

Traditional Style Wedding Package: \$40-\$45 per person
Two proteins, on Vegetarian option, and 2-3 Side dish options

Chicken Dishes:

- Coq Au Vin (Chicken Dish with red wine, carrots and bacon)
- Chicken Piccata (Chicken Dish with white wine, butter, capers and lemon)
- Cider Braised Bone in Chicken Thigh with kale and carmelized onions
- Maple Syrup and Red Ale Chicken Breast with Grain Mustard and Dijon
- Bruschetta Style Stuffed Chicken With Tomatoes, Balsamic Reduction and Shaved Parm

Beef Dishes:

- Rib Eye steak seasoned simply with rosemary salt and cracked pepper, seared off and basted in mushroom duxelle compound butter OR same style Rib Eye topped with a bright and earthy chimichurri sauce instead of being served with the compound butter
- Braised Beef Ribs - Braised in red wine and beef broth with garlic, thyme, celery, carrots and onions. Served fall off the bone tender
- Steak Pinwheel - Flank Steak, Cheese, Spinach, Mushrooms, Garlic, Onions rolled up and seared off
- Chuck Steak with Carmelized Mushrooms and Onions with a Beef Peppercorn Gravy

Fish Dishes:

- Seared Salmon with Agave Glaze
- Sweetened Baked Salmon with Mango Salsa
- Salmon with Parsley Gremolata
- Cod or Halibut Cooked in a lemon-garlic butter and topped with fresh parsley
- Pesto coated White Fish

Vegetarian Dishes:

- Shaved Brussel Sprouts and Sweet Potatoes with a Maple Tahini Dressing
- Gourmet Four Cheese Mac and Cheese
- Gnocchi With Carmelized Mushrooms and Spinach with an Alfredo Style Cream Sauce
- Fennel Bulbs Baked in a Garlic Dijon Sauce and garnished with lightly pickled Cabbage
- Swiss Chard and Ricotta Stuffed Shells with Butternut Squash Cream Sauce

Mashed Potatoes:

- Potatoes Dauphinoise Styled Mash - Thyme infused cream & Gruyère cheese added to golden potato mash
- Garlic and Herb Mash Potatoes w/ Sour Cream
- Basic Mashed Potatoes - Butter, Milk, Salt and Pepper

Rice Dishes:

- Rice Pilaf with Caramelized Wild Mushroom and Thyme
- Garlic and Parmesan Rice

- Dirty Rice with Nuts and Dried Fruit

Asparagus:

- Bacon Wrapped Asparagus with balsamic glaze
- Roasted Asparagus with lemon ricotta sauce
- Oven Roasted Asparagus on top a bed of sweet tomatoes, all topped with a Lemon Pesto

Green Bean Recipes:

- Parmesan Crusted Green Beans
- Lemon Pepper Green Beans
- Italian Green Beans with Balsamic Vinegar, Breadcrumbs, topped with herb goat cheese

Caesar Salad or Tossed Salad with Homemade Dressings is also available as a side

Indian Style Cuisine Menu:

Appetizer Package: All three for \$15 per Person

Traditional Style Samosas - Potatoes, peas, onions, spices

Lentil Fritters - lentils, red onions, red chilis, chili flakes, curry powder, salt, coriander, and fennel seeds

Homemade Naan Bread

Entrees - Select One of the Three Options 30\$ per person

Chicken Tikka Masala

Fragrant Basmati Rice

Side of Roasted Vegetable (Typically we do Squash or Broccoli)

Fresh Cucumber Salad

Butter Chicken

Fragrant Basmati Rice

Side of Roasted Vegetable (Typically we do Squash or Broccoli)

Fresh Cucumber Salad

Chicken Vindaloo

Fragrant Basmati Rice

Side of Roasted Vegetable (Typically we do Squash or Broccoli)

Fresh Cucumber Salad

A vegetarian version can be made for anyone with dietary restrictions

BBQ Chicken/Ribs Picnic Package

**Comes with Grilled Chicken Slathered in Homemade BBQ Sauce
Smoked Pork Shoulder (Pulled Pork) or Smoked Pork Ribs
Slathered in Homemade BBQ Sauce**

