

PLATED *(Single Entrée)*



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

One Entrée Only:

- Guest get the same Meal with Two Sides
(we can accommodate Vegetarians/Gluten-Free/Allergies with Prior Notice)

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 with 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