

Wedding Menu

Chicken Entrees

Chimichurri Chicken \$20

Airline chicken breast draped with house-made chimichurri sauce, served with your choice of 2 sides, a garden salad, and dinner rolls

Blackened Chicken Breast with Cajun Cream Sauce \$20

Cajun blackened airline chicken breast draped with Cajun Cream Sauce, served with your choice of 2 sides, a garden salad, and dinner rolls

Creamy Chicken Artichoke Pasta \$20

With fresh baby bella mushrooms and balsamic roasted heirloom tomatoes, served with your choice of 1 side, a garden salad, and garlic bread

Grilled Chicken Alfredo Pasta \$20

Grilled chicken tossed in a Parmesan cream sauce, served with your choice of 1 side, a garden salad, and garlic bread

Caribbean Citrus Chicken \$20

Airline chicken topped with mango salsa, served with your choice of 2 sides, a garden salad, and dinner rolls

Caprese Chicken \$22

Topped with fresh mozzarella, balsamic roasted heirloom tomatoes, and basil pesto, served with your choice of 2 sides, a garden salad, and dinner rolls



Blackened Chicken Breast with Cajun Cream Sauce



Caprese Chicken

Beef & Pork Entrees

Cabernet Braised Brisket \$28

Prime black Angus beef brisket braised until fork-tender, served with your choice of 2 sides, a garden salad, and dinner rolls

Spice-Rubbed Pork Tenderloin with Bourbon Ancho Sauce \$20

Draped with a luscious sauce with just enough spice to cut through the sweetness of the bourbon, served with your choice of 2 sides, a garden salad, and dinner rolls

Bacon-Wrapped Pork Tenderloin \$20

Wrapped in applewood-smoked bacon and roasted, topped with a white wine reduction, served with your choice of 2 sides, a garden salad, and dinner rolls

Bulgogi Brisket \$29

Prime black Angus brisket draped with Korean barbeque sauce, served with your choice of 2 sides, a garden salad, and dinner rolls

Pasta Ragù \$18

Cabernet-braised shredded beef and Italian sausage in a San Marzano marinara spooned over a bed of pasta, served with your choice of 1 side, a garden salad, and garlic bread

Pork Tenderloin with Chasseur Sauce \$21

Tender pork tenderloin draped with white wine reduction with baby bellas, shallots, and fresh herbs, served with your choice of 2 sides, a garden salad, and dinner rolls



Cabernet Braised Brisket

Fish, Seafood, & Meatless Entrees

Cajun Shrimp & Cheesy Grits \$21

Served with a colorful relish of sweet corn and red and green bell peppers along with your choice of 1 side, a garden salad, and dinner rolls

Pan-Seared Wild Salmon with Bourbon Ancho Sauce \$23

Just a touch of spice to cut through the sweetness of the bourbon, served with your choice of 2 sides, a garden salad, and dinner rolls

Lemon Garlic Baked Cod \$20

Finished with fresh gremolata, served with your choice of 2 sides, a garden salad, and dinner rolls

Spinach Artichoke Stuffed Portobello \$22 **

Stuffed with spinach, artichoke hearts, sun-dried tomatoes, feta and Parmesan cheeses, and drizzled with balsamic glaze, served with your choice of 2 sides, a garden salad, and dinner rolls (not suitable as a split entree on a buffet)

Creamy Basil Pesto Garden Pasta \$19 **

Tossed with garden fresh vegetables, including balsamic roasted tomatoes, fresh spinach, mushrooms, artichoke hearts, asparagus, and sauteed red onion, served with your choice of 1 side, a garden salad, and garlic bread

Stuffed Acorn Squash \$19 **

This vegan dish features wild rice combined with fresh sauteed vegetables including chickpeas, spinach, peppers and corn along with dried cranberries and toasted walnuts all stuffed inside a roasted acorn squash and drizzled with a vegan cucumber aioli, served with your choice of 1 side, a garden salad, and dinner rolls (not suitable as a split entree on a buffet)

** = meatless



Cajun Shrimp & Cheesy Grits



Lemon Garlic Baked Cod



Stuffed Acorn Squash

Sides

Green Bean Provencal Tossed with blistered grape tomatoes

Tri-Color Roasted Potatoes Yukon Gold potatoes, sweet potatoes, and baby red potatoes drizzled with extra-virgin olive oil, lightly seasoned and oven-roasted

Harvest Vegetables A colorful mixture of fresh vegetables, including Brussels sprouts, butternut squash, asparagus, button mushrooms, red bell peppers, zucchini, yellow squash, and baby carrots lightly seasoned and roasted

Cheesy Grits Stone ground with sharp cheddar

Spring Vegetable Mix Fresh broccoli florets, yellow carrots, green beans, zucchini, yellow squash, and red bell peppers make this a feast for the eyes as well as the mouth

Mashed Yukon Gold Whipped with butter and cream

Twice Baked Potato Casserole Buttery Yukon Gold potatoes whipped with cream and butter and blended with sharp cheddar cheese, topped with green onions and crispy applewood-smoked bacon crumble



Mac & Cheese

Mac & Cheese An upscale rendition of a classic favorite made with our jalapeno cheese sauce

Roasted Broccoli Fresh broccoli florets drizzled with extra-virgin olive oil and roasted

Salad & Bread

Garden Salad A garden fresh salad served with house-made buttermilk ranch and vinaigrette on the side

Caesar Salad (add \$0.75 per guest) Crisp salad greens with shredded Parmesan cheese, grape tomatoes, crunchy croutons, and creamy caesar dressing

Greek Salad (add \$0.75 per guest) Crisp salad greens topped with feta cheese, black olives, grape tomatoes, and red onions, served with our house Greek dressing

Strawberry Salad (add \$2.25 per guest) Topped with fresh strawberries, seedless red grapes, toasted pecans, shredded Parmesan cheese, grape tomatoes, and cucumbers, served with our balsamic vinaigrette

Dinner Rolls Freshly baked sweet rolls and wheat rolls

Garlic Bread Lightly toasted garlic Italian bread

Entrees can be split for an additional \$1 per guest
If you didn't see anything you without a doubt want served at your event, contact us. Our event specialists and chefs will develop the perfect menu for you!

Beverages

All meals served with
sweetened and unsweetened iced tea

Lemonade \$10.50 /gallon

Bottled Water \$1.50/bottle



Strawberry Salad



Caesar Salad