



WEDDING MENUS

All meals include staff to set up, serve and maintain the buffet, plus remove used dishes and silverware from tables.

Complimentary Coffee, Tea, Iced Tea, Lemonade
Vegan, Vegetarian, Gluten-Free gladly accommodated

FRIDAY REHEARSAL DINNER \$25/person

Authentic Guacamole w/Tortilla Chips
Pulled Roasted Chicken
Homemade Refried Beans & Mexican Rice
Authentic Corn & Flour Tortillas
Lettuce, Tomato, Onion
Shredded Cheddar
Homemade Salsa Verde (mild)
Pico De Gallo (mild)
Fire Roasted Salsa (medium)
Homemade Brownies

SATURDAY BREAKFAST \$16/person

Assorted Bakery Fresh Bagels
Assorted Cold Cereals
Hard Boiled Eggs
Bananas, Oranges
Cream Cheeses—Lox, Veggie, Plain, Corned Beef
Assorted Milk, Orange Juice

SUNDAY BRUNCH \$22/person

Egg, Cheese, Potato Frittata
Tuna Salad, Lox, Deviled Eggs, Hummus
Assorted Bakery Fresh Bagels
Cream Cheeses—Lox, Veggie, Plain, Corned Beef
Raw Veggie Platter w/Dip
Fresh Seasonal Fruit Platter
Assorted Milk, Orange Juice

PRE-WEDDING SNACKS \$9/person

Pita & Cracker Assortment
Hummus
Baba Ghanoush
Antipasto Tray—Assorted Pickled Vegetables
Assorted Cheeses
Raw Veggie Platter w/Dip

RECEPTION FEAST #1 \$22/person

Deli Style Ham w/Mustard Sauce
Grilled Portabella Mushroom Caps
Deej's Baked Beans
Cole Slaw
Garden Salad Bar w/Assorted Dressings
Potato Chips
Dinner Rolls
Melon

RECEPTION FEAST #2 \$34/person

Deli Style Honey Baked Ham
Deli Style Sliced Turkey Breast
Deli Style Roast Beef
Curry, Horseradish, Barbecue, & Mustard Sauces
Grilled Portabella Mushroom Caps
Fresh Green Beans w/Almonds
Feta Pasta Salad
Garden Salad Bar w/Assorted Dressings
Dinner Rolls
Strawberries & Blueberries

RECEPTION FEAST #3 \$43/person

Chicken Piccata
Hand Carved Angus Beef w/Au Jus
Grilled Portabella Mushroom Caps
Curry, Horseradish, Barbecue, & Mustard Sauces
Roasted Potato, Carrot & Green Bean Blend
Feta Pasta Salad
Garden Salad Bar w/Assorted Dressings
Sliced Tomatoes
Cucumbers w/Sour Cream
Dinner Rolls
Fresh Seasonal Fruit Platter