

## **TIER ONE WEDDING**

### **signature drink**

**bayou rum punch - \$4.75 per person**

### **stationary hors d'oeuvres**

#### **charcuterie board & vegetable crudite - \$9.50 per person**

*hard & soft imported cheeses, mousse truffle pate, homemade ricotta, sliced cured meats, balsamic glaze, honey, apricots, grapes, poached pears, pesto, crackers & sliced baguettes, assorted raw vegetables accompanied by "favorite" & green goddess dips*

#### **assorted sushi platter - \$8.95 per person**

*avocado, california, boston, spicy tuna, tempura rolls, soy sauce, wasabi, pickled ginger, etc*

### **passed hors d'oeuvres**

#### **wild mushroom popper & sausage and caramelized onion popper - \$3.65 a piece**

*assorted wild mushrooms, fontina, mozzarella & parmesan cheeses on puff pastry (same with crumbled sausage & caramelized onion)*

#### **short rib egg rolls - \$3.95 a piece**

*slow braised short ribs wrapped & flash fried served with a silky madeira sauce and drizzle with truffle oil*

#### **sticky thai chicken bite - \$2.95 a piece**

*panko crusted chicken nuggets soaked in sticky sweet thai sauce*

#### **pulled pork spring roll with smoky bbq sauce - \$3.75 a piece**

*Pulled pork & tangy cole slaw wrapped in a wonton & fried, served with smoky bbq sauce*

#### **sesame crusted ahi tuna - \$4.25 a piece**

*ahi tuna on wonton crisp topped with seaweed salad & red pepper jelly*

#### **thai duck pizza with hoisin drizzle - \$3.85 a piece**

*slow roasted shredded duck with hoisin sauce, goat cheese & mozzarella with scallions & cilantro*

**chipotle shrimp taco with avocado salsa - \$3.65 a piece**

*chipotle dusted shrimp on a homemade tortilla chip with a dollop of avocado salsa*

**candy bacon. - \$2.60 a piece**

*no description necessary. just pure joy.*

**macaroni & cheese bite with lemon dijon aioli - \$2.75 a piece**

*panko crusted & deep fried bites of macaroni & cheese with a lemony aioli dipping sauce*

**dinner**

**pricing per person: \$67**

**farm house salad**

*hearts of romaine & boston bibb with heirloom tomatoes & fresh mozzarella, shaved parmesan & housemade white balsamic vinaigrette drizzled over top*

**pecan & panko crusted chicken in champagne mustard sauce**

*crunchy chicken breast draped in tangy champagne mustard sauce*

**filet of beef tenderloin in cabernet reduction**

*pan roasted filet of beef tenderloin*

**miso soy glazed salmon**

*asian inspired salmon filet*

**seasonal vegetables (served in three different serving vessels)**

*oven roasted asparagus with shaved parmesan*

*sauteed summer corn with fresh basil*

*red bliss potatoes with rosemary & hint of garlic*

**citrus herb summer pasta salad**

*fluted campanelle pasta with diced yellow squash, zucchini, cherry tomatoes in light, citrusy lemon beurre blanc & cracked black pepper*

**assorted artisanal rolls & citrus thyme compound butter**

**decadent dessert**  
**pricing per person \$13.50**

**fresh seasonal berries with toasted double butter pound cake,  
strawberry coulis & homemade whipped cream**

**platters of gooey butter bars, double chocolate brownies, vanilla  
amaretto pudding cake bites & dark chocolate pudding Cake Bites**

**coffee & tea service**

## **TIER TWO WEDDING**

### **signature drink**

**coco loco - \$4.95 per person**

*colombian coconut rum cocktail popular on the caribbean coast*

### **stationary hors d'oeuvres**

**charcuterie board & vegetable crudite - \$9.50 per person**

*hard & soft imported cheeses, mousse truffle pate, homemade ricotta, sliced cured meats, balsamic glaze, honey, apricots, grapes, poached pears, pesto, crackers & sliced baguettes, assorted raw vegetables accompanied by "favorite" & green goddess dips*

