



Full-Service Wedding Reception Pricing and Services

The following information has been designed to help you begin planning and budgeting for your event. Each event is special and unique with its own set of circumstances; therefore, all planning and pricing will be specific to your event. However, you may use the pricing information in this package to determine the type of event which best reflects your ideas and own personal style.

Carriage House Catering

999 Whitlock Ave, SW Suite 5

Marietta, GA 30064

Ph: 770-426-9852

Fax: 770-919-9620

www.carriagehouse-catering.com

Services and Frequently Asked Questions

Carriage House Catering will meet with you to custom plan your event.

Menus and services can be customized.

Wedding packages are eight hours.

Three hours to set up, four hours for reception and one hour for clean up.

Seating, Highboys and Buffet LINEN are included. Underlay choices are white, ivory, grey, brown, or black. As well as beautiful overlays, 60+ different colors and textures to choose from. We will do our best to get the color linen desired.

Uniformed servers (white collar shirt, bowtie, and black slacks) will be provided.

All buffets will be set with linens, white china plates, silver chafing dishes and serving pieces.

All packages include white china plates, silverware, and glasses.

Complimentary Cake Cutting with plates, forks and napkins are included in all packages.

The final event price will be adjusted to final guest count you provide to us two weeks before the event. Estimates of the overall price will be used until that time.

Additional items may be added to menus and will be quoted by Carriage House Catering.

Any additional questions please see your salesperson.



Wedding Reception Pricing

****Pricing based on per person cost. Minimum number of Servers listed below are required. Additional servers may need to be added on a case-by-case basis. ****

Menu	25-50 guests	51-75 guests	76- 100 guests	101-125 guests	126-150 guests	151-200 guests	Over 200 guests
Level I. Menu Brunch/Lunch	\$30.00 Plus 2-4 Staff	\$29.00 Plus 3-5 Staff	\$28.00 Plus 4-6 Staff	\$27.00 Plus 4-6 Staff	\$26.00 Plus 5-7 Staff	\$25.00 Plus 5-7 Staff	\$24.00 Plus 6-8 Staff
Level II. Menu Brunch/Lunch	\$35.00 Plus 2-4 Staff	\$34.00 Plus 3-5 Staff	\$33.00 Plus 4 -6 Staff	\$32.00 Plus 4-6 Staff	\$31.00 Plus 5-7 Staff	\$30.00 Plus 5-7 Staff	\$22.00 Plus 6-8 Staff
Level III. Menu Heavy Apps	\$42.00 Plus 3-5 Staff	\$41.00 Plus 4-6 Staff	\$40.00 Plus 5-7 Staff	\$39.00 Plus 5-7 Staff	\$38.00 Plus 6-8 Staff	\$37.00 Plus 7-9 Staff	\$36.00 Plus 8-10 Staff
Level IV. Menu Buffet Dinner	\$47.00 Plus 3-5 Staff	\$46.00 Plus 4-6 Staff	\$45.00 Plus 5 -7 Staff	\$44.00 Plus 5-7 Staff	\$43.00 Plus 6 -8 Staff	\$42.00 Plus 7-9 Staff	\$41.00 Plus 8-10 Staff
Level V. Menu Seated Dinner	\$57.00 Plus 6-8 Staff	\$56.00 Plus 7-9 Staff	\$55.00 Plus 9+ Staff	\$54.00 Plus 10 + Staff	\$53.00 Plus 12+ Staff	\$52.00 Plus 13+ Staff	\$51.00 Plus 14+ Staff

Each event requires 1 Event Captain at \$225.00 for a 4-hour reception.

Each event requires 1 Event Driver / Equipment Manager at \$225.00 (Up to a 4-hour event).

Servers and Chefs are \$185.00 each (add \$20 per staff per half hour over 4-hour reception.)

We want to make every wedding reception unique and custom to your desires.

Final Number of staff will be determined upon final guest count, if the wedding is on premise, room flip difficulty, how many passed items there are, if stations are attended and other custom factors.

6% sales tax will be added to all items except servers and bartenders which are nontaxable.

There is no service or gratuity fee added. Tips are Appreciated at your discretion.

Seating, DJ, and high boy tables can be rented for \$12.00 each (if not provided by your event facility).

White Wooden Padded Chair can be rented for \$3.00 per chair (if not provided by your event facility).

Use of clear designer plastic plates, forks, knives, and cups will lower the price per person at a deduction of \$4.00. OR white plastic plates with reflection ware forks, knives, and clear plastic cups at a deduction of \$3.00 per person. Please ask your salesperson for details.

