



Plated

FIRST COURSE

Salad served with
fresh baked bread and butter.

SECOND COURSE

Entree served with a choice of
starch and choice of vegetables.

GOLD

Encore vinaigrette included.
Choose two entrees for duet plate.

PLATINUM

Choose any salad and
two entrees for duet plate.

SALAD

(Choose One)

Encore Vinaigrette 

Classic Caesar¹

Raspberry Walnut¹  

STARCH

(Choose One)

Garlic Mashed Potatoes

Herb Roasted Potatoes

Rice Pilaf

Potatoes Au Gratin

VEGETABLES

(Choose One)

Vegetable Medley (Seasonal)

Green Beans and
Julien Cut Carrots

Roasted Brussel Sprouts

ENTRÉES

Saute Mushroom Chicken Marsala


Saute Chicken Francaise with
Beurre Blanc Sauce

Chicken Cordon Bleu with Chardonnay Sauce

Grilled Chicken Puttanesca 

Charred Lemon Chicken Piccata

Broiled Tilapia with Parmesan Crust 

Oven Roasted Salmon
with Sesame Teriyaki Glaze 

Roasted Petite Filet Mignon
with Savory Demi-Glaze

Braised Beef Shirt Rib (min. 30 people)

Grilled Portabella with Spinach, Roasted Peppers
and Balsamic Sauce  

Tri-Cheese Tortellini Pesto Parmesan 

 Vegan  Gluten-Free

Many Encore menu items can be adjusted to accommodate Gluten-Free or other allergen-specific diets. Ask your wedding planner for details when planning your meals.

Menus are subject to change.

¹ Additional upgrade cost for Gold Package



Traditional Buffet

Includes assorted salads, choice of vegetables, potatoes or rice, freshly baked bread and butter, plus these options.

CUSTOM

Choose 1 Entrée

SILVER

Choose 1 Entrée and
1 Carving Station

GOLD

Choose 2 Entrées
and 1 Carving Station

PLATINUM

Choose 2 Entrées
and 1 Carving Station

ENTRÉES

Sauté Mushroom Chicken Marsala

Sauté Chicken Francaise with
Beurre Blanc Sauce

Chicken Cordon Bleu with Chardonnay Sauce

Chicken Parmesan

Charred Lemon Chicken Piccata

Five Cheese Tortellini Pesto Parmesan 

Oven Roasted Salmon
with Sesame Teriyaki Glaze 

Roasted Pork Loin with
Rosemary Peppercorn Demi Glaze


CARVING STATION

Roast Beef Au Jus with Creamed Horseradish²

Pit Ham with Pineapple Glaze¹ 

Oven Roasted Turkey with Gravy¹ 

Herb Crusted Beef Tenderloin Au Jus¹²

Slow Roasted Prime Rib of Beef Au Jus
with Creamed Horseradish¹² 



Vegan



Gluten-Free

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1-Upgrade Option in Custom and Silver Packages • 2- Upgrade option in Gold Package



Hors D'oeuvre

SILVER

A rainbow vegetable platter with pesto hummus and a variety of imported cheeses and crackers

GOLD

Choose any four options


PLATINUM



Choose any six options

CHILLED

Smoked Salmon Mousse in a Puffed Pastry

Rainbow Vegetable Platter  

Variety of Domestic & Imported Cheeses with Crackers 

Fresh Sliced Fruit Platter  

Tuna Poke in Cucumber Cups 

Prosciutto-Wrapped Caprese Skewers

Tomato Basil Bruschetta

HOT

Crispy Mini-Vegetable Spring Rolls with Sweet Chili Sauce 

Sweet and Tangy Barbecue Meatballs

Mini Crab Cakes with Spicy Remoulade

Bacon-wrapped scallops 

Chicken Pot Stickers with Pineapple Teriyaki

Spicy Jamaican Jerk Chicken Skewers 

Brie and Apple Phyllo Kisses 

Mini Quesadilla

Stuffed Mushrooms with Italian Sausage and Topped with Cheese

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*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food-borne illnesses, especially if you have certain conditions.



Wedding Packages

CUSTOM PACKAGE

\$50 / Person - 5 Hours

FOOD & BEVERAGE

Bar Service

- Cashbar

Meal Service

- 2 Entree Buffet or Plated Chicken Entree

DECOR & MORE

- House Chairs & Linens

SILVER PACKAGE

\$64 / Person - 5 Hours

FOOD & BEVERAGE

Bar Service

- Soft Drinks & Cash Bar
- Choice of 2 Varietals for House Table Wine

Champagne & Cider Toast

- House Champagne

Appetizers

- Assorted Cheese and Vegetables

Meal Service

- 2 Entree Buffet or Plated Chicken Entree

DECOR & MORE

- House Chairs & Linens
- DJ & MC Service
- House Centerpieces

GOLD PACKAGE

\$98 / Person - 5 Hours

FOOD & BEVERAGE

Bar Service

- Open Bar with Beer, Wine & Well Spirits
- Choice of 2 Varietals for Gold Table Wine

Champagne & Cider Toast

- Gold Champagne

Appetizers

- Choice of 4 items

Meal Service

- 3 Entree Buffet or Duet Plate

Dessert

- Personalized Wedding Cake

DECOR & MORE

- House Chairs & Linens
- DJ & MC Service
- Custom Fresh Floral Centerpieces

PLATINUM PACKAGE

\$130 / Person - 6 Hours

FOOD & BEVERAGE

Bar Service

- Open Bar with Beer, Wine & Top-Shelf Spirits
- Choice of 2 Varietals for Platinum Table Wine

Champagne & Cider Toast

- Platinum Champagne

Appetizers

- Choice of 6 items

Meal Service

- 3 Entree Buffet or Duet Plate

Dessert

- Personalized Wedding Cake

DECOR & MORE

- Officiant
- Elite Chairs & Linens
- DJ & MC Service
- Custom Fresh Floral Centerpieces
- Photo Booth & Operator
- Accent Lighting
- Outdoor Grand Exit Sparkler Moment

ESSENTIALS

All of your packages include comprehensive 'Essentials' that make every wedding seamless.

- Exceptional Venue
- Wedding Planning
- Rehearsal Walk-through
- Day Of Coordination (upgraded cost)

- Expert, Caring Staff
- Terrific, Trusted Vendors
- Complete Set-up & Clean up
- China, Silverware, Glassware

- Gift, Cake & Guest Book Tables
- Cake Cutting
- Dedicated Bar
- Dance Floor