

Wedding Catering Menu

We believe in full service- we will staff your event, serve your guests, bus your tables and provide you with everything you deserve on your special day!

We love tastings! Our tasting room accommodates two people and is an intimate, elegant space in which to meet our staff and discuss your perfect day.

Due to sourcing ingredients fresh not all items can be tasted

.Chef's Signature Menu

Select one entree \$15.00 per person

Select two entrees \$17.50 per person

Select three entrees \$19.75 per person

Carving Station-\$90.00

Plates, napkins and cutlery included

Choose Your Salad

Caesar Salad

Mixed Greens with cucumber, carrot, onion and tomato

Mixed Green Salad with blueberries, strawberries, oranges, feta and almonds

Mixed Greens with Kalamata olives, peppers, onion and feta

Cinnamon Roasted Pear & Apple Salad

Spinach Salad with Peppadew & Goat cheese

Caprese Salad with Tomatoes, Mozerella & Oil

Baby Greens with Haricot Vert, Marinated Artichokes and Tomatoes

Baby Greens with Roasted Asparagus & Tomato with Lemon Dressing

Wild Rice, Edamame and Carrot Salad with a light Asian Dressing

Choice of two dressings: Ranch, French, raspberry vinaigrette, Bleu Cheese, pineapple lime vinaigrette, Italian & Dorothy Lynch

Choose your Entrée

Bistro Chicken (asparagus, artichokes, mushrooms, and prosciutto)

Chicken Parmesan served with pasta (choose one additional side)

Tarragon Chicken in a rich Chardonnay and Mushroom sauce

Roasted chicken Breast with Lemon-Thyme Au Jus

Roasted Chicken with a Creamy Mustard Sauce

Chicken topped with Creamy Spinach and Artichokes

Italian Seasoned Chicken Caprese with Tomatoes, Basil and Mozzarella

Chicken Marsala in a Savory Mushroom and Marsala Wine Reduction Sauce

Rich and Creamy Pesto Chicken

Chicken Au Poivre

Turkey Carving Station

Scratch Made Teriyaki served over Tender Beef and Rice (choose one side)

Pepper Crusted Filet Mignon (add \$5.00 per person)

Bulgogi Street Tacos

Tenderloin Medallion Steak Au Poivre (add \$6.00 per person for 5oz)
Prime Rib Carving Station (Market Rate)
Tri Tip (add \$4.00 per person)
Hangar Steak (flatiron) (add \$5.00 per person)
)Boeuf Bourguignon/ Beef Burgundy with Vegetables and Burgundy Wine
Pork Loin Roulade with wild mushrooms (add \$1.00 per person)
Roasted Pork Loin with Bourbon Braised Apples
Roasted Pork Loin with Port Wine Reduction Sauce
Salmon with a lemon butter sauce
Potato, Scallion, and Goat Cheese Frittata
*VegetarianVegetable Lasagna
**VegetarianSweet Potato and Black Bean Enchiladas
**VegetarianPasta with Toasted Walnuts, Blue Cheese and Chives
**VegetarianBaked Ziti – Penne Pasta in Marinara Sauce with Ricotta, Provolone,
Parmesan, and Mozzarella Cheeses

Choose A Vegetable
Glazed Honey Carrots
Oven Roasted Vegetables
Broccoli, Cauliflower and Squash
Roasted Green Beans with Blue Cheese and Bacon
Roasted Brussel Sprouts with Cranberries, Hazelnuts, Bacon & Honey
Garlic Asparagus with Lime (add \$2.00 per person)
Creamed Spinach

Choose a Side
Rice Pilaf Wild Rice, Saffron, or Jasmine Rice
Spinach and Lemon Rice Pilaf
Orzo with Wilted Spinach and Pine Nuts
Roasted Herb Potatoes
Goat Cheese and Garlic Mashed Potatoes with Scallions
Creamy Scalloped Potatoes
Smashed Potatoes with chives, roasted garlic and herbs
Caramelized Onion & Pecan Wild Rice Pilaf
Red Quinoa with Roasted Garlic, Pine Nuts & Raisins (add \$1.50 per person)
Smoked Gouda Macaroni and Cheese with Bacon Crumbles

Grazing Table
\$8.00 to \$14.00 per person
Stand out from the crowd with a grazing table! Grazing Tables/Food Stations

Chef's Simplistic Menu \$13.00 Per Person
Plates, napkins and cutlery included- buffet only

Organic Green Garden Salad with Ranch & Italian dressing and a dinner roll

Entrée Select Two
guests have a choice of one or the other)
Pulled Pork or Chicken with your choice of huli huli Hawaiian, BBQ or teriyaki
Sliced Chicken Breast in a Scratch Made Creamy Pesto Sauce
Chicken Cacciatore
Fiesta Chicken
Mesquite Chicken Breasts with Herbs
Herb Encrusted Pork Tenderloin
Apricot Glazed Ham
Roast Beef with Gravy
Tomato Braised Smoked Beef Brisket
Cajun Chicken Alfredo with Sun-dried Tomatoes
Pasta with oven roasted vegetables and marinara
Parmesan Encrusted Tilapia Sides

Choose two
Sarsaparilla Baked beans
Black Beans
Almond & Cranberry Cole slaw
Classic Potato salad
Buttery Corn & Roasted Red Peppers
Green Bean Amondine with Garlic Zest
Honey Glazed Baby Carrots
Roasted Broccoli and Cauliflower
Cheesy or Garlic Mashed Potatoes
Rice Pilaf Spanish Rice
Smoky Mac and Cheese

Additional Services Provided
Coffee Station \$2.00 per person

Drink Station Iced Tea/ Sweet Tea or Lemonade \$2.00 per person

Pre-set water glasses \$2.00 per glass

Drink Service \$75.00 per server (water glasses filled at tables and refilled by a dedicated server)

Cake Cutting with cake table \$75.00

Cake Cutting with plated service \$75.00 plus \$2.00 per person

prices do not include tax or service fee(20% service fee for buffet, 25% service fee for rented plates, 33% service fee for plated service)

Gratuity is not included in service fee

Service Charge: This fee is standard among caterers and is included in the final billing on all food and beverage. This charge is the cost of bringing a restaurant to your and your guests. It includes the use of our equipment, staffing, Service ware, Insurance and Health permits, and other expenses

.Location of Event Fees – An additional cost may be included if Doorstep Diner Catering is charged a royalty fee when catering on-site at another venue