Reservation: 25% non-refundable deposit due at contract signing to reserve the date.
The deposit will be applied to the cost of your event.

Payment Schedule: Final Payment due 10 days prior to the event.



Carriage House Catering Bar Service
(Client to provide alcohol)

Or we offer full-service bar packages, including alcohol, ask your salesperson for pricing.

CHC will provide Insured Professional Bartenders

When having 2 bartenders, One physical bar will be set up

When having 3 bartenders, Two physical bars can be set up

Bartenders are \$185.00 each

1 bartender per 100 for beer and wine and 1 per 75 for full bar service

Beer and Wine Bar Set Up

**Includes: Insurance, bar tables draped to the floor with linen, ice,
Containers for icing down alcohol, glass ware, and napkins.**

Coke, Diet Coke, Sprite and Bottled Water

\$4.00 per person with beer and wine glasses

Beer, Wine and Signature Drink Bar Set Up

**Includes: Insurance, bar tables draped to the floor with linen, ice,
Containers for icing down alcohol, glassware, napkins,**

Coke, Diet Coke, Sprite and Bottled Water.

Customer to provide mixers and alcohol for Signature Drinks.

CHC will provide garnish for Signature Drinks.

\$5.00 per person with beer and wine glasses.

Full-Service Bar (No signature drinks)

**Includes: Insurance, bar tables draped to the floor with glassware, linen, ice, containers
for icing down alcohol, coke, diet coke, sprite, tonic water, club soda, water, cranberry
juice, orange juice, Bloody Mary mix, sweet and sour mix, fruit juices, lemons, limes,
olives, and napkins.**

\$6.00 per person with glassware.

All Champagne Toasts will be served from the bar



SUGGESTED ALCOHOL QUANTITIES

Beer and wine bars will require one bartender per 100 guests.

Full bar will require one bartender per 75 guests.

If 2 bar stations are requested, at least 3 bartenders are required.

BEER / WINE / CHAMPAGNE	50	100	150	200	250	300
Beer (Case/24)	3-4 cases	6-7 cases	11-12 cases	14-15 cases	18-20 cases	21-23 cases
Wine (750ML)	14 Bottles	30 Bottles	44 Bottles	60 Bottles	90 Bottles	120 Bottles
Champagne	½ case	1 case	1.6 cases	2 cases	2.6 cases	3 cases
FULL BAR	50	100	150	200	250	300
Beer (Case/24)	3 cases	4-5 cases	7-8 cases	10-11 cases	12-14 cases	15-17 cases
Wine (750ML)	12 Bottles	24 Bottles	36 Bottles	50 Bottles	80 Bottles	110 Bottles
Vodka (1.75L)	2 Bottles	3 Bottles	4 Bottles	5 Bottles	6 Bottles	7 Bottles
Gin (1.75L)	1 Bottle	2 Bottles	2 Bottles	3 Bottles	4 Bottles	4 Bottles
Bourbon (1.75L)	1 Bottle	2 Bottles	2 Bottles	3 Bottles	4 Bottles	4 Bottles
Scotch (1.75L)	1 Bottle	1 Bottle	2 Bottles	2 Bottles	4 Bottles	4 Bottles
Rum (1L)	1 Bottle	2 Bottles	2 Bottles	3 Bottles	4 Bottles	4 Bottles
Vermouth (350ML)	1 Bottle	1 Bottle	2 Bottles	2 Bottles	2 Bottles	3 Bottles
Tequila	1 Bottle	1 Bottle	2 Bottles	2 Bottles	2 Bottles	2 Bottles

These are just estimates as every event will vary.

There are approximately 7 servings in a bottle of champagne.

Please note: if there are two full bars it is best to have a bottle of each liquor at each bar.

ALL BEER, WINE AND CHAMPAGNE MUST BE AT THE VENUE, 3 HOURS BEFORE YOUR EVENT.

