



WEDDING PACKAGES

2019 - 2020

Information

**Package Pricing is based on 100 Guests with Buffet style service
And Includes Required Staff, Linens, China, Chargers, Silver Flatware,
Glassware, Napkins, Salt & Pepper, Coffee Service with Samovars,
Chafing Dishes and Serving Utensils*

**Necessary Tables and Chairs are an Additional Charge, if Your Site Does Not Provide*

**Please Factor Your Vendors in Your Head Count*

**Delivery Fee is Based on Your Reception Site Location*

If Your Guest Count is Different, We Can Still Accommodate You

Caterer Reserves the Right to Substitute with Equal or Greater Value if An Item is Unavailable

6% Sales Tax will be applied to your package price. Gratuity is Always Appreciated.

Most Sites Require a Day of Event Coordinator ~ Ask About Our Services

If You Do Not See What You're Looking for, Please Do Not Hesitate to Ask!

Most Likely, We Can Do It

SATIN SLIPPER

2 Pre-Ceremony Beverages

Decorative Grazing Table of Meats, Cheeses, Fruits, Nuts and Colorful Crudité

OR

2 Stationary Hors d' Oeuvres

3 Butlered Hors d' Oeuvres

Salad and Artisan Breads

2 Entrées

Starch

Vegetable

\$95.00/person Buffet Service

~Ask for Plated Service Pricing~

GLASS SLIPPER

2 Pre-Ceremony Beverages

4 Butlered Hors d' Oeuvres

4 Stations

\$105.00/person plus tax



VELVET SLIPPER

2 Pre-Ceremony Beverages

Decorative Grazing Table of Meats, Cheeses, Fruits, Nuts, and Colorful Crudité

OR

2 Stationary Hors d' Oeuvres

4 Butlered Hors d' Oeuvres

Salad and Artisan Breads

2 Entrées

Starch

Vegetable

\$115.00/person Buffet Service

** Filet and Crab Cake Choices included*

~Ask for Plated Service Pricing~

~Select Pre-Ceremony Beverages~

**Strawberry or Peach Lemonade with Rosemary*

**Cucumber, Lime and Mint Water*

**Watermelon Cooler Basil and Blueberries*

**Citrus Infused Water with Lemon, Limes and Oranges*

**Traditional Cold or Hot Apple Cider*

**Southern Sweet Tea OR Peach Tea*

**Bottled Water*

**Hot Chocolate Bar add \$2.00/person*

~SELECT 2 STATIONARY HORS D'OEUVRES~

**Spinach and Artichoke Dip with Pita Chips*

**Elegant Display of Seasonal Fresh Fruits with Grapes, Strawberries, Blueberries and Blackberries*

**Charcuterie Display of Cappicola, Genoa, Prosciutto, Pepperoni, Olives, Roasted Peppers,
Marinated Mushrooms, Fresh Mozzarella, Manchego, Gorgonzola with Our Savory Pear Chutney,*

With Crostini, Almonds and Grapes – ADD \$3.00/person

**Mediterranean Display of Lebanese Hummus, Baba Ganoush, Caponata, Greek Olives,*

Feta Cheese, Pita Bread, Almonds and Grapes

**Traditional Napoli Bruschetta with Tomato, Garlic, Olive Oil, Balsamic Vinegar and Basil*

Served with Crostini

**Domestic and International Cheeses such as Havarti, Smoked Gouda, and Danish Bleu*

with Seasonal Topping, Warm Brie with Seasonal Topping (Pumpkin Apricot with Cinnamon, Nutmeg and Toasted Pecans with Ginger Snaps), Chèvre with Roasted Peppers and Fresh Basil, Pepper Jack and more, served with Crackers and Crostini

