

Wedding and Special Event Menu

Appetízers: (choose 2)

Mini Crab Cakes with New Orleans Remoulade Sauce Chicken Teriyaki Meatballs with Bell Pepper Caps Caprese Skewers

Salad (choose 1)

Mixed Greens with Tomatoes and Cucumbers Ceasar Salad

Vegetables: (choose 1)

Vegetable Medley (broccoli, cauliflower, and carrots) Green Beans with Portobello Mushrooms Southwestern Corn

Entree: (choose 2)

Italian Herb Roasted Chicken Grilled Shrimp Skewer (5 Shrimp per skewer) * Salt and Pepper Tri-tip Vegetarian Spaghetti

Sídes: (choose 1)

Garlic Mashed Potatoes Rice Pilaf

\$25 per guest



Wedding and Special Event Menu

Appetizers: (choose 3)

Mini Crab Cakes with New Orleans Remoulade Sauce Bourbon Street Shrimp with Orange Marmalade Sauce* Caprese Skewers Chicken Teriyaki Meatballs with Bell Pepper Caps Asparagus Spears wrapped in Goat Cheese and Proscuitto Bacon Wrapped Bleu Cheese Stuffed Dates

Salads: (choose 1)

Mixed Greens with Fresh Strawberries, Gorgonzola and Candied Walnuts Kale and Apple Salad Ceasar Salad

Vegetables: (choose 2)

Vegetable Medley (broccoli, cauliflower and carrots) Green Beans with Portobello Mushrooms Ratatouille (seasonal vegetables) Southwestern Corn

Entree: (choose 2)

Stuffed Chicken Breast Caribbean Coconut Chicken Grilled Shrimp Skewer (5 shrimp per skewer)* Crab Cakes with New Orleans Remoulade Sauce (2 per guest) Salt and Pepper Tri-tip Fresh Vegetables with Vegan Chicken

Sídes: (choose 1)

Garlic Mashed Potatoes Scalloped Potatoes Ríce Pílaf

\$35 per guest

*denotes dish must be prepared onsite



Wedding and Special Event Menu

Appetizers: (choose 4)

Mini Crab Cakes with New Orleans Remoulade Sauce Bourbon Street Shrimp with Orange Marmalade Sauce* Tomato-Basil Soup Shooters with Mini Grilled Cheese Toast Points* Bacon Wrapped Bleu Cheese Stuffed Dates Charcuterie

Salads: (choose 1)

Mixed Greens with Fresh Strawberries, Gorgonzola and Candied Walnuts Kale and Apple Salad Spinach and Mixed Berry Salad

Vegetables: (choose 2)

Vegetable Medley (broccoli, cauliflower, and carrots) Green Beans with Portobello Mushrooms Ratatouille (seasonal vegetables) Creamed Corn

Proteín: (choose 2)

Roasted Prime Rib (add \$2 per person) Stuffed Chicken Breast Cedar Plank Grilled Salmon Salt and Pepper Tri-tip Vegan Jambalaya Fresh Vegetables with Vegan Chicken

Sídes: (choose 2)

Garlic Mashed Potatoes Scalloped Potatoes 5 Cheese Macaroni and Cheese Rice Pilaf

\$45 per guest including sales tax

*denotes dish must be prepared onsite



Wedding and Special Event Menu Barbeque

Appetizers (Choose 3)

Mini Crab Cakes with New Orleans Remoulade Sauce Pork Belly Pops with Maple-Lime Glaze Crayfish Hush Puppies Caprese Skewers Sliced Fruit Display

Salad (Choose 1)

Tomato, Cucumber, Red Onion with Olive Oil and Red Wine Vinegar Potato Salad Cole Slaw

Vegetable (Choose 1)

Southwestern or Cream Corn Ratatouille (Seasonal Vegetables) Collard Greens

Entrée (Choose 2)

BBQ Chicken Mixed Pieces BBQ Tritip or Brisquet BBQ Hot Links BBQ Baby Back Ribs BBQ Salmon* Vegan Jambalaya

Sídes (Choose 1)

5 Cheese Macaroní and Cheese BBQ Baked Beans Mashed Potatoes

\$45 per guest including sales tax

*denotes dish must be prepared onsite