



# Weddings



## **Gold Package**

\$65.00 per person

### **Stationary Hors D'oeuvres**

Artisan Cheese with assorted gourmet crackers and flatbread  
Anitpasti Platter: Capicola Ham, Salami, Black Olives, Grilled Vegetables with a balsamic drizzle, Roasted Red Peppers, Three Cheese Tortellini tossed in Pesto

### **Butler Passed Hors D'oeuvres**

Choose four from our selection

### **Buffet Dinner**

Curbside Salad with mixed greens, cucumber, tomato, red onion, and citrus vinaigrette

### **Entrée (Choose One)**

Apple Spinach and Goat Cheese Stuffed Chicken Breast  
Coconut Crusted Chicken with Mango Beurre Blanc  
Lemon Herb Chicken

### **Chef Attendant Carving Station**

Top Round of Beef with horseradish crème fresh  
Pork Tenderloin with Apple Compote

### **Sides**

Truffle Mac and Cheese  
Yukon Gold Garlic Mashed Potato  
Grilled Farmers Market Veggies

### **Package also includes:**

Rolls and Butter  
Cake Cutting Service  
(Client Supplies Cake)

Servers are included in the Gold Package  
Additional Charges for Bartenders, Additional Appetizers and Desserts  
Prices do not include tax or gratuity

\*Packages are at a set price. If you alter the package, this may increase the price per person. Prices are subject to change. We can also create A La Carte menus for themed events or may be able to accommodate a client's budget.