



WEDDING SAMPLE MENUS

Tried and true menus that work well for large groups—with something for everyone; classic and creative flavors that include meat, seafood, vegetarian, gluten-free, and dairy-free options.

FOREVER TRUE

Hors D'Oeuvres

Fresh Vegetables & Crisps
with Chef's Herb & Garlic Cheese (v,gf)

Mango Salsa (v,gf,df)
with House-Made Tostada Triangles (v)

Mini Crab Cakes *with dill aioli*

Spanakopita (v)

Salads & Bread

Garden Salad (v,gf,df)

Caesar Salad (gf)

Parker House Dinner Rolls *with butter*

Entrée and Sides

Vineyard Chicken

Salmon Beurre Blanc (gf)

Pasta Fagirole (v)

Rosemary Roasted Red Potatoes (v,gf,df)

Fresh Vegetables (v,gf,df)

\$34-\$36 per person*

THE WORLD ON A PLATTER

Hors D'Oeuvres

Premium Cheese Platter

Seasonal Fruit Salsa (v,gf,df) *w/ Corn Chips*

Fig & Olive Relish with Goat Cheese *in filo cups*

Asparagus with Prosciutto (gf,df)

Beef, Bacon, & Gorgonzola *in puff pastry*

Soup, Salads & Bread

Season Spinach Salad

Butternut Squash Bisque
or Seasonal Soup Selection

Marinated Mushrooms (v,df, trace gluten)

Gemelli Artisan Bread *with butter*

Entrée and Sides

Chicken, Beef, and/or Shrimp Skewers

Red & Sweet Potato Skewers (v,gf,df)

Goat Cheese Polenta (v,gf)

Fresh Local Vegetables (v,gf,df)

\$40-\$42 per person*

Many other Combinations and foods are available—please see our a la carte foods menu, pg 3

* Estimated price based on 100 guests; tax and gratuity not included. Price may change, based on service needs and location.

A word about dietary restrictions and groups: All Meals are recommended to include vegetarian (v), gluten-free (gf), and dairy-free (df) options for your guests. Diets and nutritional habits are changing rapidly and many people have special requests



WEDDING SAMPLE MENUS

LIFE'S A PICNIC

Hors D'Oeuvres

Fresh Vegetables & Crisps
with Chef's Herb & Garlic Cheese (v,gf)

Tomato & Basil Bruschetta (v,gf,df)
with thin-sliced baguette (v)

Marinated Mushrooms (v,df, trace gluten)

Salads & Bread

Mixed Green Salad (v,gf,df)
with balsamic vinaigrette

Parker House Dinner Rolls *with butter*

Entrée and Sides

BBQ Pulled Pork (df)

Poached Salmon (gf,df)

Chef's Mac & Cheese (v)
(local cheese)

Fresh Green Beans (v,gf,df)

Herbed Potato Salad (v,gf,df)

Fiesta Black Bean Salad (v,gf,df)

\$28-\$30 per person*

HOME IS WHERE THE HEART IS

Hors D'Oeuvres

Fresh Cut Fruit & Cheese (v,gf)
with Crisps & Crackers

Fresh Vegetables (v,gf,df)
with ranch dressing (v)

Salads & Bread

Cole Slaw (v,gf,df)

Local Applesauce (v,gf,df)

Fresh Bread *with local apple butter*

Entrée and Sides

Roast Turkey Breast *with gravy*

Brown Sugar Glazed Ham

Mashed Potatoes *with butter* (v,gf)

Home-Style Stuffing

Noodles *with brown butter* (v)

Corn or Fresh Vegetables (v,gf,df)

\$29-\$31 per person*

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Hors D'Oeuvres

Black Bean Salsa <i>with Tostada Triangles</i>	Pear, Leek, Gruyere Pastry
Fig & Olive Relish <i>with goat cheese</i>	Seasoned Shrimp <i>with cocktail sauce</i>
Chicken Skewers <i>Asian Plum, Shawarma Tandoori, BBQ, Piri-Piri, Custom Options Available</i>	Filo Cups <i>with Ceviche, Mediterranean Chicken Salad, Custom Options Available</i>
Fresh Endive <i>with Gorgonzola & House-Spiced Nuts</i>	Roast Beef wrapped Asparagus
Smoked Salmon Spread <i>on Cucumber Rounds</i>	Fresh Fruit Skewers
Antipasto Skewers	Artichoke Parmesan Spread <i>with Crostini</i>

Salads

Caesar Salad	Tossed Garden Salad	Mixed Greens
Greek Salad	Seasonal Spinach Salad	Herbed Potato Salad
Sesame Noodles	Orzo-Feta Pasta Salad	World Spice/Craisin/Nut Quinoa
Edamame/Mango/Bean Salad	Mardi Gras Slaw (zingy)	Marinated Mushrooms
Grilled Vegetables	Sesame Asparagus	

Entrée

Grilled Basil Pesto Chicken	Greek Chicken	Chicken Marsala
Chicken Parmesan	Chicken Wellington	Apple Pecan Stuffed Chicken
Beef Roulades <i>with Savory Stuffing</i>	Tenderloin Tips <i>with Mushrooms</i>	Beef Bourguignon
BBQ Beef	Apple BBQ Shredded Beef	Herb Encrusted Tenderloin
Boardwalk Crab Cakes	Lump Crab Cakes	Sesame Encrusted Salmon

Pastas

Four Cheese Baked Pasta (v)	Pasta Alfredo (v)
Gnocchi <i>with red pepper cream sauce (v)</i>	Orchiette Pasta <i>with butternut squash and herbs (v)</i>
Pasta Fagiola (v) <i>with spinach, white bean, parmesan, herbs</i>	Tuscan Vegetarian Pasta <i>with mozzarella, parmesan, tomato, herbs, garlic, broccoli, spinach & mushrooms (v)</i>
Chef's Mac & Cheese (local cheese) (v)	

Sides

Rosemary Roasted Red Potatoes	Mashed Potatoes	Grilled Red & Sweet Potato Skewers
Mashed Sweet Potatoes	Herbed Rice	Corn & Black Bean Creole
Goat Cheese Polenta	Vegetable Sauté	Fresh Green Beans

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