



Weddings

Platinum Package

Stationary Hors D'oeuvres

Artisan Cheese Platter with assorted gourmet crackers and flatbread
and

Antipasti 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

Salad (Select One)

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

Caesar Salad with romaine, homemade croutons and shaved parmesan

Entrées (Select Two)

Apple, Spinach and Goat Cheese Stuffed Chicken Breast
Simple Roasted Chicken with Lemon-Zest and Fresh Herbs

Buttermilk Fried Chicken with Local Honey Butter

New York Strip Steak with a Bourbon Peppercorn Sauce

Grilled Filet Mignon with an Aged Balsamic Demi-Glace

Atlantic Salmon with a Lemon Horseradish Crust

Pan-Seared Mahi with a Mango Salsa

Coconut and Panko Crusted Grouper with a Coconut Lemongrass Sauce

Sundried Tomato and Pesto Linguine with Farmer's Market Vegetables

Chef Attended Carving Station: (Select One)

(additional \$10.00 per person to add a carving station)

Top Round of Beef with horseradish crème fresh

Pork Tenderloin with Apple Compote

Sides: (Select Two)

Pan-Seared Sweet Potatoes

Basmati Rice

Yukon Gold Mashed Potatoes

Mediterranean Couscous

Roasted Fingerling Potatoes

Seasonal Farmer's Market Vegetable: Steamed, Grilled, or Sautéed

Ratatouille

Garlic Infused Sautéed Spinach



LOCAL · HONEST · SEASONAL · STREETFOOD

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Package also includes:

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

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.

