



Rehearsal Dinner & Wedding Packages

Packages and Menu Items listed are simply suggestions – All orders can be customized!

Passed Hors d'oeuvres:

- Asparagus Prosciutto Roll - Grilled Asparagus, Aged Prosciutto, Balsamic Glaze
- Avocado Crostini – Chef's Avocado, Heirloom Tomatoes, Balsamic Glaze
- Bacon Wrapped Scallops - Sea Scallops wrapped in Bacon
- Caprese Skewers - Heirloom Tomatoes, Basil, Fresh Mozzarella, Balsamic Glaze
- Cheesesteak Egg Rolls – Lean Beef with sauteed bell peppers served with Chef's Spicy Ketchup
- Chicken Skewers – Assortment of Lemon Pepper, Teriyaki and Jerk Chicken Skewers (Pick 2)
- Chili Lime Shrimp - Shrimp, Chef's Chili
- Coconut Shrimp - Jumbo Shrimp, Maui Coconut Batter, Mustard Sauce
- Franks in a Blanket - Mini Hot Dogs Layered in Phyllo Dough served with Chef's Beer Cheese
- Mac and Cheese – Chef's Crispy Panko
- Lollipop Lamb Chops - Market Price
- Mini Beef Wellington - Filet Tenderloin, Puff Pastry, Horseradish Cream
- Mini Crab Balls - Chesapeake Bay Crab, Chef's Cocktail Sauce
- Pineapple Filet Skewers - Sweet Pineapple & Filet Tips
- Pork Dumplings - Fried Pork Dumplings, Asian Ginger Soy Sauce
- Salmon Chive Bites – Cucumber, Smoked Salmon, Chive Yogurt
- Short Rib Crostini - Red Wine Braised Short Rib, Gorgonzola, Cherry Jam, Multigrain Crostini
- Stuffed Mushrooms – Assortment of Quattro Formaggio, Sausage and Mediterranean (Pick 2)
- Tuna Tartar Shots - Sushi Grade Tuna, Guacamole, Ginger Dressing
- Wild Mushroom Crostini - Wild Mushroom Blend, Marsala Demi Glaze

Wedding Package #1

Stationary Landscapes: (Choice of 1 - Add more for \$8/pp)

Charcuterie Display – Chef's Seasonal Selection – Often includes Imported Soppressata, Prosciutto, Pepperoni, Mixed Olives, Fresh Mozzarella, Sharp Provolone, Sharp Cheddar with Assorted Crackers

Crudité Hummus Display OR Cups – Hand cut Fresh Garden Veggies with Chef's Roasted Red Pepper Hummus

Bruschetta and Caprese Skewer Platter - Chefs Bruschetta and Humus with Crackers and Caprese Skewers

Passed Hors d'oeuvres: (Choice of 2 – Add more for \$6/pp) - See first page for selection

First Course: (Choice of 1)

Caesar Salad - Romaine Lettuce, Garlic Croutons, Shaved Reggiano & Homemade Dressing

Garden Salad - Fresh Spring Mix, Juliette Carrots, Red Onion, Tomatoes, Cucumber with Dressing of Choice

Wedge Salad - Crisp Iceberg Lettuce, Vine Ripe Tomatoes, Thick Cut Bacon, Blue Cheese Crumbles & Dressing

Second Course: (Choice of 1 – Add 2nd Choice for \$10/pp)

Baked Tilapia - Parmesan Crusted Fresh Tilapia Dressed in Chef's Lemon Sauce

Chicken Francaise – Egg Battered Chicken Medallions, Lemon Butter Sauce

Chicken Parmesan - Chicken Culet Hand Breaded, Topped with Tomato Sauce and Fresh Mozzarella

Grilled Lemon Chicken - Grilled Chicken Breast Baked in Fresh Lemon & Garlic

Flounder Florentine - Filet of Flounder Hand rolled with Spinach and Ricotta Baked to Perfection