**Chilled Creole Shrimp and Crab Cheesecake served with Crackers*

ADD \$2.00/person

**Deviled Egg Bar with Bacon, Chives, Smoked Salmon, and Bleu Cheese for Toppings*

**Smoked Salmon Platter with Red Onion, Capers, Cucumber Dill Sauce and Cocktail Party Breads*

ADD 2.00/person

~SELECT BUTLERED HORS D'OEUVRES~

Vegetarian

**Spinach Quesadilla with Caramelized Onions, Topped with Sour Cream and Salsa*

**Wild Mushroom Profiterole*

**Watermelon, Feta and Mint Skewers with Balsamic Drizzle GF*

**Aged Gruyere and Summer Leek Tart*

** Crostini with Julienne Apples, Caramelized Onions and White Cheddar GF*

**Belgian Endive Leaf Piped with Smokey Bleu Cheese and Roasted Red Pear GF*

**Mushroom Risotto Cake with Fresh Thyme*

**Stuffed Mushroom Caps with Boursin and Sun-Dried Tomato*

Vegan

**Grilled Vegetable Skewers with Basil*

**Stuffed Mushroom Caps with Ratatouille*

**Gazpacho Soup Shooter*

**Roasted Butternut Squash Soup Shooter with Fresh Thyme – Seasonal*

**Indian Samosa with Spiced Potatoes and Peas*

**Edamame Dumpling*

**Indian Vegetable Pekora Fritter with Fresh Vegetables*

**Vegan Vegetable Spring Roll with Duck Sauce*

Poultry

**Grilled Chicken Skewers Choose Your Flavor: Roasted Pineapple Habanero Sauce, Thai Ginger Peanut, Thai Chicken on Sugar Cane with Teriyaki Sesame Sauce, Teriyaki with Spring Onion GF*

**Handmade Chicken Empanadas with Avocado Cream Salsa*

**Mini Chicken Biscuit with Kim's Southern Diggity Sauce*

**Mini Chicken and Waffle Skewers Drizzled with Maple Syrup*

**Thai Chicken Salad in Tart with Peanuts and Slaw*

**Curried Chicken Salad on Banana Bread with Spring Onion OR Stuffed in Belgian Endive Leaf GF*

**Chicken Quesadilla with Cheddar Jack, Onions and Peppers with Sour Cream and Salsa*

Seafood

**Spicy Shrimp and Mango Skewers GF*

**Poached Shrimp with Bay Leaves, Lemons, Mustard Seeds, and Pepper Corns GF*

**Cold Shrimp with Lemon, White Wine, and Olive Oil GF*

**Shrimp & Crab Louie on Shredded Lettuce with Spicy Guacamole served in Shell with Small Fork GF*

ADD \$2.00/person

**Salmon Cakes with Mango Pineapple Salsa GF*

**Mini Maryland Crab Cakes with Remoulade or Garlic Lemon Aioli GF*

**Smoked Salmon Cucumber Round with Crème Fraiche and Dill GF*

**Bacon Wrapped Scallops with Honey Cinnamon Sauce GF*

**Shrimp Spring Roll with Chili Paste served with our Asian Orange Dipping Sauce*

**Mini Crab Cake & Bacon Slider on Small Brioche Roll with Kim's Diggity Sauce, Tomato and Greens*

ADD \$2.00/person

**Seared Scallop on a Bed of Parmesan Risotto with Lemon Zest & Micro Greens on Tiny Plate*

ADD \$2.00/person

Beef & Pork

**Bacon Wrapped Dates*

**Beef Brisket Slider with Shirley's BBQ Sauce on Mini Brioche Roll*

**Prosciutto, Pear, Bleu Cheese and Arugula Wrap*

**Candied Bacon with Brown Sugar and Black Pepper*

**Herb Grilled Tenderloin with Horseradish Cream on French Bread Round*

**Cheesy Sausage Stuffed Mushrooms*

**Capellini Pasta with our Beef Short Rib Ragu on Tiny Plate*

~SELECT 1 SALAD~

**Fresh Organic Greens with Julienne Granny Smith Apples, Dried Cranberries, Red Onion, Bleu Cheese and Candied Pecans with Our Raspberry Vinaigrette*

**Fresh Organic Greens with Roasted Pears, Dried Cranberries, Red Onion, Smokey Bleu Cheese and Toasted Walnuts with Our Pomegranate Champagne Dressing*

**Summer Berry Salad with Blueberries, Strawberries, Raspberries and Blackberries with Shaved Parmesan and Toasted Pecans and Our Spiced Apple Cider or Raspberry Vinaigrette*

**Fresh Organic Greens with Julienne Beets, Granny Smith Apples Toasted Almonds and Chèvre With Our Spiced Apple Cider Vinaigrette*

**Caesar Salad with Grilled Romaine, Shaved Parmesan and Caesar Dressing with Croutons*

**Spinach Salad with Grape Tomatoes, Green Onions, Crumbled Bleu Cheese and Bacon with Our Honey Dijon Vinaigrette*

**Watermelon Salad with Arugula, Feta, Golden Raisins, and Balsamic Glaze*

**House Garden Salad with Grape Tomatoes, Cucumber, Carrots, Green Onions, Feta and Balsamic Vinaigrette*



Pre Set Salad Option add \$1.75 per person

~SELECT 2 ENTREES~

POULTRY GF

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

**Bruschetta Chicken Breasts with Herbs, Tomato, and Basil Drizzled with Balsamic and Shaved Parmesan Cheese*

**Chicken Marsala with Mushrooms, Garlic and Marsala Wine Sauce*

**Chicken Piccata with Capers, Lemon, and Parsley with White Wine Sauce*

**Chicken with Cherry Wine Pan Sauce and Fresh Thyme*

**Herb Grilled Chicken Breast with Mango Salsa*

**Teriyaki Grilled Chicken Breast & Thighs with Pear Marinade and Spring Onions*

**Herb Grilled Chicken Breast with Honey, Orange and White Wine Basil Reduction*

**Skillet Chicken with Balsamic Caramelized Onion Cream Sauce with Fresh Thyme*

BEEF and PORK GF

**Grilled Flank or London Broil Steak*

**Grilled Sirloin Steak*

**Herb Grilled Tenderloin of Beef Add \$5.00 per person*

Choice of Sauce:

