Grill Roasted & Served with Choice of Two Beef Sauces

### Carved Smoked Black Pepper Brisket

Liberal Rubbed with Salt & Course Ground Pepper, smoked for 12 Hours & served with Choice of two Beef Sauces

### Carved Roast Beef

Herb Crusted Bottom Round Roasted to Medium with Choice of Two Beef Sauces

### Carved Prime Rib Eye Roast

Herb Rubbed & Kissed with Smoke, Cooked to Medium & Seared over Charcoal served with Choice of Two Beef Sauces

### BBQ Chipotle Meat Loaf

Served with Black Pepper Gravy

## SEASONAL PORK SELECTIONS

### Summer: Grilled Flank Steak

Adobo Butter and Grilled Gazpacho Sauce. Served with Peppers and Onions

### Fall: Chicken Fried Beef Steak

Smoked Paprika Buttermilk Gravy Sauce

### Winter: Porter Braised Chuck

Beef Chuck Braised until Fork Tender with Vegetables

## SEAFOOD

### Broiled Lemon Haddock

Served in Lemon Butter

### Seared Jumbo Lump Crab Cakes

Remoulade Sauce

### BBQ Shrimp over Rice

Cajun Style BBQ Shrimp slightly Spicy  
(can decrease heat level according to taste)

### Brown Sugar Rubbed Salmon Side

North Atlantic Salmon Sides slow cooked over Charcoal

## VEGETARIAN

### Pappardelle

Mushrooms and Feta in Aglio Olio Sauce

### Ratatouille (*like the movie*)

Creole Tomato Sauce, Mustard Vinaigrette

### Vegetable Succotash

Mix of Raw, Sautéed and Braised Seasonal Vegetables

### Quinoa Salad

Nuts, Goat Cheese and Seasonal Vegetables in a Vinaigrette

## SIDES

### SEASONAL SAUTEED VEGETABLES

**Spring:** Green Onion, Peas, Leeks, Fennel

**Summer:** Zucchini, Yellow Squash, Red Bell Pepper, Garlic, Green Beans

**Fall:** Carrots, Parsnips, Red Onion, Sweet Potato, Yellow Beets, Cider Vinegar

**Winter:** Butternut Squash, Spinach, Pinenuts, Zucchini, Yellow Squash, Garlic

- Snyders Sweet Corn (*August - October*)
- Cole Slaw
- Pan Fried Brussel Sprouts with Lemon
- Steamed Broccoli with Smoked Salt
- Cream Spinach
- Sweet Corn and Lima Bean Succotash
- Carrot, Broccoli, Cauliflower Medley
- Roasted Red Potatoes
- Rice Pilaf
- Baked Potato
- Creamy Risotto
- Mashed Potato
- Scalloped Potatoes
- Red Beans and Rice