Weddings

Wedding Packages

Elegant cocktail party, six-course gourmet dinner, casual afternoon barbeque. American, Italian, Indian, Middle Eastern. Whatever your vision, we'll bring it to life. Each and every one of our wedding menus is unique and designed specifically for, and in consultation with, the wedding couple.

Along with the incredible food, our wedding packages also include all table linens, centerpieces, cake cutting, guest favors, custom lighting, and room setup and teardown. In addition, we can provide a custom wedding cake (made in-house) as well as event planning services.

To inspire you, below are two sample menus for different budgets but keep in mind that whatever your budget, we're confident we can make your event memorable. Please <u>contact us</u> to get the conversation started!

Sample Menu 1

Hors D'oeuvres (passed)

- Assorted Sushi
 - California, spicy tuna, vegetable, and Philadelphia rolls, all made in-house
- Mini Charcuterie Bouquets assorted meats and cheeses, pickled vegetables; served in a bamboo cone
- Vegetable Crudité
- Frozen Grape Skewers
- Bruschetta

thick slices of fresh bread rubbed with garlic, grilled, drizzled with extra-virgin olive oil, and topped with either olive tapenade, caramelized onion spread, or fresh tomatoes and basil with balsamic reduction

First Course

Caramelized Peach Soup

chilled, topped with a smoked maple bourbon foam

• Caprese Salad wild baby greens with petite fresh mozzarella, heirloom grape tomatoes, topped with a

balsamic reduction, olive oil, and fresh basil

Entrée

• Duet

pan-seared beef tenderloin, lemon herb chicken, fingerling potatoes, haricot vert

House-Made Desserts

• Sweets Table

selection of sliced fresh, seasonal fruit, mini parfaits, and house-made cookies, pies and cakes

- Wedding Cake
- Mini Tier Cakes for guests

Late Night

All-American Station

sliders and hot dogs along with two choices from the following: fries, coleslaw, potato salad, corn, fruit salad, or baked beans, upgrade with cheese sauce and chili

Beverages

• Unlimited coffee, hot tea, iced tea, lemonade (or fruit punch), and fountain drinks

For couples wishing to serve alcohol at their event we'll provide a trained bartender, all mixers, condiments, and glassware.

Sample Menu 2

Hors D'oeuvres

• Charcuterie Table

thinly sliced cured meats, eclectic assortment of cheeses, fresh and dried fruits, pickled and fresh vegetables; served with rustic breads, crackers, and preserves

Salad Course

- House Salad mixed greens, grapes, crispy shiitake mushrooms, red onions, radishes, honey mustard vinaigrette
 - Hard-Crusted Rolls with cinnamon honey butter

Entrée

• Apple Brandy Glazed Pork Loin served with duchess potatoes and oven-roasted broccolini

Dessert

• Wedding Cake made in-house

Beverages

• Unlimited coffee, hot tea, iced tea, lemonade (or fruit punch), and fountain drinks

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