Bordelaise with Red Wine and Wild Mushrooms, Fig, Caramelized Onions and Smokey Bleu Cheese Crumbles; Béarnaise; Horseradish Cream and Onion Straws; Brandy Peppercorn; Chimichurri; Raspberry Pinot Noir with Mushrooms and Rosemary; Coffee Encrusted with Brown Sugar, Garlic, and Paprika

Herb Grilled and Slow Roasted Apple Cider Brined Roasted Pork Loin with Apples, Golden Currants, Onions, Honey, Cinnamon, and a Dash of Nutmeg **House Favorite*

**Coffee Encrusted Pork Loin with Brown Sugar, Garlic and Paprika served with Pan Sauce*

SEAFOOD GF

**Pan Seared or Grilled Salmon*

Choice of Sauce

Shirley's Pear and Fig Chutney; Lemon Cream with Fresh Dill; Piccata Sauce with Capers; Mango Salsa; Cantaloupe & Pineapple Salsa; Irish Whiskey & Honey; or Roasted Red Pepper Sauce with Basil

**Spicy Shrimps and Scallops with Lime Zest and a bit of Crushed Red Pepper over Angel Hair Pasta*

**Salmon Oscar with Crabmeat, Asparagus and Hollandaise ADD \$2.00/person*

**Grilled Mahi Mahi with Apple Jicama Slaw on a bed of Brown Rice with Red Quinoa*

**Crab Cake with Remoulade Sauce ADD \$5.00/person GF*

**Cheesy Shrimp and Grits with Sautéed Peppers, Onions, and Crisp Bacon Garnish*

VEGETARIAN & VEGAN GF

**Tuscan Stacked Pepper with Roasted Peppers, Onions, Squashes and Asparagus with Marinara and Parmesan*

Topped with Mozzarella and Fresh Basil

**Vegetarian Lasagna with Thinly Cut Zucchini Layered with Fresh Vegetables*

**Cheese Tortellini with Spinach, Colored Peppers, Mushrooms, Scallions, and Sun-Dried Tomatoes Topped with Our Basil Cream Sauce*

**Portobello Mushroom Stack with Roasted Squashes, Onions, Peppers, Eggplant and Spinach Layered with Parmesan*

**Southwestern Stuffed Peppers with Black Beans, Squashes, Onions, Peppers, Garlic, Southwestern Spices, Salsa, Sriracha Sauce Topped with Melted Monterey Jack, Cheddar Cheese and Fresh Cilantro*

**Roasted Vegetable Ratatouille Tart*

**Spring Risotto with Asparagus Tips, Peas, Parmesan, Lemon Zest and Micro Greens*

**Farfalle with Asparagus Tips, Sun Dried Tomatoes, Roasted Walnuts with Our Basil Cream Sauce*

Additional Entrees \$6.00 Person

~SELECT 1 SIDE~

**Smashed Red Potatoes with Boursin and Chives*

**Roasted Yukon Gold and Red Potatoes with Olive Oil, Rosemary and Garlic*

**Smashed Yukon Gold Potatoes with White Cheddar and Sage*

**Herb Roasted Fingerling Potatoes*

**Brown Rice with Quinoa*

**Macaroni and Cheese*

**Rice Pilaf*

~SELECT 1 VEGETABLE~

**Petit Green Beans with Sauteed Red Pepper Strips*

**Matchstick Vegetables: Zucchini, Yellow Squash, and Carrots*

**Vegetable Medley with Peppers, Onions, Squashes and Asparagus*

**Glazed Carrots with Goat Cheese and Honey*

**Heirloom Cumin Roasted Carrots with Olive Oil and Fresh Ginger*

**Roasted Brussels Sprouts with Roasted Onions, Bacon and Balsamic Drizzle*

Pasta Interactive Station

Farfalle, Penne, Tortellini
Marinara, Alfredo, Pesto Sauces
Spinach, Mushrooms, Peppers,
Sausage, Chicken, Shrimp, Parmesan

