

COMBO PLATED 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
- Pre-Served (Choose one) Mixed Green Salad with Red Wine Vinaigrette or Caesar Salad, Assorted Bread and Butter

- Includes one hour of Hors D'oeuvres
 - Fruit Salad and Vegetables with Ranch Dip
 - Choice of 4 more Hors D'oeuvres

Combination Entrée:

- Every Guest gets the same two Entrée Meal (smaller portions of each protein) with two sides (we can accommodate Vegetarians/Gluten-Free/Allergies with Prior Notice)

(Choose 2 Entrees, must be from Separate Categories)

SEAFOOD

Grilled Spicy Bbq Shrimp
Basted in Beer Butter

Seared Crab Cake
Topped with Remoulade Sauce

Cheesy Lobster Corn Croquette
Topped with a dollop of Sweet
Lemon Mayo

Seared Sea Scallops
Drizzled with Pepper Sauce Beurre Blanc

Roasted Talapia
Lemon crème fraiche

Roasted Haddock
Ratatouille Sauce

POULTRY

Chicken Parmesan
over House Red Sauce

Grilled BBQ Chicken Breast

Southern Fried Chicken Breast

Grilled Criollo Chicken
(Citrus Marinated)

PORK

Grilled Bourbon Glazed Pork Chop

Pork Picatta
Lemon Caper Marsala Sauce

Grilled Pork Tenderloin
BBQ Sauce or Garlic Chimichurri

BEEF

Grilled Petite Filet
Choice of Sauce

Grilled Bistro Steak
Choice of Sauce

Prime Rib Eye Roast
Choice of Sauce

Smoked Brisket
BBQ Sauce

BEEF SAUCE CHOICES

Red Wine Demi-Glace Gravy, Charred Onion
Horsey Cream, Herb & Garlic And Olive Oil Board
Sauce, Bacon & Mushroom Gruyere Cream Sauce,
Whiskey Mustard Sauce, Rosemary Port Demi,
Ancho & Charred Green Onion Butter, BBQ Sauce

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

- Snyder's 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