

Ultimate Wedding Premium Menu Options

~ Hor D'oeuvres Served During Boarding Time ~

Pick One Display:

Fresh Fruit Display - Chef's Cheese Display - Assorted Antipasto Display
&

Pick One Dip:

Warm : Spinach & Artichoke - Creamy Crab - Vidalia Onion
or

Cold : Spinach & Artichoke - Fresh Bruschetta - Classic Hummus

~ Main Meal Served After Wedding Ceremony ~

You can pick from any of the Custom Dinner menu items or from the premium items below...

Pick One Salad:

Fresh Spinach with apple, walnut & gorgonzola
Green Mix with goat cheese, pumpkin seeds & cranberries
Fresh Tomatoes with basil & mozzarella on lettuce bed

Pick Two Sides:

Orzo with tomatoes, olives & feta - Sauteed Zucchini, Onions & Squash
Fresh Broccolini with garlic - Classic Jasmine Rice - Grilled Whole Asparagus
Roasted Chopped Brussel Sprouts with bacon - Angel Hair Pasta with pesto or marinara
Roasted Potatoes with peppers & onions - Green Bean or Broccoli Almondine
Garlic Tri-Color Organic Potatoes - Roasted Carrots with balsamic & thyme
Roasted Brussel Sprout Leaves with bacon, tomatoes & red onions

Pick Two Main Items:

Pecan Encrusted Chicken with raspberry glaze - Braised Beef Short Ribs
Signature Slow Cooked Beef Pot Roast - Beef Tenderloin Medallions with tarragon sauce
Broiled Salmon in teriyaki-lemon glaze - Lemon Pepper Grilled Tuna Steaks in teriyaki glaze
Classic Shrimp Scampi with pasta - Stuffed Tilapia with spinach & feta in lemon cream

Carving Stations (limit one):

Rosemary Turkey - Ginger Soy Pork Tenderloin - Peppercorn Beef Tenderloin

~ Spirit of Lake Murray ~