



THE ART OF CATERING

Wedding & Special Event Menu



APPETIZER PACKAGES

Must be accompanied by a meal

PACKAGE ONE

7 per guest | Choose 4

cheese & crackers | fresh vegetable tray | fresh fruit tray
bruschetta | mini BBQ meatballs

PACKAGE TWO

8 per guest | Choose 4

(may include options from package one)

caprese skewers | seafood stuffed mushrooms | buffalo wings | chicken tenders
Mediterranean hummus | Reuben dip | mac & cheese bites

PACKAGE THREE

10.50 per guest | Choose 4

(may include options from package one and two)

jumbo shrimp cocktail | chips & dip (*choice of artichoke, dill, French onion, beer
cheese. Reuben or buffalo chicken dip*) | smoked salmon
Italian sausage & peppers | rumaki | Korean pork sliders

PACKAGE FOUR

14.50 per guest | Choose 4

(may include options from package one, two and three)

Charcuterie board | antipasto plates | crab cakes
seafood empanadas | boneless buffalo wings



BUFFET SELECTIONS

Please inquire if you would like additional selections for your menu

ORIGINAL

25 per guest

2 entrées | 2 starches | 1 fresh vegetable choice
1 buffet salad | dinner rolls

STANDARD

29 per guest

carved pork loin | 1 additional entrée | 2 starches | 1 fresh vegetable choice
1 buffet salad | dinner rolls

PREMIERE

33 per guest

carved turkey breast | 1 additional entrée | 2 starches
1 fresh vegetable choice | 1 buffet salad | dinner rolls

DELUXE

38 per guest

carved beef sirloin | 2 additional entrées | 2 starches
1 fresh vegetable choice | buffet salad | dinner rolls

ULTIMATE

45 per guest

carved beef tenderloin | choice Angus prime rib | 2 additional entrées
2 starches | 1 fresh vegetable | 1 buffet salad | dinner rolls



BUFFET ENTRÉE SELECTIONS

CHICKEN

Chicken Parmigiana | Italian breaded chicken breast topped with marinara, mozzarella and parmesan

Baked Chicken Cacciatore | boneless, skinless chicken breast slow cooked in marinara with yellow & red peppers, sliced mushrooms, tomatoes and herbs

Oven Roasted Chicken | skin-on chicken pieces rubbed with spices and baked with fresh Rosemary

Parmesan Crusted Chicken | boneless, skinless chicken breast topped with parmesan cream and toasted bread crumbs then broiled

Chicken Caprese | grilled chicken breast topped with fresh basil, roma tomatoes and fresh mozzarella

Chicken Marsala | pan fried chicken in Marsla wine sauce with mushrooms and onions

Chicken Piccata | chicken breast with parmesan bread crumbs, white wine & lemon sauce with capers

Fettuccine Alfredo | grilled chicken in creamy alfredo sauce

BEEF & PORK

Braised Short Rib Ragù

Barbecue Ribs | slow cooked pork ribs in homemade BBQ sauce

Sliced Ham | smoked ham served with a pineapple glaze

Open Faced Stuffed Pork Chops

Sliced Pork Loin | Thyme and Rosemary crusted loin

Pulled Pork | slow cooked pork shoulder, pulled and shredded with BBQ sauce

SEAFOOD

Crab Linguine Alfredo | linguine with crab pieces in alfredo sauce

Sicilian Shrimp Scampi | sautéed shrimp in a garlic, butter, parsley & white wine sauce

Bourbon Salmon | Atlantic salmon filet with bourbon glaze

Baked Cod | cod filet with Spanish paprika baked in wine butter



BUFFET SIDE SELECTIONS

STARCHES

- Roasted Fingerling Potatoes
- Roasted Red Potatoes
- Parsley Boiled Potatoes
- Garlic Mashed Potatoes
- Baked Potatoes
- Cheesy Hash Brown Potato Bake
- Wild Rice Blend

FRESH VEGETABLES

- Bourbon Glazed Carrots
- Roasted Asparagus
- Roasted Brussels Sprouts
- Green Beans Almandine
- Blend of Vegetables
- Steam Broccoli
- Oven Roasted Cauliflower
- Sweet Buttered Corn

