



Sample Wedding Menus

Vegetarian, vegan, and gluten-free options available!

*SILVER MENU**

Entrees

Braised Beef Brisket

Bourbon Peach Glaze

Roman-Style Chicken

Peppers, Onions, and Prosciutto in a White Wine Sauce

Creamy Garlic Mashed Potatoes

Roasted Haricot Verts & Cherry Tomatoes

Assorted Artisan Dinner Rolls

27.00 per guests for 150 guest

**Menu pricing does not include taxes, service staff, rentals, linens or equipment*



GOLD MENU*

PASSED APPETIZERS

Garlic Roasted Shrimp Cocktail Shooters
Spicy Potato Samosa Cups with Mint Chutney
Prosciutto-Wrapped Asparagus

MAIN COURSE

Spinach-Stuffed Pork Roast with Dijon Breadcrumbs

Mozzarella-Pesto Stuffed Chicken Breasts

Scalloped Potato au Gratin

Sautéed Brussels Sprouts with Bacon and Cranberries

Assorted Dinner Rolls

38.00 per guests for 150 guests

**Menu pricing does not include taxes, service staff, rentals, linens or equipment*



*Platinum Menu**

PASSED APPETIZERS

Mango Shrimp Lollipops
Duck Cassoulet Croustades
Zucchini Rolls with Goat Cheese & Red Pepper

ENTREES

Roasted Beef Tenderloin with Horseradish Cream

Veal or Chicken Saltimbocca

"jumps in the mouth" chicken or veal scaloppini, prosciutto, sage, white wine sauce

White Truffle Mashed Potatoes

Summer Vegetable Sauté with Fresh Herbs

Assorted Dinner Rolls

48.00 per guest for 150 guests

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