



THE ART OF CATERING

Wedding & Special Event Menu



APPETIZER PACKAGES

Must be accompanied by a meal

PACKAGE ONE

7 per guest | Choose 2

house made Parmesan kettle chips & French onion dip | hummus & pita chips | bruschetta | mini meatballs

PACKAGE TWO

9 per guest | Choose 3

(may include options from package one)

caprese skewers | cheese & crackers | veggie crudité with ranch dip | seasonal fruit tray
spinach & artichoke dip with pita bread

PACKAGE THREE

12 per guest | Choose 3

(may include options from package one and two)

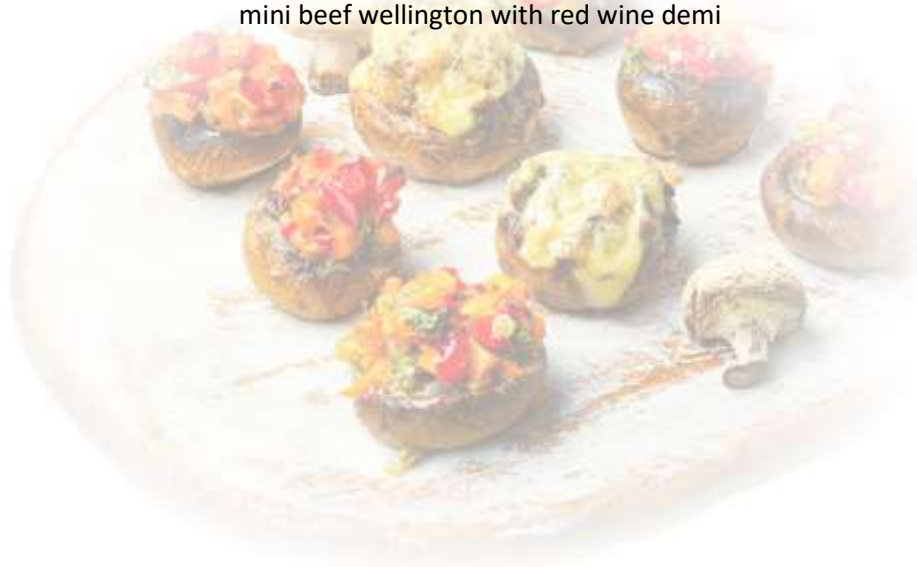
Beef empanadas with salsa verde | wings (BBQ, Sweet Chili or Buffalo) | chicken tenders
rumaki | chicken cordon bleu bites with Swiss béchamel

PACKAGE FOUR

16 per guest | Choose 3

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

Crab cakes with Remoulade and tomato jam | jumbo shrimp cocktail with lemon | boneless wings
hot pepper goat cheese dip with pita bread | Mississippi pulled port sliders
mini beef wellington with red wine demi





BUFFET SELECTIONS

Please inquire if you would like additional selections for your menu

Minimum 20 people

ORIGINAL

25 per guest

1 entrée | 1 starch | 1 vegetable | 1 salad | dinner rolls

PREMIERE

33 per guest

2 entrées | 2 starches | 1 vegetable | 1 salad | dinner rolls

DELUXE

40 per guest

3 entrees | 2 starches | 2 vegetables | 1 salad | dinner rolls

ULTIMATE

45 per guest

Angus prime rib + 2 additional entrées | 2 starches | 2 vegetables | 1 salad | dinner rolls





BUFFET ENTRÉE SELECTIONS

CHICKEN

Chicken Parmigiana | Italian breaded chicken breast topped with marinara, Mozzarella and Parmesan

Oven Roasted Chicken | airline chicken breast baked with herbs and spices

Parmesan Crusted Chicken | airline chicken breast crusted in Parmesan Panko breadcrumbs topped with Parmesan cream sauce

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

Chicken Piccata | pan seared chicken breast drizzled with a white wine & lemon sauce with capers

Fettuccine Alfredo | grilled chicken with fettuccini tossed in creamy alfredo sauce

Bruschetta Chicken Pasta | Italian herb sliced chicken over fettuccini alfredo topped with bruschetta tomatoes and Parmesan Panko breadcrumbs

BEEF & PORK

Beef Shirt Ribs | +\$4pp

Braised Short Rib Ragu | +\$4pp tossed with pappardelle pasta

Barbecue Ribs | slow cooked dry rubbed pork ribs in house made BBQ sauce

Sliced Ham | Applewood smoked pit ham served with sweet apple bourbon glaze

Grilled Pork Chop | grilled seasoned bone-in chops with Forrestier sauce

Sliced Pork Loin | herb crusted pork tenderloin

Pulled Pork | choice of traditional or Mississippi style slow cooked pork shoulder

SEAFOOD

Seafood Linguine Alfredo | linguine with crabmeat and shrimp tossed in Alfredo sauce

Shrimp Scampi | sautéed shrimp with angel hair pasta tossed in a garlic, butter, parsley & white wine sauce

Sweet Chili Salmon | Atlantic salmon filet with a sweet chili glaze

Baked White Fish | fish filets with Spanish paprika baked in lemon, white wine butter

DELUXE OR ULTIMATE ONLY

Crab Stuffed Orange Roughy | Orange Roughy filets wrapped around our signature crab cake topped with a citrus beurre blanc





BUFFET SIDE SELECTIONS

STARCHES

Parmesan Crusted Roasted Fingerling Potatoes
Roasted Red Potatoes
Mashed Potatoes
Roasted Garlic & Rosemary Mashed Potatoes
Cheddar & Chive Mashed Potatoes
Baked Potatoes
Cheesy Hash Brown Potato Bake
Mushroom Risotto
Cranberry Citrus Wild Rice Blend

FRESH VEGETABLES

Honey Glazed Carrots
Roasted Asparagus
Roasted Brussels Sprouts with Bacon & Balsamic Glaze
Green Beans Almondine
Sautéed Seasonal Vegetables
Steamed Broccoli with Citrus Butter
Oven Roasted Cauliflower with Brown Butter
Sweet Buttered Corn
Sautéed Squash and Zucchini with Fresh Basil

SALADS

Garden Salad
Caesar Salad
Apple Pecan Arugula Salad (+2)
Strawberry Fields Salad (+2)





ADDITIONAL HORS D'OEUVRES SELECTIONS

Priced Per Person | Minimum 20 people | Must Be Accompanied by a Meal

Crab Cakes | 8

Chicken Tenders | 6

Boneless Wings | 6

Mozzarella Sticks | 4

Spinch & Artichoke Stuffed

Mushrooms | 4

Beef Empanadas | 5

Meatballs | 5

*Hawaiian, Swedish, BBQ or Cranberry
Glazed*

Rumaki | 6

Shrimp Cocktail | 7

Mississippi Pork Sliders | 5

Fruit Tray | 7

Vegetable Tray | 7

Cheese & Cracker Tray | 8

Charcuterie Board | 7

Chips & Dip | 5

*Spinach Artichoke, French Onion or
Beer Cheese*





DESSERTS

Priced per person | minimum 20 per selection type

Mini Assorted Cheesecakes | 5

Lemon Berry Cake | 5

Triple Layer Chocolate Cake | 6

New York Cheesecake | 6

Carrot Cake | 5

Tiramisu | 5

Chocolate Chip Cookies | 3

Dark Chocolate Brownies | 5





SERVICE PACKAGES

CLASSIC BUFFET

6 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

10 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

12 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

18.00 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 do our best to accommodate increases but are unable to accommodate decreases.

CANCELLATIONS – Things happen. Cancellations must be called into our office no later than 14 days prior to your event and confirmed in writing.

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 24% service charge will be added.