BUFFET SALADS

- Garden Salad
- Caesar Salad
- Antipasto Salad (+2)
- Apple Pecan Arugula Salad (+1)
- Strawberry Gorgonzola Salad (+1)



ADDITIONAL HORS D'OEUVRES SELECTIONS

Priced per person | Must Be Accompanied by a Meal

Crab Cakes | 6

Chicken Tenders | 3

Boneless Wings | 4

Wonton Mozzarella Sticks | 4

Rueben Rolls | 4

Seafood Stuffed Mushrooms | 4

Seafood Empanadas | 5

Smoked Salmon | 5

Liver Pate | 4

Italian Sausage & Peppers | 3

Meatballs | 3

Italian, Swiss, BBQ or German

Bruschetta | 3

Caprese Salad | 4

Mediterranean Hummus | 4

Rumaki | 4

Shrimp Cocktail | 7

Korean Pork Sliders | 4

Rollups | 3

Turkey, Ham or Vegetable

Silver Dollar Sandwiches | 4

Fruit Tray | 3

Vegetable Tray | 3

Cheese & Cracker Tray | 4

Charcuterie Board | 7

Antipasto Tray | 7

Chips & Dip | 5

*Artichoke, French Onion,
Rueben, Beer Cheese or
Buffalo Chicken*



DESSERTS

Priced per person

Schaum Torte | 3

Lemon Berry Cake | 5

Chocolate Fudge Cake | 4

New York Cheesecake | 4

Carrot Cake | 3

Tiramisu | 4

Chocolate Chip Cookies | 2

Dark Chocolate Brownies | 3





SERVICE PACKAGES

CLASSIC BUFFET

4.50 per guest

Food Served Buffet Style | Wire Chafing Racks | Tables Bussed by Staff
Upscale Disposable Plates | Reflections Disposable Silverware
2 ply Dinner Napkins

GRACEFUL BUFFET

7.50 per guest

Food Served Buffet Style | Formal Silver Chafing Dishes | Tables Bussed by Staff
Full China Package
Dinner, salad and dessert plate, water glass, silverware
Preset Place Setting
Silverware, glass, water pitcher, salt & pepper caddy, napkin, salad & dressing

FAMILY STYLE

9.95 per guest

Food Served Family Style to Tables on Platters
Tables Bussed by Staff
Full China Package
Dinner, salad and dessert plate, water glass, silverware
Preset Place Settings
Silverware, glass, water pitcher, salt & pepper caddy, napkin, salad & dressing

FULL SERVICE

14.95 per guest

Butler Passed Hors d'Oeuvres
Plated and Individually Served Salad
Plated and Individually Served Entrée
Preset Rolls & Butter and Salad Dressings
Full China Package
Dinner, salad and dessert plate, water glass, silverware
Preset Place Settings
Silverware, glass, water pitcher, salt & pepper caddy, napkin, salad & dressing



CONDITIONS

PRICING – Prices and menus subject to change any time unless under contract

QUALITY – We promise to use only quality products and ingredients

SERVICE – We provide exceptional service, listen to our customers and adapt to their particular needs

EVENT PLANNING & SALES – Our team of culinary and event planning professionals offer years of expertise and will assist you from A to Z. We are always available by appointment to accommodate your individual scheduling needs.

PORTIONS - It is our intent to provide you with an adequate amount of food for your guest count based on industry calculation standards. Please let us know in advance if you anticipate that your event will require more than average consumption.

DIETARY NEEDS – Please let us know in advance of any special dietary needs for you or your guests. We have options available to accommodate dietary restrictions or requirements.

GUEST COUNTS – Final guest counts are due a minimum of 30 days in advance of the event date. Following the 30 day deadline, we will accommodate increases but are unable to accommodate decreases.

CANCELLATIONS – Things happen. Cancellations must be called into our office as soon as possible and confirmed by email.

DEPOSITS - Deposits are required for all special events and weddings to secure service, staff and equipment for that chosen date. Final payment is due two weeks prior to the event date by check or credit card.

SPECIAL PLANNING – Weddings and large events require much more time than calculated in our menu pricing. A 22% service charge will be added.