



Classic Buffet Wedding Menu

Passed Bites/Stations - priced per selection

Thai sweet chili cauliflower wing- sesame seeds, paprika, cumin - 5 per guest

Smashed blackberry and goat cheese toast – 4.25 per guest

Mac and cheese shot – 4.75 per guest

Bourbon chicken skewers - garlic, honey, soy, Knob Creek – 4 per guest

Grilled sweet chili lime shrimp skewers - 8 per guest

Coconut and lemongrass steak skewer – ginger, garlic, coconut milk – 5.25 per guest

Seasonal veggie cup – edamame hummus – 3 per guest

La Fiesta - 10 per guest

Street Taco Bar Mini corn tortillas, carne asada, grilled chicken Refried beans & Spanish Rice

Condiments - cilantro, limes onions, red salsa, green salsa, tortilla chips

Mi Amore - 14 per guest

Choice of Caesar or Garden salad Fresh baked artisan dinner rolls and butter Tuscan chicken pasta - Spinach, sundried tomato, cream, parmesan, penne

The Adventure Begins – 20 per guest

Choice of Caesar or Garden salad Fresh baked artisan dinner rolls and butter Grilled chicken with lemon and thyme Sides – Choice of 2 (1 vegetable and 1 starch)

"I Do" – 22 per guest

Add grilled chicken with lemon thyme - 5 per guest Choice of Caesar or Garden salad Fresh baked artisan dinner rolls and butter Roasted garlic tri tip Sides – Choice of 2 (1 vegetable and 1 starch)

Happily, Ever After – 51 per guest Passed Bites/Stations – choice of 2

Spicy pork skewer International cheese and farmer's market Mini burger with aged cheddar Petite Italian meatballs in marinara Smoked tri tip sammi with chimichurri sauce Grilled lemongrass beef skewer Prosciutto wrapped Italian breadstick Seasonal veggie cups with edamame hummus Mac n cheese station – pulled pork, crispy bacon, sautéed mushrooms, and jalapenos Bruschetta station – Tomato basil, roasted peppers, marinated artichokes, fresh mozzarella, olives, fruit

Salad – choice of 1

Pear, feta, dried cranberry, and candied pecan. House made balsamic vinaigrette Classic Caesar – romaine hearts, croutons, parmesan cheese and house made dressing

Bread- Fresh baked artisan dinner rolls and butter

Main Course – choice of 2

<u>Chicken</u>

Grilled chicken with lemon and thyme Caprese chicken- Basil, mozzarella, cherry tomato and balsamic glaze BBP-bacon, boursin and prosciutto

<u>Meat</u>

Fennel boysenberry pork tenderloin Chianti braised beef short rib Roast prime rib of beef

Fish and Seafood

Grilled shrimp skewer with chili lime glaze Grilled salmon with whole lemon-sesame sauce Grilled swordfish with tomatoes and oregano

Vegetarian/Vegan

Quinoa, feta, pistachio stuffed acorn squash

Sides-Choose 2

Steve's mac n cheese Oven roasted seasonal root vegetables Roasted spiced carrots with pistachios Buttermilk boursin mashed potatoes House pilaf – orzo, thyme, garlic

Serving Staff

Beverage station – Infused water, lemonade, and fresh brewed iced tea

Cake cutting

Set up, serve and breakdown food and beverage stations

Platters and buffet serving utensils

Additional Services

Beverage station – 2 per guest

Infused water, lemonade, and fresh brewed iced tea, disposable cups

Cake cutting – 1 per guest

Includes high quality disposable fork and plastic plate

Bartender Service - 250

One Qualified and Experienced Mixologist, professional bartending tools & equipment, one hour prestart set up, up to six-hour service time, napkins, straws, disposable cups, ice

Client to supply to supply all alcohol, beer, wine, champagne, mixers, garnish, beer, wine

Serving Staff – 175 each

Tray pass appetizers

Set up, serve and breakdown food and beverage stations

Table bussing

Pour champagne and cider for toast

Rental Items

China plate, goblet, 3-piece flat ware – 2.75 per

Champagne flute - .75 per

Cloth napkin – .75 per

Bride & Groom Send Off Meal – 21 per

Vendor Meal – 21 per

Bridal Party Bites – 65 per 12-inch grazing tray

Delivered to bridal cottage prior to ceremony

Man Cave Munchies – 75 per 12 inch grazing tray

Delivered to the man cave prior to ceremony

Gratuity, Administration Fee and Tax not included