Salmon Milanese - Filet of Salmon Dressed in Basil Pesto Butter Sauce

Skirt Steak – Chef's Chimichurri Sauce

Stuffed Pork Tenderloin - Spinach, Garlic, Roasted Peppers, Breadcrumbs and Italian Cheese

Pasta: (Choice of 1 – Add 2nd Choice for \$6/pp)

Caprese Pasta - Penne Pasta, Cherry Tomatoes, Ciliegine, Fresh Basil, Garlic & Oil

Fettuccini Alfredo - Fettuccini, Three Cheese Alfredo Cream Sauce

Penne Blush - Penne Pasta, Blush Sauce

Penne Marinara - Penne Pasta, Chef's Napoli Sauce

Summertime Pasta - Bowtie Pasta, Sautéed Garden Veggies, Garlic & Oil

Sides: (Choice of 2 – Add more for \$5/pp)

Mac and Cheese - Penne Pasta, Gruyere, Sharp Cheddar, Smoked Applewood Bacon, Panko Topping

Garlic Mashed Potatoes - Yukon Gold Potatoes Tossed with Butter, Roasted Garlic & Cream

Jasmine Rice – Long Grain fragrant rice

Parsley Butter Potatoes - Fingerling Potatoes Tossed in Butter, Garlic & Freshly Chopped Parsley

Roasted Asparagus - Tender Grilled Asparagus, Roasted Tomatoes, Lemon Zest

Roasted Broccoli, Cauliflower and Radish - Oven Roasted in Garlic & Oil

Roasted Root Vegetables - Carrots, Radish, Turnips, Parsnips and Yams Roasted in Apple Cider Vinegar

Green Bean Medley – French-Cut Green Beans, Roasted Red Peppers, Garlic & Oil

Wild Rice - Ancient Grains Joined with Sweet Onion and Wild Mushroom Mix

Roasted Brussel Sprouts & Pancetta - Oven Roasted Brussels Sprouts, Pancetta, Garlic & Oil

Roasted Garden Vegetables - Garlic and Oil Tossed Oven Roasted Vegetables

Dessert: Assortment of Homemade Desserts: Cannoli, Brownies & Chocolate Covered Strawberries (Pick 2)

Wedding Package # 1 - \$59.95 per guest

Wedding Package #2

Stationary Landscapes: (Choice of 1 - Add more for \$8/pp)

Charcuterie Display – Chef's Seasonal Selection – Often includes Imported Soppressata, Prosciutto, Pepperoni, Mixed Olives, Fresh Mozzarella, Sharp Provolone, Sharp Cheddar with Assorted Crackers

Crudit  Hummus Display OR Cups – Hand cut Fresh Garden Veggies with Chef's Roasted Red Pepper Hummus

Bruschetta and Caprese Skewer Platter - Chefs Bruschetta and Humus with Crackers and Caprese Skewers

Shrimp Cocktail - Jumbo Shrimp, Chef's Cocktail Sauce, Lemon Wedges

Passed Hors d'oeuvres: (Choice of 3 – Add more for \$6/pp) - See first page for selection

First Course: (Choice of 1)

Caesar Salad - Romaine Lettuce, Garlic Croutons, Shaved Reggiano & Homemade Dressing

Caprese Salad - Fresh Basil, Buffalo Mozzarella, Vine Ripe Heirloom Tomatoes, Balsamic Glaze

Garden Salad - Fresh Spring Mix, Juliette Carrots, Red Onion, Tomatoes, Cucumber with Dressing of Choice

Wedge Salad - Crisp Iceberg Lettuce, Vine Ripe Tomatoes, Thick Cut Bacon, Blue Cheese Crumbles & Dressing

Second Course: (Choice of 1 – Add 2nd Choice for \$10/pp)

Baked Tilapia - Parmesan Crusted Fresh Tilapia Dressed in Chef's Lemon Sauce

Chicken Francaise – Egg Battered Chicken Medallions, Lemon Butter Sauce

Chicken Marsala - Chicken Medallions, Wild Mushroom Marsala Sauce

Chicken Parmesan - Chicken Culet Hand Breaded, Topped with Tomato Sauce and Fresh Mozzarella