****ALL BARS WILL CLOSE 30 MINUTES PRIOR TO THE END OF YOUR EVENT****



**5 SAMPLE MENUS ARE LISTED BELOW WITH ADDITIONAL MENUS ON OUR WEBSITE AT
WWW.CARRIAGEHOUSE-CATERING.COM**

LEVEL I APPETIZERS- Create Your Own Menu Page 1 of 1

APPETIZER

(Choice of Two)

- ❖ Pimento Cheese Canapés
- ❖ Cheddar Cheese Straws
- ❖ Miniature Cocktail Meatballs in Burgundy Sauce
- ❖ Miniature Twice Baked Potatoes topped with Bacon and Cheese

DIPS/SPREADS

(Choice of One)

- ❖ Tomato and Shrimp Cheese Soufflé
- ❖ Queso Dip Served with Corn Tortilla Chips
- ❖ Chicken Santa Fe Dip Served with Corn Tortilla Chips
- ❖ Hot Spinach and Artichoke Dip Served with Flat Breads and
Topped with Freshly Grated Parmesan Cheese
- ❖ Black Bean Dip Served with Corn Tortilla Chips
- ❖ Fig and Goat Cheese Spread Served with Balsamic Reduction and French Bread Slices
- ❖ Southern Pecan Cheddar Cheese Ring Served with Strawberries and Crackers
- ❖ Sundried Tomato and Basil torte Served with Pine Nuts, Sour Cream and Mini Toast
- ❖ Pear and Gorgonzola Savory Cheese Spread Served with Balsamic Glazed and French Bread

PLATTER

(Choice of One)

- ❖ Domestic Cheese Platter Garnished with Fruit
To include Swiss, Havarti and Cheddar Cheeses served with assorted crackers
- ❖ Fresh Fruits and Berries of the Season
- ❖ Crudités- Fresh Seasonal Vegetables Served with Peppercorn Ranch

Complimentary Cake Cutting with plates, forks and napkins



LEVEL II APPETIZERS- Create Your Own Menu-Page 1 of 2

Appetizers (Choice of Two)

- ❖ Charleston Miniature Crab Cakes with Tangy Remoulade Sauce
- ❖ Sausage Stuffed Mushroom Caps
- ❖ Mini Smoked Pork BBQ Filo Cups
- ❖ Pimento Cheese Canapés
- ❖ Chicken Salad Finger Sandwiches
- ❖ Cheddar Cheese Straws
- ❖ Cashew Chicken with Sweet Orange Sauce
- ❖ Homestyle Chicken Bites with Honey Mustard
- ❖ Miniature Cocktail Meatballs in Burgundy Sauce
- ❖ Miniature Twice Baked Potatoes Served with Bacon and Cheese on the Side
- ❖ Wild Mushroom Risotto Cakes Served with Red Pepper Aioli
- ❖ Pimento Cheese Chicken Croquette Served with Red Pepper Vinaigrette
- ❖ Smoked Salmon With Red Onion, Capers, Wasabi Caviar, and Pepper Served with Miniature Bagel
- ❖ Antipasto Skewers with Tortellini Kalamata Olives and Ham
- ❖ Tomato Mozzarella Skewer served with Balsamic Glaze

Dips (Choice of One)

- ❖ Tomato and Shrimp Cheese Soufflé
- ❖ Queso Dip Served with Corn Tortilla Chips
- ❖ Chicken Santa Fe Dip Served with Corn Tortilla Chips
- ❖ Hot Spinach Artichoke Dip Served with Flat Breads, Topped with Freshly Grated Parmesan Cheese
- ❖ Black Bean Dip Served with Corn Tortilla Chips
- ❖ Fig and Goat Cheese Spread Served with Balsamic Reduction and French Bread Slices
- ❖ Southern Pecan Cheddar Cheese Ring Served with Strawberries and Crackers
- ❖ Sundried Tomato and Basil torte Served with Pine Nuts, Sour Cream and Mini Toast
- ❖ Pear and Gorgonzola Savory Cheese Spread Served with Balsamic Glazed and French Bread
- ❖ Artichoke and Parmesan Torte Served with Sour Cream, Fresh Herbs and Mini Toast

CHEESE/VEGETABLES (Choice of Two)

- ❖ Domestic Cheese Platter Garnished with Fruit and Swiss, Havarti and Cheddar Cheeses served with assorted crackers
- ❖ Fresh Fruits and Berries of the Season
- ❖ Brie En Croute Baked in Puff Pastry with Preserves served with Crackers and Ginger Snaps
- ❖ Crudités Fresh Seasonal Vegetables Served with Peppercorn Ranch
- ❖ Grilled Vegetables Served with Parmesan Peppercorn Dressing (Hot or Room Temp)
- ❖ Grilled Asparagus and Red Peppers Served on a Platter with Pine Nut Vinaigrette and Goat Cheese
- ❖ Cherry Tomato and Mozzarella Salad Served with Balsamic Vinaigrette, EVOO, Basil, Salt and Pepper
- ❖ Deconstructed Tortellini Salad Served with Onion, Olive, Cucumber, Parmesan Cheese and Tomato on the Side
- ❖ Charcuterie Served with Salami, Prosciutto, Olives, Fresh Bread, Capicola and Fresh Pickles +\$2.00PP