### **passed hors d'oeuvres**

**beef & vegetable empanadas with squeeze of lime - \$3.65 a piece**

*spiced ground beef OR spiced vegetable empanadas wrapped in pastry*

**corn & cheese arepas - \$3.65 a piece**

*fresh summer corn folded into a crispy arepa with a dollop of citrus lime crema*

**sesame crusted ahi tuna - \$4.25 a piece**

*ahi tuna on wonton crisp topped with seaweed salad & red pepper jelly*

**chipotle shrimp taco with avocado salsa - \$3.65 a piece**

*chipotle dusted shrimp on a homemade tortilla chip with a dollop of avocado salsa*

**mediterranean greek salad cups - \$3.75 a piece (vegan friendly)**

*scooped cucumber cups filled with olives, roasted red peppers, cherry tomatoes, crumbled feta & red wine oregano vinaigrette*

**macaroni & cheese bite with lemon dijon aioli - \$2.75 a piece**

*panko crusted & deep fried bites of macaroni & cheese with a lemony aioli dipping sauce*

### **dinner**

**pricing per person: \$63**

**rustic salad**

*mesclun greens with crumbled goat cheese, honey glazed pecans, dried cranberries & white balsamic vinaigrette drizzled over top*

**filet of beef tenderloin in shallot cream sauce**

*pan roasted filet of beef tenderloin*

**herb braised salmon**

*farm fresh herbs, tomatoes & citrus flavored salmon filet*

**seasonal vegetables**

*oven roasted asparagus with shaved parmesan  
roasted garlic mashed potatoes*

**fusilli primavera (vegetarian option)**

*fusilli pasta with diced yellow squash, zucchini, cherry tomatoes & eggplant in light tomato sauce*

***assorted artisanal rolls & citrus thyme compound butter***

**decadent desserts**

**pricing per person \$9.95**

**platters of gooey butter bars, double chocolate brownies, vanilla amaretto pudding cake bites & dark chocolate pudding cake bites**

**seasonal berries**

**coffee & tea service**

## **TIER THREE WEDDING**

### **signature drink: honey crisp sangria - \$4.25**

*Seasonal Apple Sangria with crisp White & Red Wines*

### **stationary hors d'oeuvres**

#### **charcuterie board & vegetable crudite - \$9.50 per person**

*hard & soft imported cheeses, mousse truffle pate, homemade ricotta, sliced cured meats, balsamic glaze, honey, apricots, grapes, poached pears, pesto, crackers & sliced baguettes, assorted raw vegetables accompanied by "favorite" & green goddess dips*

#### **dinner:**

**pricing per person \$58**

#### **harvest salad**

*mesclun greens with crumbled goat cheese, roasted butternut squash, dried cranberries, honey glazed pecans in cranberry vinaigrette*

#### **pan roasted chicken medallions with cranberries & apricots in port wine reduction**

*chicken medallions in a flavorful autumnal sauce*

#### **drunken marinated flank steak**

*flank steak drunken in a tuscan inspired marinade of balsamic vinegar, garlic, dijon mustard & rosemary*

#### **citrus garden rice pilaf with spring vegetables**

*lemon scented rice pilaf studded with zucchini, squash, spring peas & asparagus*

#### **roasted root vegetables**

*roasted butternut squash, glazed carrots, caramelized sweet potatoes & parsnips*

#### ***assorted artisanal rolls & citrus thyme compound butter***

#### **\* \* children's entrée \* \***

**panko crusted white meat chicken fingers with homemade honey mustard**

**decadent desserts**  
**pricing per person \$9.95**

**platters of gooey butter bars, double chocolate brownies, vanilla  
amaretto pudding cake bites & dark chocolate pudding cake bites**

**seasonal berries**

**coffee & tea service**