



WEDDING MENU

We strive everyday to make our customers happy!! These menus are meant to reflect a fraction of what we are capable of. If you are looking for something specific, Chef Alex has spent his entire career gaining as much knowledge as he can in a vast amount of cuisines. We will work as hard as possible to give you the culinary experience you are looking for!

\$40/pp	\$60/pp	\$80/pp	\$100/pp
3 Hors D'oeuvres or 1 small plate 1 Display 1 CHICKEN/PORK Option 1 Side 1 Vegetable 1 Salad	4 Hors D'oeuvres or 1 small plate 1 Display 1 CHICKEN/PORK Option 1 PASTA option 1 Side 1 Vegetable 1 Salad	5 Hors D'oeuvres or 2 small plate 1 Display 2 CHICKEN/PORK or BEEF/ VEAL Option 1 PASTA Option 2 Side 1 Vegetable 1 Salad	5 Hors D'oeuvres or 2 small plate 2 Display 2 ENTREE Options 2 PASTA Option 2 Side 1 Vegetable 1 Salad

Hors D'oeuvres

Hoisin-Soy Chicken Skewers w/ teriyaki glaze Baked Brie and Balsamic Marinated Strawberry Puffs Spanakopita Asian Pork Meatballs [c] Smoked Crab Dip with Sourdough Crostini Vegetable Dumpling w/ lemongrass dipping sauce Squash Rangoon w/ sweet and sour sauce [c] Potato Latkes w/ salmon mousse and dill [c] Seared Sesame Tuna on sushi rice cakes Asparagus and Asiago Quiche Bites	Bacon wrapped scallops w/ horseradish crema Moroccan Chicken Skewers w/ tzatziki Smoked Sausage en croute [c] Spanish Shrimp Skewers w/ tomato and olives [c] Prosciutto, Melon and aged provolone skewer Black Bean and Charred Corn Empanada Award Winning Beer Mac 'n' Cheese Fritters [c] Tomato and Basil Bruschetta on crostini [c] Roasted Mushroom and Tarragon Bruschetta Crispy Four Cheese ravioli w/ tom sauce Lamb Skewers w/ tzatziki, mint and tahini
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Small Plates

Deviled Eggs w/ pimento and fried capers
 Shimpy's Pit BBQ Pork w/ Creamy slaw and Cheddar Crisps
 Bulgogi Beef Taco w broccoli slaw and crisp radish
 Nashville Hot Chicken and Waffle w/ blue cheese cream
 Mojo Pork and Mofungo with chiccarrone crisp
 Spicy Spanish Shrimp w/ steamed rice and chive oil
 Moroccan Chicken on pomegranate cous-cous w/ tzatziki
 Seared Scallop on Mediterranean Farro
 Buffalo Cauliflower on Beer Mac and Cheese
 Roasted Pork Bangers, garlic mash and spinach
 "Fish and Chips" Beer Battered Cod on Roasted Fingerling Potatoes with malt vinegar aioli

Displays

Sliced Fruit

Cantelope
Honeydew
Pineapple
Seasonal Stonefruit
Granny Smith Apples
Seasonal Berries

Crudite

Carrot
Celery
Red peppers
Cherry tomatoes
Broccoli
House-made Ranch Dipping sauce

Fruit and Cheese

Honeydew
Cantelope
Watermelon
Grapes
Seasonal Berries
Dried Cherries and Cranberries
White Cheddar
Pepperjack
Colby Jack
Swiss

Mediterranean

Dolmas
Roasted Red Pepper Hummus
Tzatziki
Fresh Cucumbers
Roasted Garlic Cloves
Marinated Feta
Mixed Olives
Pita, Naan and Sesame Crackers

Charcuterie

+\$5pp
Assorted cured meats
(Salami, Pepperoni, Capicola and Soppressata)
Roasted Red Peppers
Mixed Marinated Olives
Pepperoncini
Marinated Vegetables
(artichokes, mushrooms and asparagus)
Roasted Garlic Cloves
Marinated Mozzarella
Crostiti

International Cheese and Meat

+\$5pp
Brie
Porter Cheddar
Feta
Gorgonzola
Prosciutto
Spanish Chorizo
Giardiniera
Amarena Cherries
Fresh Fruit and Mixed Nuts

Entrees

CHICKEN AND PORK

Chicken Parmigiana
Chicken Marsala
Pork Loin Picatta
Italian Sausage and Peppers(hot
or mild)
Pit BBQ Chicken Thigh
Pit BBQ Pulled Pork
Tandoori Chicken
Nashville Hot Fried Chicken
Roasted Tomato and Goat Cheese
Chicken Breast
Herb Roasted Pork Tenderloin

SEAFOOD

Maryland Style Crabcakes
Char-Grilled Salmon
Butter-Poached Haddock
Crab Stuffed Flounder

SIDES

Rosemary Roasted Red Bliss Potatoes
Smoked Paprika Seasoned Potato Hash
Whipped Potatoes
Roasted Sweet Potatoes and Maple
Jeweled CousCous
Rice Pilaf

BEEF AND VEAL

Gaucha Steak with Chimmichurri
Chipotle Meatloaf
Braised Short Rib
Veal Saltimbocca
Meatballs(smoked/notsmoked) in
marinara

PASTA

Pesto Tortellini
Seasonal Vegetable Lasagna
Bolognese Lasagna
Linguini Arrabiata
Brown Butter and Herb Gnocchi
Roasted Garlic Shrimp Scampi
Crab Gravy Spaghetti
Tortelloni Alfredo

VEGETABLES

Steamed Broccoli
Roasted Cauliflower
Sautéed Asparagus
Green Beans Almandine
Seasonal Vegetables
Honey Glazed Carrots