



2014 WEDDING PACKAGES

SATIN SLIPPER

Buffet - 100 Person Minimum

One Display Station

2 Passed Hors d'Oeuvres

1 Salad

1 Entrée

2 Vegetables

1 Starch

Bakery Fresh Breads & Butter

Sodas, Ice Tea, Water, Ice

*China, Cutlery, Glassware, Salt
& Pepper Shakers*

White or Ecru Linens, Cloth

Napkins

Votives

\$63.75 per person

6% Sales Tax and Delivery

not included

GLASS SLIPPER

Buffet - 100 Person Minimum

One Display Station

2 Passed Hors d'Oeuvres

1 Salad

2 Entrees

1 Vegetable

1 Starch

Bakery Fresh Breads & Butter

*4 Hours Beer, Wine, and
Soda Bar with Ice*

*China, Cutlery, Glassware, Salt
& Pepper Shakers*

White or Ecru Linens, Cloth

Napkins

Votives

\$75.00 per person

6% Sales Tax and Delivery

not included

VELVET SLIPPER

Buffet - 100 Person Minimum

One Display Station

3 Passed Hors d'Oeuvres

1 Salad

2 Entrees

1 Vegetable

1 Starch

Bakery Fresh Breads & Butter

*4 Hours Open Bar with Premium
Brands, Mixed Drinks, Beer, Wine
and Sodas, Mixers, Bar Fruit, Ice
Champagne Toast*

*China, Cutlery, Glassware, Salt &
Pepper Shakers*

White or Ecru Linens, Cloth

Napkins, Votives

\$89.50 per person

6% Sales Tax and Delivery

not included

DIAMOND SLIPPER

Buffet - 100 Person Minimum

One Display Station

4 Passed Hors d'Oeuvres

1 Salad

2 Entrees

1 Vegetable

1 Starch

Bakery Fresh Breads & Butter

*4 Hours Open Bar with Premium Brands, Mixed
Drinks, Beer, Wine and Sodas, Mixers, Bar Fruit,
Ice*

Champagne Toast

*China, Cutlery, Glassware, Salt & Pepper Shakers
White or Ecrú Lines, Cloth Napkins, Votives*

\$98.00 per person

6% Sales Tax and Delivery not included

HIGH HEEL SLIPPER

Plated Dinner - 100 Person Minimum

One Display Station

5 Passed Hors d'Oeuvres

Plated Salad

Dual Entrees

1 Vegetable

1 Starch

Bakery Fresh Breads & Butter

*4 Hours Open Bar with Premium Brands, Mixed
Drinks, Beer, Wine and Sodas, Mixers, Bar Fruit,
Ice*

Champagne Toast

*China, Cutlery, Glassware, Salt & Pepper Shakers
White or Ecrú Lines, Cloth Napkins, Votives*

\$120.00 per person

6% Sales Tax and Delivery not included

AVAILABLE OPTIONS

Plated Salads - Add \$1.50 Per Person

Wine Served at Tables During Dinner - Add \$5.00 Per Person

Signature Cocktails Available - \$6.00 Per Person

Premium Open Bar

(2) Domestic and (2) Imported Beers

(2) Red (2) White Wines

*Bacardi Rum, Grey Goose Vodka, Tanqueray Gin,
Johnnie Black Scotch, and Makers Mark Bourbon
Coke, diet Coke, Sprite, Ginger Ale, Tonic, Seltzer*

Each Additional Hour of Open Bar is \$6.00 Per Person

Additional Half Hour is \$5.00 Per Person

DISPLAY STATION

*Fruits, Crudit , Domestic and International Cheeses
Served with Crackers and Crostini*

Antipasto Station - Add \$6.00 Per Person

PASSED HORS D'OEUVRES

Bacon Wrapped Scallops with Our Cinnamon Sauce

Petite Crab Cakes with Cocktail Sauce

Grilled Extra Large Shrimp with Pesto Aoli (add \$2.00/person)

Mini Beef Wellington with Bernaise

Teriyaki Beef Skewers with Ginger Sesame Sauce

Grilled Chicken Skewers with Pineapple Habanero Sauce

OR with Ginger Peanut Sauce

Fillo Tarts with Smoked Chicken Salad, Mandarin Oranges, and Spring Onion Garnish

