



Wedding Menus

Herbed-Stuffed Grilled Chicken

Served over carrots & zucchini, with wild rice and balsamic mushrooms

Rib Roast with Horseradish Sauce

Served with garlic-mashed potatoes, brown sauce & California medley

Bourbon Pork Chops

Served with risotto-style butternut squash & roasted asparagus

Chicken Cordon Bleu

Served with twice baked potatoes & creamy cheesy kale

Red Snapper with shrimp & avocado tostada

Served with lime rice & Pico de gallo

Mediterranean Chicken

*Served with chive and buttermilk mashed potatoes
& broccoli with cranberries and almonds*

Grilled Tilapia in orange sauce

Served with rice pilaf, spinach and mushrooms

Smoked Salmon in White Wine

Served with twice baked potato and mixed vegetable sauté

Blackened Catfish

Served with rice pilaf and fresh steamed seasonal vegetables



Herbed Whitefish with Tomato and Pepper

Served with risotto and glazed carrots

Greek-Style Marinated Mahi-Mahi

Served with butterfly fanned potatoes and green bean bundles

Grilled Citrus Tuna

Served with roasted potatoes and a vegetable medley

ALL MENUS: Served with Specialty Salad, Mixed Dinner Rolls and Butter



Wedding Hors d'oeuvres

Bacon Cheddar Jalapeno Popper w/Cream Sauce

Pulled Pork Bites topped with Spicy Slaw

Mediterranean Crescent Rolls; includes prosciutto and feta cheese

Crab Endive with fresh chives

Mini Kebabs of Meat; includes honey ham, smoked turkey and pastrami, snow pea pods and red bell pepper

Mini Potato Bites with just enough spice

Chicken Taco Bites

Homemade corn chips with black beans and asiago cheese, queso or guacamole

Savory Crab Cake Minis

Bacon wrapped Chicken with Dijon Cream Sauce

Grilled Riblets with Sweet and Sassy Bar-B-Que Sauce

Sliders w/chicken, beef, pork or chicken with an onion aioli

Golden Risotto Sphere