Grilled Lemon Chicken - Grilled Chicken Breast Baked in Fresh Lemon & Garlic

Flounder Florentine - Filet of Flounder Hand rolled with Spinach and Ricotta Baked to Perfection

Prime Rib - Cooked to Perfection joined with Chef's Horseradish Cream Sauce

Salmon Milanese - Filet of Salmon Dressed in Basil Pesto Butter Sauce

Stuffed Pork Tenderloin - Spinach, Garlic, Roasted Peppers, Breadcrumbs and Italian Cheese

Beef Wellington - Prime Tenderloin Topped with p t  and Duxelles Wrapped in Puff Pastry (Add \$12/pp)

Tenderloin Filet - Prime Choice Tenderloin served medium rare (Add \$10/pp)

Veal Oscar - Veal Medallions topped with Crab, Asparagus in a Chefs B arnaise Sauce (Add \$6/pp)

Crab Cakes – Fresh Jumbo Lump Handmade Crab Cakes, Chef's Remoulade and Lemon Wedges (Add \$4/pp)

Skirt Steak – Chef's Chimichurri Sauce

Pasta: (Choice of 1 – Add 2nd Choice for \$6/pp)

Caprese Pasta - Penne Pasta, Cherry Tomatoes, Ciliegine, Fresh Basil, Garlic & Oil

Fettuccini Alfredo - Fettuccini, Three Cheese Alfredo Cream Sauce

Penne Blush - Penne Pasta, Blush Sauce

Penne Marinara - Penne Pasta, Chef's Napoli Sauce

Summertime Pasta - Bowtie Pasta, Saut ed Garden Veggies, Garlic & Oil

Sides: (Choice of 2 – Add more for \$5/pp)

Garlic Mashed Potatoes - Yukon Gold Potatoes Tossed with Butter, Roasted Garlic & Cream

Jasmine Rice – Long Grain fragrant rice

Mac and Cheese - Penne Pasta, Gruyere, Sharp Cheddar, Smoked Applewood Bacon, Panko Topping

Parsley Butter Potatoes - Fingerling Potatoes Tossed in Butter, Garlic & Freshly Chopped Parsley

Roasted Asparagus - Tender Grilled Asparagus, Roasted Tomatoes, Lemon Zest

Roasted Broccoli, Cauliflower and Radish - Oven Roasted in Garlic & Oil

Roasted Root Vegetables - Carrots, Radish, Turnips, Parsnips and Yams Roasted in Apple Cider Vinegar
Green Bean Medley – French-Cut Green Beans, Roasted Red Peppers, Garlic & Oil
Wild Rice - Ancient Grains Joined with Sweet Onion and Wild Mushroom Mix
Roasted Brussel Sprouts & Pancetta - Oven Roasted Brussels Sprouts, Pancetta, Garlic & Oil
Roasted Garden Vegetables - Garlic and Oil Tossed Oven Roasted Vegetables

Dessert: Assortment of Homemade Desserts: Cannoli, Brownies & Chocolate Covered Strawberries (Pick 2)

Wedding Package # 2 - \$89.95 per guest

Wedding Package #3

Stationary Landscapes: (Choice of 2 - Add more for \$8/pp)

Charcuterie Display – Chef’s Seasonal Selection – Often includes Imported Soppressata, Prosciutto, Pepperoni, Mixed Olives, Fresh Mozzarella, Sharp Provolone, Sharp Cheddar with Assorted Crackers

Crudit  Hummus Display OR Cups – Hand cut Fresh Garden Veggies with Chef’s Roasted Red Pepper Hummus

Bruschetta and Caprese Skewer Platter - Chefs Bruschetta and Humus with Crackers and Caprese Skewers

Shrimp Cocktail - Jumbo Shrimp, Chef’s Cocktail Sauce, Lemon Wedges

Passed Hors d’oeuvres: (Choice of 4 – Add more for \$6/pp) - See first page for selection