LEVEL II APPETIZERS- Create Your Own Menu- Page 2 of 2

SANDWICHES (Choice of One)

- ❖ Chicken Salad Croissants
- ❖ Mini Panini Sandwiches, Turkey, Smoked Ham and Vegetarian with Aioli and Mustard
- ❖ Deli Select Trio with Sliced Ham, Turkey and Roast Beef on Silver Dollar Rolls with Aioli and Mustard
- ❖ Pulled Pork BBQ Sliders Served with Mild and Mustard BBQ Sauces on the side
- ❖ Sliced Grilled Pork Tenderloin Served on a Platter
With Assorted Rolls, Horseradish Sauce, Grain Mustard and Aioli
- ❖ Sliced Sage Roasted Turkey Breast Served on a Platter
With Assorted Rolls, Horseradish Sauce, Grain Mustard and Aioli

Complimentary Cake Cutting with plates, forks and napkins

Beverages (Choice of One)

- ❖ Sweet and Unsweetened Ice Tea with Lemon
- ❖ Lemonade with Sliced Strawberries/Fresh Mint and Infused Cucumber Water
- ❖ Gourmet Coffee- Regular and Decaf Station with Whipped Cream, Dark Chocolate Shavings, Cream and Sweeteners



LEVEL III HEAVY APPETIZERS- Create Your Own Menu-Page 1 of 2

APPETIZERS (Choice of Three)

- ❖ Sausage Stuffed Mushroom Caps
- ❖ Mini Smoked Pork BBQ Filo Cups
- ❖ Cashew Chicken with Sweet Orange Sauce
- ❖ Southern Fried Chicken Bites Served with Honey Mustard
- ❖ Pistachio Crusted Chicken Bites Served with Sour Cherry Sauce
- ❖ Bourbon Pecan Chicken with Honey
- ❖ Sliced Grilled Hanger Steak with Pomegranate Molasses
- ❖ Miniature Twice Baked Potatoes Served with Bacon and Cheese on the Side
- ❖ Wild Mushroom Risotto Cakes Served with Red Pepper Aioli
- ❖ Pimento Cheese Filo Cup with Candied Bacon
- ❖ Mac and Cheese Fritters Served with Cheese Sauce
- ❖ Charleston Miniature Crab Cakes Accompanied by a Tangy Remoulade Sauce
- ❖ Chicken and Waffle Skewers Drizzled with Maple Syrup
- ❖ Smoked Salmon with Red Onion, Capers, Wasabi Caviar, and Pepper Served with Miniature Bagel
- ❖ Tomato Mozzarella Skewer Served with Balsamic Glaze
- ❖ Chicken Satay Served with Coconut Peanut Sauce, Bourbon Sauce, Korean BBQ or Lemon Caper
- ❖ Beef Satay Served with Chimi Churi Sauce
- ❖ Fried Green Tomatoes Served with Herbed Goat Cheese
- ❖ Fig and Goat Cheese Puff Served with Balsamic Glaze
- ❖ Shrimp Cocktail Served with Cocktail Sauce and Lemon +\$2.00pp
- ❖ Bacon Wrapped Scallops +\$2.00pp
- ❖ Bacon Wrapped Shrimp +\$2.00pp

DIPS/SPREADS (Choice of One)

- ❖ Shrimp Scampi Cheese Soufflé
- ❖ Hot Spinach Artichoke Dip Topped with Freshly Grated Parmesan Cheese Served with Flat Breads
- ❖ Hot Charleston Crab Dip Topped with Freshly Grated Parmesan Cheese Served with Flat Breads
- ❖ Lump Crab Soufflé Served with Assorted Crackers
- ❖ Fig and Goat Cheese Spread Served with Balsamic Reduction and French Bread Slices
- ❖ Southern Pecan Cheddar Cheese Ring Served with Strawberries and Crackers
- ❖ Sundried Tomato and Basil torte Served with Pine Nuts, Sour Cream and Mini Toast
- ❖ Pear and Gorgonzola Savory Cheese Spread Served with Balsamic Glazed and French Bread
- ❖ Artichoke and parmesan Torte Served with Sour Cream, Fresh Herbs and Mini Toast
- ❖ Asian Salmon Cheese Cake Torte With a ying and yang of wasabi, tobiko Caviars and Rice Crackers