Chicken Meatballs with Teriyaki Sauce

Chicken Curry on Banana Bread with Spring Onion Garnish

Grilled Pesto Ceasar Chicken Skewers

Vegetarian Quesadillas with Caramelized Onions, Mexican Cheeses, Sour Cream, and Salsa

Filo Tart with Caramelized Granny Smith Apples, Cinnamon, and Brie, with Toasted Almonds

Mini White Pita Pizzas with Fresh Basil

Zucchini Fingers with Ranch Dressing (gluten-free)

SALADS

Shirley's House Salad of Organic Greens, Grape Tomatoes, English Cucumber, Thinly Sliced Red Onion, Radish Sprouts, Toasted Almonds, Served with Our Balsamic Vinaigrette OR Our No Sugar Added Pomegranate Champagne Vinaigrette (add Feta Cheese \$1.00/person)

Organic Greens with Granny Smith Apples, Danish Bleu Cheese, Dried Cranberries, Toasted Pecans, and Our No Sugar Added Raspberry Vinaigrette

Organic Greens with Mandarin Oranges, Feta Cheese, Toasted Almonds, Spring Onions, and Our Spiced Apple Cider Vinaigrette

Fresh Baby Spinach Salad with Radish Sprouts, Strawberries, Toasted Almonds, and a Honey Dijon Vinaigrette

Summer Salad with Organic Greens, Grape Tomatoes, Chevre Cheese, Dried Cranberries, Thinly Slice Red Onion, and Our No Sugar Added Citrus Vinaigrette

Organic Butter and Field Greens with Blueberries, Blackberries, Raspberries, Candied Pecans, Whipped Stilton, Red Onion, and Our No Sugar Added Raspberry Vinaigrette

Caesar Salad with Romaine, Shredded Parmesan Cheese, Crispy Croutons, and Our Creamy Caesar Dressing

ENTREES

*Chicken Roulades Stuffed with Fontina, Spinach, and Sun Dried Tomatoes,
Served with a Roasted Red Pepper Sauce and Basil Chiffonade*

Chicken Piccata with Capers and White Wine Sauce

Chicken Parmesan with Angel Hair Pasta and Fresh Marinara

*Herb Grilled Tenderloin of Beef on a Bed of Wild Mushrooms,
Served with Bernaise or Horseradish Cream (add \$4.00/person)*

*Herb Grilled Tenderloin of Beef, Served with a Creamy Brandy Peppercorn Sauce or with Fig, Caramelized Onion
and Bleu Cheese Confit (add \$4.00/person)*

Herb Grilled Tenderloin of Beef, with

Herb Grilled Beef Brisket with Caramelized Onion and Texas BBQ Sauce

Grilled Atlantic Salmon with Roasted Red Pepper Sauce and Basil Chiffonade, OR Lemon Butter Sauce

Teriyaki Grilled Atlantic Salmon with Our Ginger Peach Salsa

Herb Crusted Pork Loin with Apple Cider Reduction Sauce, Caramelized Apples and Onions

*Cheese Tortellini with Fresh Spinach, Sun Dried Tomatoes, Spring Onions in Basil Cream Sauce
(add chicken \$2.00/person)*

*Vegetarian Lasagna Layered with Pasta Sheets, Fresh Blanched Vegetables, Parmesan, Ricotta, and Our Fresh
Marinara Sauce, OR a Combination of our Marinara and Basil Cream Sauces*

VEGETABLES

Triple Medley of Broccoli, Carrots, and Cauliflower, with Dill Butter Sauce

Petite Green Beans with Sautéed Sweet Red Pepper Strips OR with Fresh Sautéed Mushrooms

Herb Grilled Vegetable Medley of Asparagus, Squashes, Onion, and Peppers

Honey Ginger Glazed Carrots

Fresh Blanched Asparagus OR Grilled Asparagus

STARCHES

Smashed Red Potatoes: Plain Pesto, Chevre and Rosemary, or Bacon

Herb Roasted Rosemary Red Potatoes

Wild Rice Pilaf with Spring Onions, Toasted Almonds, and Dried Cranberries, OR Plain

Herb Roasted Sweet Potatoes with Dried Cranberries, Sautéed Red Onions, Served on Fresh Baby Spinach

Roasted Sweet Potato and Yukon Gold Potatoes

Sharon's Home Style Macaroni and Cheese