First Course: (Choice of 1)

Caesar Salad - Romaine Lettuce, Garlic Croutons, Shaved Reggiano & Homemade Dressing

Caprese Salad - Fresh Basil, Buffalo Mozzarella, Vine Ripe Heirloom Tomatoes, Balsamic Glaze

Garden Salad - Fresh Spring Mix, Juliette Carrots, Red Onion, Tomatoes, Cucumber with Dressing of Choice

Wedge Salad - Crisp Iceberg Lettuce, Vine Ripe Tomatoes, Thick Cut Bacon, Blue Cheese Crumbles & Dressing

Second Course: (Choice of 2 – Add 3rd Choice for \$10/pp)

Baked Tilapia - Parmesan Crusted Fresh Tilapia Dressed in Chef’s Lemon Sauce

Chicken Francaise – Egg Battered Chicken Medallions, Lemon Butter Sauce

Chicken Marsala - Chicken Medallions, Wild Mushroom Marsala Sauce

Chicken Parmesan - Chicken Culet Hand Breaded, Topped with Tomato Sauce and Fresh Mozzarella

Grilled Lemon Chicken - Grilled Chicken Breast Baked in Fresh Lemon & Garlic

Flounder Florentine - Filet of Flounder Hand rolled with Spinach and Ricotta Baked to Perfection

Prime Rib - Cooked to Perfection joined with Chef’s Horseradish Cream Sauce

Salmon Milanese - Filet of Salmon Dressed in Basil Pesto Butter Sauce

Stuffed Pork Tenderloin - Spinach, Garlic, Roasted Peppers, Breadcrumbs and Italian Cheese

Beef Wellington - Prime Tenderloin Topped with p t  and Duxelles Wrapped in Puff Pastry (Add \$6/pp)

Tenderloin Filet - Prime Choice Tenderloin served medium rare (Add \$3/pp)

Veal Oscar - Veal Medallions topped with Crab, Asparagus in a Chefs B arnaise Sauce

Crab Cakes – Fresh Jumbo Lump Handmade Crab Cakes, Chef’s Remoulade and Lemon Wedges

Skirt Steak – Chef’s Chimichurri Sauce

- OR -

Carving Station: (Choice of 1)

Hand Carved Beef Tenderloin served with Chef’s Mushroom Reduction & Horseradish Cream

Hand Carved Beef Wellington served with Chef’s Horseradish Cream

Main Course or Carving Station Sides: (Choice of 2 – Add more for \$5/pp)

Garlic Mashed Potatoes - Yukon Gold Potatoes Tossed with Butter, Roasted Garlic & Cream

Jasmine Rice – Long Grain fragrant rice

Mac and Cheese - Penne Pasta, Gruyere, Sharp Cheddar, Smoked Applewood Bacon, Panko Topping

Parsley Butter Potatoes - Fingerling Potatoes Tossed in Butter, Garlic & Freshly Chopped Parsley

Roasted Asparagus - Tender Grilled Asparagus, Roasted Tomatoes, Lemon Zest

Roasted Broccoli, Cauliflower and Radish - Oven Roasted in Garlic & Oil

Roasted Root Vegetables - Carrots, Radish, Turnips, Parsnips and Yams Roasted in Apple Cider Vinegar

Green Bean Medley – French-Cut Green Beans, Roasted Red Peppers, Garlic & Oil

Wild Rice - Ancient Grains Joined with Sweet Onion and Wild Mushroom Mix

Roasted Brussel Sprouts & Pancetta - Oven Roasted Brussels Sprouts, Pancetta, Garlic & Oil

Roasted Garden Vegetables - Garlic and Oil Tossed Oven Roasted Vegetables

Pasta: (Choice of 1 – Add 2nd Choice for \$5/pp)

Caprese Pasta - Penne Pasta, Cherry Tomatoes, Ciliegine, Fresh Basil, Garlic & Oil

