

# PLATED *(Preselected)*



# WEDDING PACKAGE

- White China Salad and Entrée Plates, Silverware (Salad Fork, Entrée Fork and Knife) 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

### Pre-Selected Entrée:

- Choose 2 Entrees, plus a Vegetarian option for your Guests to choose; includes same sides
- Include Menu choices in your Invitations for your Guests to choose from. Client must provide a Seating Chart and Name Place Cards with Everyone's Entrée Choice.

## CHICKEN

**Grilled Dry Rubbed Chicken Breast**  
Choice of Bbq Sauce

**Grilled Chicken Breast**  
Limoncello Sauce and Garlic,  
Sun Dried Tomato & Caper Ragout

**Coq Au Vin**  
Roasted Half Chicken with a Red Wine,  
Mushroom and Bacon Sauce

**Grilled Roasted Garlic Chicken Breast**  
Topped with Goat Cheese, Roasted  
Tomatoes & Rosemary Jus

**Breaded & Fried Chicken Parmesan  
over House Red Sauce**  
Fresh Mozzarella

### STUFFED CHICKEN DISHES

**Southern Saltimbocca**  
Chicken Breast Stuffed with Lemon, Sage  
& Spinach, Topped with Crispy Country  
Ham & White Wine Pan Sauce

**Chicken Cordon Blue**  
Stuffed with our Workshop Ham and  
Bread Crumbs, Smothered In Whole  
Grain Mustard & Swiss Sauce

**Chicken Caprese**  
Stuffed With Fresh Mozzarella & Tomatoes  
Topped W/ Red Pepper Coulis & Basil Oil  
Drizzle

### SEASONAL CHICKEN SELECTIONS

**Autumn Chicken**  
Breast Stuffed with Cornbread and  
Apples, Cranberry BBQ Sauce

**Spring Chicken**  
Breast Stuffed with Mushroom,  
Asparagus and Rice Stir-Fry, Garlic  
Miso Sauce

**Winter Chicken**  
Breast Stuffed with White Beans and  
Cheddar, Green Chile Veloute

## PORK

**Pork Florentine**  
Loin Stuffed with Spinach and Wrapped  
in Bacon, Smoky Mornay Sauce

**Pork Picatta**  
Pounded, Dredged and Pan Seared Chops  
With Lemon Caper Marsala Sauce

**Grilled Dry Rubbed Pork Tenderloin**  
BBQ Sauce

**Grilled Pork Tenderloin**  
Roasted Garlic Chimichurri

**Grilled Bourbon Glazed Pork Chop**

### SEASONAL PORK SELECTIONS

**Autumn Pork**  
Loin Stuffed with Apples, Cider Sauce  
and Onion Chutney

## BEEF

**Lightly Smoked Prime Rib Eye Roast**  
Red Wine Demi-Glace Gravy, Charred  
Green Onion Horsey Cream

**Herb Crusted Strip Roast**  
Herb, Garlic and Olive Oil Board Sauce

**Grilled Filet Mignon**  
Bacon and Mushroom Gruyere  
Cream Sauce

**Grilled NY Strip**  
Whiskey Mustard Sauce

**Grilled Bistro Steak**  
Rosemary Port Demi

**Grilled Flank Steak**  
Ancho and Charred Green Onion Butter

**Smoked Brisket**  
BBQ Sauce

## SEAFOOD

**Seared Crab Cakes**  
Louisiana Remoulade Sauce

**Grilled Chili and Brown Sugar  
Rubbed Salmon Filet**

**Pan Seared Sea Bass**  
Smoked Corn Puree

**Cheesy Lobster Corn Croquette**  
Topped with a dollop of Preserved  
Lemon Mayo

**Seared Sea Scallops**  
Drizzled with Pepper Sauce Beurre Blanc

**Roasted Talapia**  
Lemon crème fraiche

**Roasted Haddock**  
Ratatouille Sauce

## 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