CHEESE/VEGETABLE (Choice of One)

- ❖ Artesian Cheese Display Served with Assorted Crackers
- ❖ Fresh Fruits and Berries of the Season
- ❖ Brie En Croute Baked in Puff Pastry with Preserves Served with Crackers and Ginger Snaps
- ❖ Grilled Vegetables Served with Parmesan Peppercorn Dressing (Hot or Room Temp)
- ❖ Roasted Brussel Sprouts with Balsamic Glaze
- ❖ Asparagus Wrapped in Prosciutto Topped with Lemon Aioli +\$1.00pp
- ❖ Cherry Tomato and Mozzarella Salad Served with Balsamic Vinaigrette, EVOO, Basil, Salt and Pepper
- ❖ Charcuterie Served with Salami, Prosciutto, Olives, Fresh Bread, Capicola and Fresh Pickles +\$2.00pp



LEVEL III HEAVY APPETIZERS- Create Your Own Menu- Page 2 of 2**Carving Station (Choice of one)**

Served with Rolls, Butter, Aioli, Horseradish and Chimi Churi Sauce

- ❖ Cajun Brined Roasted Turkey
- ❖ Roasted Pork Tenderloin
- ❖ Tuscan Herb Roasted Pork Loin
- ❖ Coffee Crusted Pork Tenderloin
- ❖ Grilled Teres Major of Beef
- ❖ Whole Grilled New York Strip
- ❖ Southern Fried Turkey Breast
- ❖ Sage Rubbed Turkey Breast
- ❖ Prime Rib +\$4.00pp
- ❖ Beef Tenderloin +\$6.00pp

Carb Bar GRITS/SPUDS/PASTA (Choice of One)**❖ Grits Station**

Creamy Southern Grits

Shrimp and Tasso Ham Grits

Accompanied by Bacon Bites, Sautéed Onion, Tomato, Chives and Cheddar Cheese

❖ Mashed Potato Bar

Creamy Mashed Potatoes

Mashed Sweet Potatoes

Served with Cheese, Bacon, Chives, Pecans and Brown Sugar

❖ Macaroni and Cheese Bar

Shrimp and Crab Meat Mac and Cheese

Three Cheese Mac and Cheese

With sides of Bacon, Cheese, Tomato, Chives and Sausage

❖ Pasta Station

Penne and Cheese Tortellini

Roasted Tomato Marinara and Basil Alfredo

Accompanied by Ratatouille, Olive Tapenade, and Fresh Grated Parmesan

Complimentary Cake Cutting with plates, forks and napkins**BEVERAGES (Choice of One)**

- ❖ Coke, Diet Coke, Sprite
 - ❖ Sweet and Unsweetened Iced Tea with Lemons
 - ❖ Lemonade with Sliced Strawberries and Fresh Mint AND Infused Cucumber Water
 - ❖ Gourmet Coffee- Regular and Decaf Station
- Served with Whipped Cream, Dark Chocolate Shavings, Cream and Sweeteners



LEVEL IV- BUFFET DINNER MENU-Page 1 of 1

PASSED APPETIZERS*(Choice of Three)*

- ❖ New Red Potato Topped with Melted Asiago Cheese
- ❖ Charcuterie Skewer with Smoked Gouda, Kalamata Olive and Salami
- ❖ Fig and Goat Cheese Puff Topped with Balsamic Glaze
- ❖ Beef Bruschetta topped with Creamy Horseradish Sauce
- ❖ Parmesan Basil Risotto Cake
- ❖ More Choices Available

SALAD*(Choice of One)*

- ❖ Traditional Caesar Salad with Caesar Dressing, Croutons, and Freshly grated Parmesan Cheese
- ❖ Spinach Salad with Candied Pecans, Sliced Pears, Gorgonzola Cheese and Balsamic Vinaigrette
- ❖ Seasonal Tossed Garden Salad with Ranch and Golden Italian Dressing
- ❖ Mixed Field Green Salad with Sliced Strawberries, Feta Cheese, Candied Pecans and Vanilla Vinaigrette Dressing

CARVING STATION (Served with Assorted Rolls, Butter, Horseradish Sauce and Grain Mustard)*(Choice of One)*

