Sample Buffet Menu

**Pre-ceremony Beverages**

Infused Water  
Self-serve station with clear, hard acrylic cups

**Hors d’oeuvres Menu**

Presented butler style during cocktail hour

**Southwestern Torta**  
(Stationary Item)

Herbed mascarpone & cream cheese layered with avocado & black beans  
Presented with assorted crostini and flatbreads

**Florida Crab Cakes**

Lemon basil crab cakes topped with a spicy mustard sauce  
and sprinkled with chopped tomatoes & fresh shucked Florida corn  
*or your choice of*

**Chili Lime Shrimp Skewers**

Chili & lime spiced shrimp on a knotted pick drizzled with smoky paprika aioli

**Asiago Stuffed New Potatoes**

Roasted potatoes stuffed with Asiago and basil and served warm

**Cubana Pulled Pork Sliders**

Pulled pork accented with ham, Swiss cheese, bacon, mustard and pickles  
Piled high on silver dollar rolls and served warm
Buffet Menu

House Salad
(May be pre-set on guest tables)
Assorted salad greens with carrots, cucumbers, Roma tomatoes, black olives, chick peas, pickled red onions and pumpkin seeds
Served with our homemade creamy tarragon dressing and homemade vinaigrette

Chimichurri Steak
Argentinean style flank steak marinated with olive oil, red wine vinegar and fresh herbs
Served with horseradish cream and green Chimichurri sauce

Choice of Chicken Dishes
(See next page)

Ancient Grains
Tossed with fresh vegetables

Roasted Asparagus
Topped with corn salad

Artisan Rolls and Breads
Presented with whipped butter and herbed EVOO

Wedding Cake by Others

Petite Desserts by DEI
(Priced Separately)

Beverages

Late Night Snacks
(Priced separately – served in bamboo boats)
Cheese burgers in paradise with ketchup, mustard and pickles
Tater tots topped with caramelized onions and Sriracha ketchup
Alternate Chicken Entrées

Wild Mushroom Chicken
Grilled boneless breasts with a white wine & mushroom reduction sauce

Southern Pan Chicken
Boneless breasts grilled with shallots, white wine, garlic and thyme
Topped with applewood smoked bacon

Chicken Ratatouille
Boneless breasts sautéed with tri-colored peppers, onions, eggplant seasonal squash, fresh tomatoes, fresh basil and white wine

Fiery Citron Chicken
Boneless breasts sautéed in a lemon, white wine and crushed red pepper
(not hot, just flavorful!)
Topped with sweet peas and bacon crumbles

Peach Balsamic Chicken
Boneless breasts sautéed with grilled peaches, shallots, fresh basil and white balsamic vinegar

Chicken Piccata
Boneless breasts dredged with season bread crumbs and sautéed
Complimented by a caper, lemon and white wine sauce

Chicken Ambrosiana
Boneless breasts sautéed and complimented by a lemon, white wine artichoke and caper reduction sauce
Topped with goat cheese and roasted red pepper

Autumn Chicken
Boneless breasts roasted with dry white wine, caramelized onions, golden raisins, pears, apples and cranberries