Fettuccini Alfredo - Fettuccini, Three Cheese Alfredo Cream Sauce

Penne Blush - Penne Pasta, Blush Sauce

Penne Marinara - Penne Pasta, Chef's Napoli Sauce

Summertime Pasta - Bowtie Pasta, Sautéed Garden Veggies, Garlic & Oil

- OR -

Pasta Station: (Add \$6/pp - Includes everything listed)

Pasta Choices – Fettuccini, Bow Tie & Penne Pasta (Pick 3)

Chef's Homemade Sauces - Alfredo, Blush, Marinara and Garlic & Oil

Proteins - Grilled Chicken, Shrimp & Italian Sweet Sausage

Toppings - Mushroom Medley, Broccoli, Spinach, Red Onion, Roasted Peppers & Fresh Mozzarella

Dessert: Assortment of Homemade Desserts: Mini Cheesecake, Cream Puffs, Cannoli, Brownies & Chocolate Covered Strawberries (Pick 3)

Wedding Package # 3 - \$119.95 per guest

Packages and Menu Items listed are simply suggestions – All orders can be customized!

Additional Options

Bar Package - \$6.95/pp

Client provided alcohol. We provide mixers, garnishes and ice

Mixers / Non-alcoholic Suggestions: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry Juice, Pineapple Juice, Water and Ice

Garnishes: Lemons, Limes, Olives, Cherries

We also supply: Coolers or tubs to chill beer and/or wine, Cocktail napkins, Straws (cocktail and drinking)

Coffee/Tea Package - \$4.95/pp

Regular and Decaf Coffee and Assorted Tea. Includes Cream, Sugar, Milk, etc. with Disposable cups and lids, Coffee Urn & Display

Fresh Dinner Rolls - \$1.95/pp

Includes Chef's Basil Butter

Terms

Final Guest Count and Balance is due in full roughly 2 weeks prior to the event – Exact date listed on proposal. If no final guest count is received, we will use the number of guests listed above. Vendor Meals may be ordered at a discounted rate of 25% off agreed price per guest with a minimum of 3 weeks' notice.

Assistance with rental items upon request and priced separately with rental company directly; China, Flatware, Glassware, linens, stemware, tables, chairs, bar, lighting, etc.

Payment Schedule

Save the Date Deposit Due immediately at time of signing to save the date – Amount will be listed on your custom proposal

50% Due halfway between date booked and event date – If event is less than 180 days away then 50% is due immediately upon booking in lieu of the “save the date” payment mentioned above

Final balance is due in full roughly 2 weeks prior to the event along with final guest count – Date will be listed on your custom proposal

Additional Guests: An additional 10% per person is added on top of agreed price per guest made after the final deadline. An additional 15% per person is added on top of agreed price per guest within 3 business days for all guests above final deadline count. No refunds will be given if actual count is less than the final count provided

Caterer may cancel the agreement at any time if a client does not adhere to the payment schedule. If cancelled by caterer for untimely payment, client forfeits all deposits paid.

Caterer will accept cash, venmo, checks and credit cards as forms of payment. A 3.5% transaction fee will apply to all credit card transactions. There will be a charge of \$35 for any bounced/returned checks.

Food pricing: Due to market fluctuations, there may be increases in price due to unforeseen changes in the market conditions at the time of your event. We will communicate these increases to you in advance. We will require written confirmation that you agree to these changes. Alternatively, we could offer reasonable substitutions in menu items if requested. Caterer reserves the right to make small changes to the menu only if key ingredients are unable to be sourced due to reasons beyond the control of both parties

Cancellation Policy

The client may cancel this agreement without cause at any time based on the following schedule:

180 days or more from event date – 25% of any payments returned (excluding save the date payment)

Cancellations made less than 180 days before event date forfeit all deposits made

Cancellations made less than 30 days before event date will be billed in full

Pandemic clause: If a statewide shutdown prevents your event from being possible, we will move your deposit to a new mutually agreed upon date

Packages and Menu Items listed are simply suggestions – All orders can be customized!