



Wedding Menu

CLASSIC WEDDING BUFFET MENU

Our experienced consultants and trained culinary team will assist you in planning and executing your special day. From intimate to grand, lavish to informal, we can create the perfect catered menu, décor and ambiance for your special event. If you do not find what you are looking for, we will customize a menu for you. We will assist you every step of the way!

WEDDING PACKAGE INCLUDES:

Two "Tray Passed" Hors d'oeuvres • Water Service • Beverage Station (choice of lemonade, citrus punch, or tropical iced tea)
Coffee Station (regular and decaffeinated coffees and ceramic coffee mug) • China Service (dinner plate and cake plate)
Stemware (water goblets and champagne flutes) • Flatware (dinner fork, knife, spoon, and cake fork)
Linens (buffet and beverage stations only, white or ivory)

Pricing available upon request.

ENTRÉES

Package includes 2 selections.

Fire Roasted Tri Tip – with Original BBQ Sauce or Cabernet Demi Glace
Hickory Roasted Brisket – with Original BBQ Sauce
Baby Back Ribs – hickory smoked and served with BBQ Sauce
Beef Short Ribs – braised and served with Pan Juices
Beef Tenderloin – oven roasted and served with Bearnaise Sauce
Bacon Wrapped Filet Mignon – served with Cabernet Demi Glace
Apricot-Chipotle Chicken Breast – with Chipotle Cream Sauce
Stuffed Chicken Breast – Sundried Tomato and Feta Cheese
Grilled Chicken Picatta – with Lemon, Butter and Capers in a White Wine Sauce
Pepper Crusted Sirloin – topped with a Green Peppercorn Sauce
Rosemary Pork Loin – slow roasted and topped with a Roasted Pepper Relish
Hickory Roasted Pork Loin – served with Original BBQ Sauce
Smoked Salmon – with a Lemon Butter Sauce
Blackened Halibut – with a Pineapple-Mango Relish or Creole Mueniere Sauce
Grilled Mahi-Mahi – topped with Grilled Corn and Avocado Salsa
Spiced Rubbed Chicken Breast – with a Lemon and Roasted Shallot Sauce
BBQ Chicken Breast – mesquite grilled, glazed with Cheddar Jack Cheese and Crumbled Bacon Bits
Rosemary Rubbed Sirloin – slowly roasted and served with a Roasted Garlic Demi-Glace
Smoked Pork Loin – hickory roasted with a Special BBQ Sauce
Grilled Chipotle Chicken – Breast of Chicken topped with a Barbacoa Chipotle Sauce
Chicken Marsala – Onions and Mushrooms sautéed with Marsala Wine and Thyme
Stuffed Chicken Breast – Sun-dried Tomato and Feta Cheese Creamy Sauce
Chicken Parmigiana – breaded Breast, baked and layered with Marinara and Mozzarella
Cajun Chicken Breast – pan blackened, topped with Creole Mueniere Sauce



Wedding Menu

CLASSIC WEDDING BUFFET MENU (CONT'D)

HORS D'OEUVRES

Package includes two selections.

COLD:

- Ahi "Poki" in Won-Ton Cups
- Smoked Salmon on crisp Flatbread
- Fresh Fruit Kabobs with Orange Zest Yogurt
- Buffalo Mozzarella and Beefsteak Tomato with Basil and Balsamic Reduction
- Stuffed New Potatoes with Bacon, Chives and Crème Fraiche
- Classic Bruschetta
- Grilled Vegetable Kabobs
- Tenderloin Brioche with Tarragon Aioli
- Antipasta Skewers with Balsamic Reduction

HOT:

- Mini Beef Wellingtons with Béarnaise Sauce
- Beef Skewers with a Teriyaki-Pineapple Glaze
- Chicken Skewers with a Pineapple-Teriyaki Glaze
- Southwest Spring Rolls with Black Bean Puree and Cilantro Pesto
- Maryland Crab Cakes with Roasted Pepper Aioli
- Smoked Salmon Cakes with Chipotle Aioli
- Beef or Chicken Empanadas with Avocado Crema
- Three Cheese Stuffed Mushrooms
- Pulled Pork Sliders on Cheesy Ranch Rolls
- Lollipop Sausage Skewers with Dipping Sauce (Andouille, Tri-Pepper or Italian)
- Brisket Quesadillas with Chipotle Sour Cream and Cilantro Pesto
- Lollipop Chicken Drummies with Cajun, Buffalo or Original Sauce

SALADS

Package includes one selection.

- Spinach Salad – with slivered Red Onions, Bacon, Eggs and Tomatoes with a Pomegranate Vinaigrette
- Crisp Romaine – Tomatoes, Gorgonzola, toasted Pine Nuts with a Sun-dried Tomato Vinaigrette
- Mixed Baby Greens – sliced Pears, caramelized Walnuts, Tomatoes and a Champagne Vinaigrette
- Caesar Salad – with Parmesan Croutons and a Creamy Garlic Parmesan Dressing
- Spanish Caesar – with roasted Pepitas, Cotija Cheese, Tortilla Strips and a Creamy Cilantro Dressing
- Field Baby Greens – shaved Carrots, Jicama and Tomatoes with an Orange Tequila Vinaigrette
- Southwestern Spinach Salad – grilled Corn, fire roasted Peppers with a Citrus Cilantro Vinaigrette

SIDE DISHES

Package includes two selections.

- Roasted Garlic Mashed Potatoes
- Mashed Potatoes
- Scalloped Potatoes
- Herbed Basmati Rice
- Bleu Cheese Whipped Potatoes
- Rosemary Roasted Red Potatoes
- Maple Glazed Baby Carrots
- Sautéed Medley of Fresh Seasonal Vegetables
- Grilled Asparagus
- Penne Marinara
- Black Beans with Cotija Cheese and Cilantro



BREADS

Package includes one selection.

- Freshly Baked Ranch Rolls (white or wheat)
- Oat Crusted Wheat Rolls
- Freshly Baked Rosemary and Parmesan Rolls
- Garlic Bread Sticks
- Roasted Tomato Focaccia
- Sourdough Rolls
- Chips & Salsa