



Wedding Day Receptions Menu

Wedding Entrees

Poultry

Lemon Chicken

Sauteed Floured Chicken With Lemon Zest.

Herb Roasted Chicken

Chicken Breast Seasoned With Rosemary, Thyme, Garlic And Salt And Pepper Then Baked To Perfection.

Chicken Marsala

Shallots & Sauté Mushrooms, Marsala Wine Stock.

Grilled Chicken Pomodoro GF

Crushed Plum Tomatoes, Roasted Garlic, Fresh Basil.

Balsamic Chicken GF

Cherry Tomatoes, Artichoke, & Niçoise Olives, Balsamic Reduction Sauce.

Teriyaki Grilled Chicken

Grilled On Open Fire With Teriyaki Glaze.

Chicken Picatta GF

Lemon Caper Butter Sauce.

Mediterranean Grilled Chicken GF

With Rosemary And Cucumber-yogurt Sauce.

Vegetarian Vegan

Stuff Peppers VEG

With Meatless Meat White Rice Peppers Onions

Portabella Steak VEG

Seasoned Fired Open Grill

Ginger Tofu Steak VEG

Breaded And Sauteed In Olive Oil

Pasta Primavera

Penne Mushrooms Zucchini Yellow Squash Red And Green Peppers Tomato Sauce

Baked Ziti

Penne Pasta, Ricotta, Parmesan, Mozzarella, Tomato-basil Sauce

Garlic Balsamic Brussel Sprouts VEG GF

Served With White Rice On The Side

Three-cheese Raviolotti

Wild Mushroom, Boursin Cheese Sauce

Eggplant Involtini Di Melanzane

Breaded Eggplant Stuffed With Ricotta Marinara Sauce Top With Shredded Mozzarella

Seafood Mediterranean

Caribbean Mahi Mahi GF

Mango Pineapple Sauces With Drizzled Sour Cream (\$8/person Upcharge)

Apricot Salmon GF

Apricot Glaze

Salt Pepper And Olive Oil Salmon GF

Exactly Like It's Name

Teriyaki Grilled Salmon

With Sesame And Parsley Flakes

Maryland Crab Cakes

Lump Crab Meat And Lemon Saluted

Lemon Cilantro Jumbo Shrimp GF

Grilled On Open Fire

Baked Flounder R

With Lemon Zest And Butter

Buffet Packages

PACKAGE #1

\$36 / person | Min 50 guests | increments of 10 guests

Choice of Salad

- 2 Proteins
- 2 Starches
- 2 Vegetables

PACKAGE #2

\$48 / person | Min 50 guests | increments of 10 guests | Choice of 3 Passed Hors D'ouerves | Choice of 4 Grazing Table Appetizers

Choice of Salad

- 2 Proteins
- 2 Starches
- 2 Vegetables

PACKAGE #3

\$58 / person | Min 50 guests | increments of 10 guests | Choice of 3 Hors D'ouerves

Choice of Salad

- 2 Proteins
- 2 Starches
- 2 Vegetables

PACKAGE #4

\$56 / person | Min 50 guests | increments of 10 guests | Choice of 3 Hors D'ouerves

Choice of Salad

- 2 Proteins
- 2 Starches
- 2 Vegetables
- Fancy Individual Desserts - Choose 3

100% Beef

Chimichurri Grilled Flank Steak GF

Freshly Mixed Chimichurri

Cabernet Flank Steak GF

Open Fired Grilled With Mushroom Cabernet Demi-glace

Au Poivre Flat Iron Steak GF

Demi Sauce Of Brandy And Peppercorn

Braised Beef Short Ribs GF

*48 Hours' Notice Red Wine Demi-glace

Oven-braised Beef Brisket GF

*48 Hours' Notice Red Wine Demi-glace

