



WGC

Weddings · Gatherings · Corporate Functions

Catering for all occasions





DISTINGUISHED ELEGANCE



APPETIZER SELECTION:

COCONUT SHRIMP
PAIRED WITH A TROPICAL DIPPING SAUCE

Individual Shrimp Cocktail with a spicy red sauce

CARIBBEAN SHRIMP SKEWER

BACON WRAPPED SHRIMP

MINIATURE CRAB BALL COCKTAIL

BACON WRAPPED SCALLOPS

BACON WRAPPED CHEESE & POTATO STUFFED PIEROGIE

WARM SPINACH BALLS

BRUSCHETTA WITH TOASTED POINTS

Our Signature Meatballs in our secret sauce

KILTED SAUSAGE

Spinach & Artichoke Parmesan Dip with toasted points

Sides Selection:

Asparagus Marinated for 6 Hours & Grilled

Seafood Melody Pasta

Rosemary Fingerling Potatoes

Golden Yukon Bacon Cheddar Mashed Potatoes

Golden Yukon Mashed Potatoes

GARLIC RED SKIN MASHED POTATOES

Green Bean Almondine

RICE PILAF

Customized Vegetable Scampi

VEGETABLE MEDLEY

Main Entree Selection:

CRANBERRY GLAZED SALMON

Seasoned Grilled to Perfection Salmon

FILET CHESAPEAKE: BEEF FILET TOPPED WITH OUR SIGNATURE LUMP CRAB CAKE & TOPPED WITH A BEEF REDUCTION SAUCE

DIJON SALMON

CHICKEN PICATTA

CRAB CAKES

ITALIAN CHICKEN: CHICKEN BREAST MARINATED IN OUR HANDMADE MARINADE

LEMON PEPPER CHICKEN

CARVED SIRLOIN: COMPLETE WITH CARVER & DEMI GLAZE SAUCE TO BE DRIZZLED

CHICKEN MARSALA

Includes linens, china, glassware, flatware, service staff, set up, wait-staff, liability insurance, cake cutting, trash removal, tear down, clean up, delivery, ice, 3 soft drinks, iced tea, lemonade, coffee, assorted hot teas, etc.



PACKAGE PRICING

\$78.95 - \$84.99 PER HEAD

6% sales tax + 10% gratuity + venue fee if applicable
2020 pricing



