

Wedding Menu

Exquisite flavors. Unforgettable experiences. Crafted with love.

Chicken Entrees

Marry Me Chicken – \$22

A tender, pan-seared chicken breast enveloped in a rich, velvety sauce infused with fresh garlic, sautéed mushrooms, sun-dried tomatoes, and artichoke hearts. Served with two elegant sides, a crisp garden salad, and warm, fresh-baked dinner rolls.

Chimichurri Chicken – \$20

Succulent airline chicken breast topped with our house-made chimichurri, bursting with fresh herbs and citrus. Accompanied by two sides, a garden salad, and warm dinner rolls.

Blackened Chicken Breast with Cajun Cream Sauce – \$20

Spice-kissed airline chicken breast, blackened to perfection and draped in a creamy, bold Cajun sauce. Served with two sides, a garden salad, and dinner rolls.

Chicken Tikka Marsala – \$20

An Indian-inspired favorite, featuring roasted chicken pieces enveloped in a creamy, curry-spiced tomato sauce. Comes with two sides, a garden salad, and dinner rolls.

Creamy Chicken Artichoke Pasta – \$20

A dreamy combination of tender chicken, baby bella mushrooms, and balsamic-roasted heirloom tomatoes in a creamy Parmesan sauce. Paired with one side, a fresh garden salad, and warm garlic bread.

Roasted Chicken with Tarragon Cream – \$20

A tender Frenched chicken breast draped in a rich, savory tarragon cream sauce. Served with two sides, a garden salad, and dinner rolls.



Chimichurri Chicken



Blackened Chicken Breast with Cajun Cream Sauce



Chicken Entrees

Grilled Chicken Alfredo Pasta – \$20

Tender grilled chicken tossed with al dente pasta in our luxurious Parmesan cream sauce. Served with one side, a crisp garden salad, and garlic bread.

Caribbean Citrus Chicken – \$20

Bright, refreshing, and packed with flavor—airline chicken breast topped with fresh mango salsa. Served with two sides, a garden salad, and dinner rolls.

Caprese Chicken – \$22

A vibrant masterpiece—chicken breast layered with fresh mozzarella, balsamic-roasted heirloom tomatoes, and fragrant basil pesto. Served with two sides, a garden salad, and dinner rolls.

Beef & Pork Entrees

Cabernet Braised Brisket – \$32

Slow-braised Prime Black Angus brisket, infused with the deep, rich notes of cabernet and slow-cooked until fork-tender. Paired with two sides, a garden salad, and dinner rolls.

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

Perfectly roasted pork tenderloin drizzled with a bold yet balanced bourbon ancho sauce—just the right touch of heat and sweetness. Served with two sides, a garden salad, and dinner rolls.

Bacon-Wrapped Pork Tenderloin – \$20

Wrapped in smoky applewood bacon and roasted to perfection, this dish is elevated with a delicate white wine reduction. Served with two sides, a garden salad, and dinner rolls.



Cabernet Braised Brisket

Beef Entrees

Bulgogi Brisket – \$32

A fusion of flavors—Prime Black Angus brisket slow-cooked in a rich, sweet, and savory Korean BBQ glaze. Served with two sides, a garden salad, and dinner rolls.

Pinot Braised Beef – \$27

Slow-braised beef, simmered in Pinot Noir with root vegetables and tomatoes until impossibly tender. Served with a rich sauce reduction, two sides, a garden salad, and dinner rolls.

Pasta Ragu – \$18

A robust, flavor-packed dish featuring cabernet-braised beef and Italian sausage in a San Marzano tomato sauce, spooned over al dente pasta. Comes with one side, a fresh garden salad, and garlic bread.

Seafood & Meatless Entrees

Cajun Shrimp & Cheesy Grits – \$21

Plump Cajun-spiced shrimp over creamy, stone-ground cheddar grits, finished with a vibrant relish of sweet corn and bell peppers. Served with one side, a garden salad, and dinner rolls.

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

Perfectly seared wild salmon with a hint of spice, balanced by the deep sweetness of our signature bourbon ancho sauce. Served with two sides, a garden salad, and dinner rolls.