**Package Deal: Pick 3 Options Below for: 37\$ per person
Pick 4 Options Below for: 43\$ per person**

Apple, Cabbage and Rainbow Carrot Slaw

4-Cheese Mac and Cheese (Sharp Cheddar, Gruyere, Colby Jack, Mozzarella)

Mexican Grilled Corn (Elote)

Loaded Baked Potatoes

Garlic and Herb Mashed Potatoes w/ Gravy

Sweet and Spicy Sweet Potato Wedges

Bacon and Maple Baked Beans

Tri Color Pasta Salad with Cheese Chunks, Cucumber, Bell Peppers, Onion and Tomatoes

BURGER BAR PACKAGE: Pick two different flavor pairings for \$30 per person

- Hawaiian Burger Bar: Sweet Hawaiian Pretzel buns, Grilled Pineapple slices, Avocado, Bacon, Jalapeno, Sweet & Spicy Aioli
- Brie/Blue Cheese Burger Bar: Brioche Bun, Brie and Blue Cheese, Bacon, Carmelized onions, Grilled Apple Slices, Garlic & Herb Aioli
- Cowboy Burger Bar: Brioche Bun, Homemade fried pepper strips, Homemade BBQ Sauce, Bacon, Carmelized Onions, Pepper Jack Cheese
- Ramen Burger Bar: Sesame Seed Bun, Soft Boiled Eggs, Mushrooms, Miso Aioli, Chasu, Bok Choy, American Cheese

- Upscale Burger Bar: Artisan Bun, Balsamic and Fig Jam, Arugula, Prosciutto, Goat Cheese, Walnut Aioli

Italian Inspired Vegetarian Cuisine:

Choose 1 entree with sides (\$30 per person) Or Two with sides (\$35 per person)

Creamy mushroom stroganoff

Ricotta and Swiss Chard Stuffed Shells with Butternut squash cream sauce

Gnouchi with roasted onion, garlic and mushrooms, either tossed in an herb butter and finished with fresh grated parmesan cheese OR served with an alfredo style white sauce

Side Dishes:

Vegetarian Stuffed Zucchini

Cauliflower Gratin

Shaved Brussel Sprout & Endive Salad - Frisee, shaved brussel sprouts, baby spinach, sliced apples, purple grapes, lentils, sunflower seeds, in-house almond "parmesan", topped with a bright pink beet dressing

Garlic Bread

French Inspired Vegetarian Cuisine:

Entrees: Choose 1 Entree with sides (30\$ per person) Choose Two with sides (35\$ per person)

Mushroom Bourguignon atop a bed of Mashed Potatoes

Boulangere Style Roasted Squash - Stuffed with roasted red peppers, mushrooms, chestnuts, spinach and a spicy pesto

Vegetarian Tartiflette - layers of potatoes, marinated artichokes, spinach, onions, smoked cheese and mushrooms baked in a creamy sauce

Side Dishes:

French Glazed Carrots

Haricots Verts Amandine (Greenbeans with lemon, butter and almonds)

Salade De Figs - combination of ripe figs, endive, onions, lemon juice, olive oil, red wine vinegar, salt, pepper, and sugar

Served with a Homemade French Baguette and Compound Butter

Upscale French Dinner Package:

Appetizer Or Starters: \$10 per person for one choice

Duxelle and Crostini (Mushroom, shallot onion paste eaten with buttery crostini)

Gougeres (Cheesey Cream Puff)

French Onion Soup

Entree and Sides: One meat + Sides \$40 per person | Both meats + Sides \$46 per person

Coq Au Vin (Chicken Dish with red wine, carrots and bacon)

Beef Bourguignon (Beef Dish braised in a red wine gravy)

Potatoes Dauphinoise (Thyme, cheese, cream, somewhat like au gratin)

champignons farcis au beurre et à l'ail (Garlic stuffed mushrooms)

French Glazed Carrots

Haricots Verts Amandine (Greenbeans with lemon, butter and almonds)

Desserts: Ranging from \$7-10 per person (Desserts specific to this package)

Baked Alaska (\$10)

Crepe Brulee (\$7)