



Weddings



Platinum Package

\$75.00 per person

Butler Passed Hors D'oeuvres

Choose four from our selection

Buffet Dinner

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

Caesar Salad with romaine, homemade croutons and shaved parmesan

Entrée (Choose Two)

- Argentinian Skirt Steak Tacos
- Apple Spinach and Goat Cheese Stuffed Chicken Breast
- Buttermilk Fried Chicken with local honey butter
- Citrus Rubbed New York Strip Steak
- Sundried Tomato and Pesto Linguine with Farmer's Market Vegetables
- Grilled Flat Iron Steak with bleu cheese compound butter
- Pan-Seared Mahi with a mango salsa
- Coconut and Panko Crusted Grouper with a coconut lemongrass sauce

Sides (Choose Two)

- Roasted Pesto Bliss Potatoes
- Pan-Seared Sweet Potatoes
- Yukon Gold Mashed Potatoes
- Creamy Cheese Polenta
- Mediterranean Couscous
- Roasted Fingerling Potatoes
- Seasonal Farmer's Market Vegetable: Steamed, Grilled, or Sautéed
- Ratatouille
- Garlic Infused Sautéed Spinach

Package also Includes:

- Rolls and Butter
- Cake Cutting Service
- (Client Supplies Cake)

Servers are included in the Platinum 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 to themed events or may be able to accommodate a client's budget.