Lemon Garlic Baked Cod – \$20

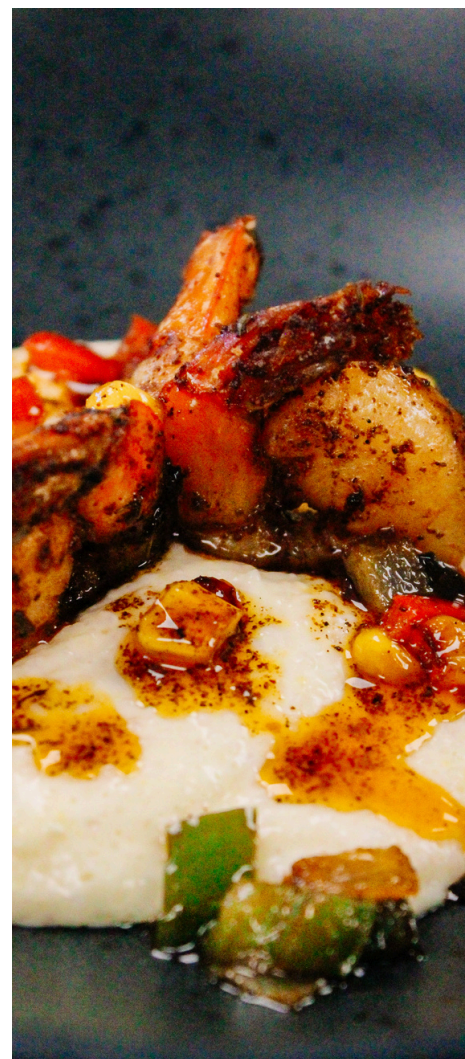
Flaky, oven-baked cod finished with bright, fresh gremolata. Comes with two sides, a garden salad, and dinner rolls.

Spinach Artichoke Stuffed Portobello – \$22 **

A showstopping vegetarian entrée—portobello mushroom brimming with spinach, artichoke hearts, sun-dried tomatoes, and a blend of feta and Parmesan cheeses, drizzled with balsamic glaze. Served with two sides, a garden salad, and dinner rolls. (Not available as a split buffet option.)

Creamy Basil Pesto Garden Pasta – \$19 **

A vibrant medley of balsamic-roasted tomatoes, fresh spinach, mushrooms, artichokes, asparagus, and sautéed red onion tossed in a creamy basil pesto. Served with one side, a garden salad, and garlic bread.



Cajun Shrimp & Cheesy Grits



Lemon Garlic Baked Cod

** = meatless



Seafood & Meatless Entrees

Stuffed Acorn Squash – \$19 **

A beautifully plated vegan masterpiece—wild rice, chickpeas, sautéed spinach, bell peppers, corn, toasted walnuts, and dried cranberries, all nestled inside a perfectly roasted acorn squash and drizzled with a light cucumber aioli. Served with one side, a garden salad, and dinner rolls. (Not available as a split buffet option.)

**** = Meatless**

Signature Sides

Each side is crafted to complement our entrées perfectly.

Green Bean Provençal – With blistered grape tomatoes

Tri-Color Roasted Potatoes – Yukon Gold, sweet potatoes, and baby reds

Harvest Vegetables – A colorful medley of seasonal roasted vegetables

Cheesy Grits – Stone-ground, infused with sharp cheddar

Spring Vegetable Mix – A vibrant blend of broccoli, yellow carrots, green beans, zucchini, yellow squash, and red bell peppers.

Roasted Nutmeg Potatoes – Yukon Gold potatoes roasted with sweet butter, fresh garlic, and a touch of nutmeg.

Mashed Yukon Gold Potatoes – Whipped with butter and cream.

Twice-Baked Potato Casserole – Creamy potatoes blended with cheddar cheese, topped with green onions and applewood-smoked bacon.



Stuffed Acorn
Squash



Sides

Mac & Cheese – A homestyle favorite made with a rich, creamy cheese sauce.

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

Salads & Bread

Garden Salad – Served with house-made buttermilk ranch and vinaigrette

Caesar Salad – (+\$0.75 per guest) Crisp greens, Parmesan, grape tomatoes, and Caesar dressing

Greek Salad – (+\$0.75 per guest) Crisp greens with feta, black olives, grape tomatoes, and red onions, dressed in our signature house Greek dressing

Strawberry Salad – (+\$2.25 per guest) Fresh strawberries, grapes, toasted pecans, Parmesan, and balsamic vinaigrette

Breads

- Fresh-baked sweet rolls and wheat rolls
- Toasted garlic Italian bread

Beverages

- Sweet & Unsweetened Iced Tea (included)
- Lemonade – \$10.50 per gallon
- Bottled Water – \$1.50 per bottle

Customization Available

Didn't see exactly what you envisioned for your wedding menu? Let our event specialists and chefs craft a custom menu tailored just for you!



Mac & Cheese



Caesar Salad