



# 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*