**Everything is prepared from scratch. We never use frozen or convenience foods. Our chefs go to the markets and hand pick everything we prepare! It is more work but we wouldn’t have it any other way. All the following items are completely customizable and represent only a small part of what we can prepare for you.**

**Sample Wedding Buffet Menu**

75 to 100 people $16.95

101 to 150 people $16.55

151 to 200+ people $16.00

Choose 2 entrees

Chicken Marsala

*Breast of Chicken sliced thin and sautéed in a baby portabella and Marsala wine sauce*

Chicken Artichoke

*Breast of Chicken sliced thin and sautéed in an artichoke white wine sauce*

Chicken Parmesan

*Breast of Chicken sliced thin and lighted breaded topped with fresh tomato sauce and melted Mozzarella*

Petit Filet Mignon (add $3.00 per person)

*(Approximately 5-6 oz. per person) grilled perfectly and served with a red wine demi-glace on the side*

Roast Beef (add $2.00 per person)

*(Approximately 5-6 oz. per person) roasted perfectly, with a delicious mushroom sauce on the side*

Bacon Wrapped Pork Loin

*Lean Roasted Pork Loin Wrapped in Bacon with a Dijon Glaze*

Tilapia Milan

*Lightly Breaded Tilapia Filet seasoned with fresh lemon and parsley, tartar sauce on side*

*Each entrée comes with a starch and vegetable*

**Sample sides**

*We never use frozen vegetables or convenience foods!*

Green Bean Almandine

Sugar Snap Peas

Honey Glazed Carrots

\*Grilled or Roasted Asparagus (add .50₡ per person)

Roasted Garlic and Parmesan Mashed Potatoes

Saffron Rice Pilaf

Scalloped Potatoes

Add a Caesar or House Salad for $1.25 per person

Place setting options

Stainless Look Plastic Ware, Hard Plastic Plates (black or clear), Quality Paper Dinner Napkins (white)

Included

House Stainless Flat Ware, Real China, Stem Ware

$4.00-$6.00 approx. per person

**Sample Appetizers**

As always every appetizer is hand made from scratch.

**Stationary Appetizers**

Domestic Cheese and Fruit Display

*Domestic Cheddar, Swiss, Pepper Jack and Provolone.*

*Tastefully displayed with Seasonal Fresh Fruit* and Gourmet Crackers and Flatbreads.

2.50 per person

Premium Cheese and Fruit Display

*Imported Brie, Havarti, Baby Swiss, Fontina and Bel Piase.*

*Displayed with Premium Seasonal Fruit and Gourmet Crackers and Flatbreads.*

$3.50 per person

Spinach Artichoke Dip

*Served Hot with Pita Bread*

$1.75 per person

Mini Cuban Sandwich

*Grilled in front of your guests, Ham, Cuban Roast Pork, Swiss, Mustard and Pickle on Grilled Baggett.*

*Served with Potato Sticks.*

$2.00 per person

Shrimp and Scallop Ceviche with Margarita Shooter

Served on a lighted ice display.

$2.95 per person

Beef Tartar with Sweet Balsamic Drizzle on Rosemary Crostini

Served on a lighted ice display.

$2.95 per person

BBQ Brisket Slider

*Slow Smoked Beef Brisket with House Made BBQ Sauce on Fresh Baked Roll.*

*Served with Apple Slaw.*

$2.00 per person

Beef Tenderloin and Blue Cheese Caesar

$2.00 per person

Warm German Potato Salad with Apples

$1.50 per person

Sesame Grilled Asparagus Salad with Orange Segments

$2.25 per person

**Sample Passed Appetizers**

Mini Savory Cheesecakes

*Almost any flavor you like! Some examples are:*

Bacon, Cheddar and Chive

Smoked Whitefish

Roasted Red Pepper and Spinach

$2.00 per person

Roasted Beets and Goat Cheese on Mini Buttermilk Biscuit

$2.00 per person

Almond Stuffed Bacon Wrapped Dates

$2.50 per person

House Smoked Salmon with Dilled Cream Cheese on Cracker

$2.50 per person

Fresh Mozzarella, Tomato and Basil Flatbread

$2.00 per person

Fresh Salmon Cakes with Dilled Crème Fraise

$2.50 per person