

Wedding Package – Premium (\$82pp)

Hors D'oeuvres (Choose 6)

- *Mediterranean Trio –Hummus/Caviar Dip/Baba Ghanoush w/Pita*
- *Marinated Skirt Steak on Crostini*
- *Shrimp Cocktail*
- *Bacon wrapped Apricots with Sage*
- *Taco Bar*
- *Mexican Trio - Guacamole/Salsa/Ceviche w/Tortillas*
- *Greek Salad*
- *Zucchini Chips*
- *Caramelized Onion Quiche*
- *Tomato Poppers – stuffed with Chevre*
- *Teriyaki Chicken Bites*
- *Roasted Baby Bell Peppers*

Cocktail Hour Stationary Carving Stations – Roasted Turkey, Ham, Roast Beef – (Included)

Buffet Options Salad (Choose 3):

- *Kale & Berries*
- *Spring Greens & Spinach (House Dressing)*
- *Watermelon, Feta & Arugula (Seasonal)*
- *Beet & Goat Cheese*
- *Jicama*

Pasta Course (Choose 3):

- *Pasta Primavera*
- *Fettuccini Alfredo w/Broccoli*
- *Penne A La Vodka*
- *Truffle Mac & Cheese*
- *Baked Ziti*

Entrée (Choose 3):

- *Roasted Rosemary Lemon Chicken*
- *Marinated Grilled Chicken*
- *Slow Roasted Jerk Chicken*
- *Herb Crusted Lamb*
- *Wild Alaskan Salmon (Broiled or Grilled)*
- *Broiled Orange Roughie or Flounder in Butter Lemon Sauce*
- *Filet Mignon w/Lemon Garlic or Mushroom Sauce)*
- *Steak au Pavior*



Side Dishes (Choose 3):

- German Potato Salad (Warm, no Mayo)
- Garlic Mashed Potatoes
- Broccoli with Butter Garlic Sauce
- Carrots Julienne
- Roasted Cauliflower
- Rice Pilaf
- Red Rice
- Seasonal Roasted Root Vegetables
- Tabbouleh

Dessert (Choose 1):

- Tiramisu
- Mini Key Lime Pie
- Cup
- Chocolate Mousse

Premium Bar Service (Choose 1):

- Cocktail hour-Open Bar (12pp)
- Full meal service-Open Bar (+\$30pp)

** Coffee and Tea service*

** Servers and Bartenders, Linens, Place Settings & Professional Chafers * Don't see what you want? We'll prepare a curated menu upon request. **Vegetarian and Vegan options available upon request***