Sample Seated Menu

Butler Hors d’oeuvres
(Presented during cocktail hour)

Farmer's Market Table
Assorted domestic & imported cheeses, fresh seasonal fruits, marinated olives & mushrooms, salami, prosciutto, etc.
Presented with crackers, flatbreads & crostini

Sweet Chicken Bacon Wrap Skewers

Seasonal Soup Shooter

Cubana Pulled Pork Slider
Pulled Pork accented with ham, Swiss cheese, bacon, mustard and pickles
Piled high on silver dollar rolls and served warm

Dinner Menu

Rustic Caesar Salad
Traditional with flat leaf kale and cornbread croutons

Plated Entrée
Angus Beef Filet
Herb crusted filet served on a bed on flat leaf spinach
Seasonal Fish Selection
Herbed Risotto
Roasted Asparagus
Herb Baked Tomato

Artisan Bread Basket
Placed on each guest table with ramekins of whipped butter

Wedding Cake by Others