Grits Station

Creamy Homemade Grits
Crispy Bacon, Sautéed Shrimp,
Sautéed Onions and Peppers

Mac & Cheese Station

Bacon, Sautéed Onions, Pulled Pork BBQ
Sun Dried Tomatoes, Green Onions

Salad Station

Romaine, Spinach, Arcadian Greens
Grape Tomatoes, Spring Onions, Eggs,
Cucumber, Dried Cranberries, Shredded Carrots,
Peppers, Monterey Jack, Bleu, Croutons
Mozzarella Balls, Mandarin Oranges,

Dressings:

Balsamic, Greek, Raspberry, and Spiced Apple Cider
Vinaigrette, Creamy Caesar

Slider Station

Vegetarian Burgers
Beef Brisket with House BBQ Sauce
Pulled Pork or Chicken NC & BBQ Sauce
Petite Crab Cake with Diggity Sauce
Salmon Cake with Mango Pineapple Salsa
Sliced Beef Tenderloin with Horseradish Cream

Taco & Fajita Station

*Ground Beef, Grilled Skirt Steak, Grilled
Chile Lime Chicken, Cilantro Lime Rice, Black Beans,
Soft Tortillas, Corn Tortillas, Crispy Taco Shells,
Guacamole, Sour Cream, Tortilla Chips, Lettuce,
Monterey Jack, Tomato Salsa, Chimi Churri Sauce,
Tomato, Onion, Hot Green Taco Sauce*

Smashed Potato Bar Station

*Yukon Gold Smashed Potatoes
Sour Cream, Roasted Peppers,
Bacon, Spring Onions, Cheddar, Onion Straws*

Carving Station Interactive Station

~Choose 2 Meats~

*Herb Roasted Prime Rib ADD \$5.00/person
Herb Grilled Tenderloin of Beef ADD \$5.00/person*

Side Sauces

*Horseradish Cream, Bearnaise, Brandy Peppercorn, or
Red Wine with Mushrooms*

Herb Roasted Pork Loin with Pan Sauce

Rosemary Roasted Turkey

Whole Honey Baked Ham

Surf and Turf Station

Lump Crab Cake

Petite Herb Grilled Tenderloin of Beef

*Smashed Yukon Gold Potatoes with White Cheddar and
Toasted Sage*

House Salad

ADD \$10.00



Mediterranean Station

Hummus, Baba Ghanoush, Tabbouleh,

Chicken Souvlaki Skewers, Grilled Vegetable

Skewers, Feta Cheese, Tzatziki Sauce,

Pita and Naan Bread

Asian Station

Grilled Chicken Skewers with Thai Peanut Sauce

Coconut or Shrimp Tempura, Steamed Dumplings

With Ginger Soy Dipping Sauce,

*Asian Chicken Salad Cup with Cabbage, Peanuts,
and Spring Onion*

BEVERAGE PACKAGES

Beer and Wine (4 Hour Time Frame) - \$19.99 per person

***Beer ~ Choose 3 : Miller Lite, Yuengling, Sam Adams, Stella and Corona
House Wine Selections ~ (2) White Wines, (2) Red Wines***

Full Bar (4 Hour Time Frame) - \$27.99 per person

Beer ~ Choose 3: Miller Lite, Yuengling, Sam Adams, Stella and Corona

House Wine Selections ~ (2) White Wines, (2) Red Wines

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Johnny Walker Scotch, Jim Beam Bourbon

Bar Mixers and Fruits

~We do not offer Shots~

Signature Cocktail - \$6.00 per person

Non Alcoholic Bars

Soft Beverages ~ Coke, Diet Coke, Ginger Ale, Bottled Water, Sparkling Water, Lemons, Limes, Ice \$4.00/person

*Mixers – Coke, Diet Coke, Ginger Ale, Tonic, Club Soda, Orange Juice, Cranberry Juice,
Oranges, Lemons, Limes, Ice \$5.00/person*



Late Night Snack Options

**Mini Hot Dog Station with Condiments \$6.00 Ketchup, Mustard, Pickles, Relish, Onions, Chili and Chips*

**Caramel Apple Cheesecake in Small Mason Jars and Strawberry Shortcake Layered with Fresh Whipped Cream in Mason Jars \$6.00/each 4-oz jar*

**Mini Pizza Bar with White and Margarita Bases - add peppers, onions, sausage, basil, mushrooms \$6.00/person*

**Mini Donuts and Churros \$5.00/each*

**Yummy Cookies \$4.00/each
Royale Hawaiian, Chocolate Chip, Double Chocolate, Peanut Butter, Sugar*

**Grilled Chicken Soft Tacos \$4.00/person*

**Mini Pie Station \$4.50/person*

**Cheesy Southern Ham Biscuits \$3.00/piece*

**Cheeseburger Sliders \$3.50/piece*

**Cheesy French Fries with variety of toppings - Bacon, Onion, Sour Cream, Honey Mustard, Ketchup, \$6.00/person*

Bacon and Egg Cups \$3.50/piece