- ❖ Cajun Brined Roasted Turkey Breast with Cream Gravy
- ❖ Roasted Pork Tenderloin with White Wine Cajun Cream Sauce
- ❖ Herb Roasted New York Strip with Red Wine Demi Glaze and Horseradish Sauce
- ❖ Oven Roasted Ham with Grain Mustard

ENTREES*(Choice of One)*

- ❖ Chicken Marsala with Mushrooms in Marsala Wine Sauce
- ❖ Spinach Florentine Stuffed Chicken Breast Served with Veloute
- ❖ Wild Mushroom Stuffed Chicken Breast Served with Truffled Veloute
- ❖ Herb Roasted Pork Loin Served with Apple Cider Bacon Glaze
- ❖ Grilled Terri's Major Sliced Served with Red Wine Demi Glaze
- ❖ Sautéed Salmon Served with Pomegranate Butter or Lemon Caper Sauce

ACCOMPANIMENTS*(Choice of Two)*

- | | |
|--|------------------------------|
| ❖ Red Skin Mashed Potatoes | ❖ Creamed Spinach |
| ❖ Roasted Fingerling Potatoes | ❖ Fresh Buttered Green Beans |
| ❖ Scalloped Potatoes | ❖ Fresh Grilled Vegetables |
| ❖ Baked Macaroni & Cheese | ❖ Squash Vegetables |
| ❖ Farfalle Pasta with Alfredo and Marinara | ❖ Yellow Rice |

BEVERAGES*(Choice of One)*

- ❖ Sweet and Unsweetened Tea with Lemon
- ❖ Lemonade with Sliced Strawberries/Fresh Mint and Infused Cucumber Water
- ❖ Gourmet Coffee with Whipped Cream, Dark Chocolate Shavings, Cream and Sweeteners



LEVEL V- ELEGANT SERVED DINNER- Page 1 of 2

PASSED HORS D'OEUVRES

(Choice of Two)

- ❖ Mini Korean Beef Brisket Taco
- ❖ Miniature Crab Cakes with Remoulade Sauce
- ❖ Spinach and Goat Cheese Puff with Red Pepper Vinaigrette
- ❖ Fig and Goat Cheese Puff with Balsamic Molasses
- ❖ Pear, Bacon and Gorgonzola Bruschetta
- ❖ Brie and Raspberry Bites
- ❖ Shrimp and Grit Shots
- ❖ More choices available

SALAD

(Choice of One)

- ❖ Spring Mix Salad Served with Candied Pecans, Dried Cranberries, Pear Confit, Blue Cheese and Homemade Balsamic Vinaigrette Dressing
- ❖ Ensalada Caprese with Mixed Greens Served with Fresh Mozzarella, Vine Ripe Tomato, Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Pepper and Sea Salt
- ❖ Mixed Green Salad Served with Citrus Segments, Pistachios, Shaved Romano Cheese, Pistachio Vinaigrette and Pomegranate Molasses

ENTREES

(Offer your guests a choice of three on your response card or serve everyone a dual entree)

- ❖ Roasted Center Cut of Beef Tenderloin Served with Red Wine Fumet
- ❖ Grilled Atlantic Salmon Served with Lemonchello beurre Blanc
- ❖ Oven Roasted Pork Loin Served with Apple Cider and Bacon Glaze
- ❖ Breaded Chicken Stuffed with Cream Cheese, Feta and Sundried Tomatoes
- ❖ Sautéed Lump Crab Cake Served with Mustard Seed Cream Sauce
- ❖ Sautéed Quail Breast Served with Cranberry White Wine Sauce
- ❖ Roasted Red Snapper Served with Lemon Caper Sauce
- ❖ Vegetarian Wild Mushroom Strudel Served with Red Pepper Vinaigrette



LEVEL V- ELEGANT SERVED DINNER- Page 2 of 2

ACCOMPANIMENTS

(Choice of Two)

- ❖ Red Skin Mashed Potatoes
- ❖ Seasonal Fresh Sautéed Vegetables
- ❖ Garlic Whipped Red Skin Potatoes
- ❖ French Green Beans
- ❖ Roasted Fingerling Potatoes
- ❖ Roasted Asparagus
- ❖ Basil pesto Asparagus
- ❖ Basil Pesto Risotto
- ❖ Herb Roasted Grape Tomatoes and Summer Squash
- ❖ Scalloped Potatoes
- ❖ Squash Casserole

Complimentary Cake Cutting with plates, forks and napkins

BEVERAGES

- ❖ Water & Gourmet Coffee