

# -2023 Casual Wedding Package-

## **Stationed Appetizers** - choice of 3

Service is for 1 hour prior to Dinner

- Charcuterie Display with Gourmet Dips | Cheeses | Our Own Smoked Meats | Assorted Crackers
- Fresh Vegetables | Ranch Dip | Hummus
- Sliced Fruit | Cream Cheese Dip
- Cocktail Meatballs with a savory sauce

Displayed on Decorated Table | Plates | Cutlery | Napkins

## **Dinner Menu Includes**

Choice of 2 Entrees + 3 Sides Dishes | Tossed or Caesar Salad | Bakery Rolls | Condiments

## **Beverage Station**

Lemonade | Sweetened Iced Tea | Fruit Infused Water Coffee | Decaf | Hot Water | Assorted Gourmet Teas | Creams

## **Staffed Service**

Up to five hours of service included | Additional time may be added as needed
Tables for buffet + beverage stations as needed | Linens included
Disposable upscale dinner and cake plates | Displayed on buffet
Upscale disposable utensils + napkins | Displayed on buffet
Cutting + plating of your wedding cake | \*Cake not included
Staffing to maintain buffet + drink stations | Buss tables

### **Client Responsibilities**

All rentals of Tents | Tables | Chairs | Linens Setup of all Rentals | Decorations | Floral Bar Necessities | Ice | Cups | Mixers | Alcohol | Bartenders Supply sufficient trash receptacles and removal

### Requirements

Buffet tables must be under cover.

A 20x20 adjacent "kitchen" tent or space | [3-4] 8' work tables

## Pricing 2023

\$68.95 per guest | Minimum of 100 people
Additional staffing and/or service time may be required
+ 19% event charge + 10% gratuity + 6% sales tax
Additional Entrée - \$4.50 per Guest
Additional Side Dish - \$2.95 per Guest

## -Dinner Menu-

Choice 2 Entrees:

## <u>Chicken | Turkey</u> Stuffed Chicken Breast with Herb Bread Stuffing

Boneless Marinated Chicken Breast in a Light Lime Sauce with Fresh Mango Salsa

Boneless Chicken Breast over Seasoned Rice with Cream Sauce
Chicken Marsala | Mushrooms
Chicken Cordon Bleu with Ham + Swiss | Hollandaise Sauce
Chicken Monte | Boneless Chicken Breast | Sautéed Vegetables | Slightly Spicy Creamed Pub Sauce
Chicken Dijon Rosemary | Boneless Chicken Breast | Fresh Rosemary | Dijon Mustard
Chicken with Parmesan Cream Sauce (mushrooms optional)
Roasted Turkey Breast | Homemade Gravy
Balsamic Marinated Boneless Chicken Breast with fresh bruschetta

#### **Pork**

Whole Roasted Pig | Carved On-Site | BBQ Sauce | Pork Gravy (Second Entrée to be Chicken or Pasta if Choosing Pig Roast)

Sausage Stuffed Pork Tenderloins Wrapped in Bacon Honey Glazed Spiral Sliced Ham | Champagne Mustard Boneless Loin of Pork Stuffed with Herb Bread Stuffing Homemade Smoked Kielbasa | Sauerkraut Pork Tenderloin Diane | Savory Dijon Sauce Pulled Pork Barbeque Barbeque Pork Ribs

Sausage | Peppers | Onions

Sliced Boneless Pork Loin | Homemade Gravy Gingered Pork Tenderloin

#### Beef | Seafood

#### Pasta

Italian Sausage Lasagna Baked Ziti | Three Cheeses Baked Cheese Ravioli Parmesan Vegetable Pasta Bake | Alfredo Sauce Penne Pasta with Vodka Sauce Stuffed Shells Parmesan

## **Salad Options**

Included with Dinner | Served on the Main Buffet

- Fresh Tossed Salad with mixed greens and choice of 2 dressings
- Caesar Salad with homemade croutons
- Strawberry Salad with greens, strawberries, pecans, and raspberry vinaigrette

## **Choice of Three Side Dishes**

Oven Roasted Red Skin Potatoes Real Mashed Potatoes | Butter | Milk Mashed Potatoes | Brie | Basil Garlic Red Skin Mashed Potatoes Cheesy Scalloped Potatoes Baked Beans with our own Bacon Slightly Sweetened Ginger Carrots Sausage Stuffing with Herbs **Buttered Yellow Corn** Creamy Green Bean Casserole Fresh Green Beans | Garlic Butter Sauce Fresh Green Beans with butter + toasted almonds Oven Roasted & Marinated Seasoned Vegetables Garden Blend Long Grain + Wild Rice Homemade Macaroni & Cheese Broccoli + Cauliflower Cheese Bake Seasoned Barrel Sauerkraut Red Skin Potato Salad

Broccoli Raisin Salad Fresh Tomato | Mozzarella | Basil Salad [in season] Green Bean Salad | Purple Onion | Balsamic Vinaigrette Dressing Cucumber Salad | Vinaigrette Dressing

Wild Rice + Corn Salad Elbow Macaroni Salad Pasta Parmesan Salad | Tortellini Black Bean + Corn Salad Creamy Cole Slaw Grandma's 5-Bean Salad

## **Upgrades Available**

## **Butlered Hors d'oeuvres**

Service is for 1 hour prior to Dinner

Choice of 4 Selections Passed Butler Style

Sausage Stuffed Mushrooms | Chicken Fingers | Crab Cakes | \*Franks in Blanks 
\*Mini Quiche | \*Garlic Potato Bites | \*Mini Cheeseburgers | \*Deep Dish Pizzas

Scallops in Bacon | \*Beef Wellingtons | \*Asparagus + Asiago Phyllo | Pork Pot Stickers

\*Chicken Quesadilla | \*Spanakopita | \*Black Bean Spring Roll | \*Chicken Cordon Bleu

\*Flaky Reuben Bites | \*Baked Brie + Raspberry | Buffalo Chicken Empanadas

\*Requires Oven Accessibility & Use. Will require an oven rental if outdoors

Priced per event

## Flatware + Glassware + Linen Napkins

Guest Tables Set With
Stainless Flatware | Linen Napkin (choice of color) | Salt + Pepper Shakers
Water Goblets | Champagne Flutes may be added at 1.50 pp

\$15.00 per Guest All Rentals Included

## **Plated Salad Service**

\$6 per person

Choose one of the following salads to be plated & served tableside prior to dinner service.

Garden Salad with Mixed Greens | Italian dressing | Homemade Croutons
Caesar Salad | Parmesan | Homemade croutons
Fresh Spinach Salad | Strawberries | Pecans | Raspberry Vinaigrette
Spring Mix | Romaine | Crumbled Feta | Craisins | Almonds | Balsamic Vinaigrette

Rolls + Butter Displayed on Guest Tables with the plated salad option