



Menu & Pricing Effective August 21, 2017

Enchanting Buffet Package

*China, Glassware, & Ivory or White Linens Included;
Fresh-Baked Bread and Coffee, Tea, Decaffeinated Coffee, & Iced Tea Included.*

Five Hours of Open Bar

With House Liquors

(Add a Specialty Cocktail for \$4 Per Person)

Champagne Toast

Dinner Wine Service

Select Two House Wines

One Hour Butlered Hors d' Oeuvres

Select Three Hors d' Oeuvres from Custom Listing

(Add an Additional Hors d' Oeuvre for \$4 Per Person)

Cocktail-Hour Appetizer Station (First Hour)

Chef's Assorted Cheeses, Fresh Fruits, & Crudité Display

(Add an Additional Appetizer Station for \$8 Per Person PLUS Any Applicable Up-Charge)

Cup of Soup

Select One from Custom Listing

Appetizers

Select Two from Custom Listing

Salads

Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette

Spring Mix Apple Walnut Goat Cheese with Sun-Dried Cranberries & Citrus Vinaigrette

Pasta or Pilaf

Select One from the Following:

House-Made 4-Cheese Lasagna

Mac 'N Cheese with Smoked Mozzarella, Panko Bread Crumbs, & Applewood Bacon

Chicken & Broccoli Fettuccini Alfredo

Penne Marinara with Italian Sweet Sausage

Sweet Corn & Roasted Chili Pilaf

Wild Mushroom Pilaf

Enchanting Buffet Package

Continued

Main Entrées

Select Two from the Following:

- Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini
 - Beef Tenderloin with Red Wine Reduction
 - Beef Filet Medallions with Caramelized Onions & Mushrooms
 - Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce
 - Broiled Lump Crab Cakes with Lemon Aioli
 - Panko-Encrusted Alaskan Cod with Lemon Caper Cream Sauce
 - Parmesan-Encrusted Tilapia over Sautéed Spinach with Lemon, Garlic, Fresh Herbs, & Olive Oil
 - Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts, & Amaretto Sauce
- (Add an Additional Main Entrée for \$4 Per Person)*

Starches & Vegetables

Select Two from the Following:

- Garlic-Parmesan Whipped Potatoes
- Pecan-Encrusted Caramel Mashed Sweet Potatoes
- Garden Herb Orzo & Wild Rice
- Sautéed Seasonal Vegetable Medley
- Green Beans Amandine
- Honey-Glazed Baby Carrots

Dessert Station

Dessert Shooter Station

Wedding Cake

Customized with Select Options