



Sample Wedding Menu

Menu may be served buffet or plated (with minor modifications)

Hors d'oeuvres

(Presented butler style or stationary or both during cocktail hour)

Please choose three for Menu One and four for Menu Two

Charcuterie, Fruit & Cheese Board with choice of Torta
(Stationary item only)

Charcuterie: Chef's choice

Cheeses: Domestic & imported presented with fresh seasonal fruits & berries

Italian Torta: Herbed mascarpone & cream cheese layered with pesto and sundried tomatoes

Southwest Torta: Herbed cream cheese layered with tomato, avocado & black beans

Served with assorted crackers, crostini & flatbread (or tortilla chips)

Caprese Skewers

With marinated Mozzarella balls, pear tomatoes & fresh basil drizzled with vinaigrette

Honey Roasted Tomato Bruschetta

Brown Sugar Pears and Goat Cheese Crostini

Roasted New Potatoes

Stuffed with sour cream, cheddar and chives (1/2 with bacon)

Spinach and Artichoke Stuffed Mushrooms

Premium Beef Sliders

Premium roasted beef cooked medium rare and piled high on a seeded Brioche bun with caramelized onions, fried onions, arugula, balsamic glaze and horseradish cream

Cubana Pulled Pork Sliders

Pulled pork accented with ham, Swiss cheese, bacon, mustard and pickles

Piled high on a Brioche bun and served warm

Chili Lime **or** Basil Roasted Shrimp Skewer

Peppered Ahi Tuna Twisters

Presented on top of a seaweed salad on a tasting spoon topped with a Sriracha aioli

Tuscan **or** Asian Chicken Skewers



Menu One

House Salad

(May be pre-set on the guest tables for plated service)

Assorted salad greens with carrots, cucumbers & tomatoes

Served with our homemade creamy tarragon dressing and homemade vinaigrette



Bourbon Fig Pork Loin

Served with fruit chutney

(Other flavors of pork are available)

OR

Chimichurri Steak

Argentinean style flank steak marinated with olive oil, red wine vinegar and herbs

Served with horseradish cream and Chimichurri sauce

(Other flavors of flank steak are available)

Choice of One Chicken Dish

(See alternate chicken entrées next page)

Roasted Garlic Mashed Potatoes

OR

Roasted Red Potatoes

Green Beans

With roasted Heirloom tomatoes and sweet onion

Roasted Cauliflower, Broccoli and Carrot Blend

Assorted Yeast Rolls with Butter

(May be pre-set on the guest tables for plated service)

Wedding Cake by Others

(Petite desserts available by Designed Events)

Beverages – See Last Page

Water pre-set at guest tables



Menu Two

Florida Salad

(May be pre-set on the guest tables for plated service)

*Assorted greens with strawberries, Mandarin oranges, spiced pecans and goat cheese
Served with our homemade maple orange vinaigrette*

Sliced Whole Tenderloin

Marinated and grilled medium rare

Presented with choice of two sauces:

Mushroom ragù, green chimichurri, roasted garlic aioli or horseradish cream

Shrimp and Scallop Skewers

Skewer and broiled natural

OR

Corvina (White Fish)

Topped with tomato bruschetta (optional styles available)

Wild Mushroom Risotto

OR

Roasted Potato Trio

A trio of Red Bliss, Fingerling and Yukon Gold potatoes

Roasted Asparagus

Topped with fresh corn salad

Glazed Baby Carrots

Artisan Breads and Rolls with Butter

(May be pre-set on the guest tables for plated service)

Wedding Cake by Others

(Petite desserts available by Designed Events)

Beverages – See Last Page

Water pre-set at guest tables



Alternate Chicken Entrées

Wild Mushroom Chicken

Boneless breasts grilled 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 lemon, white wine & crushed red pepper (not hot, just flavorful!)
Topped with sweet peas and bacon crumbles*

Blackened Chicken

*Lightly blackened boneless breasts topped with
sweet peppers and red onion in Cajun cream sauce*

Tuscan Chicken **

Boneless breasts grilled with sundried tomatoes, spinach and a Tuscan cream sauce

Chicken Piccata

Boneless breasts sautéed and complimented by a caper, lemon and white wine sauce

Myers Lemon and Dijon Herbed Chicken

Boneless breasts rubbed with fresh herbs and grilled

Chicken Marsala **

*Boneless breasts sautéed traditionally with
wild mushrooms and a Marsala demi glaze*

**** Denotes a Designed Events specialty**