

**PARK +
CHERRY**
DIXON GALLERY AND GARDENS

by Chef Phillip Dewayne



CATERING AT THE DIXON



Once you've shared your vows, said "I do", and sealed it with a kiss, it's time to celebrate with a beautiful reception catered by Chef Phillip Dewayne of Park + Cherry at the Dixon Gallery & Gardens.

With just a stone's throw away, Park + Cherry's catering kitchen is located on-site in the Main Gallery of the Dixon Gallery & Gardens.

The talent and creativity of Chef Phillip Dewayne, and his culinary team, will create an amazing experience that is a feast for your eyes and tastebuds.

HORS D'OEUVRES PACKAGE



LIGHT
\$15/Guest

Select from below:

- 2 - Bronze
- 2 - Silver



STANDARD
\$25/Guest

Select from below:

- 3 - Bronze
- 2 - Silver
- 1 - Gold



DELUXE
\$35/Guest

Select from below:

- 3 - Bronze
- 2 - Silver
- 3 - Gold

BRONZE

- Seasonal Fresh Fruit Tray with Vanilla Yogurt Dip
- Seasonal Fresh Vegetable Tray with Sour Cream Dip
- Caprese Salad Skewers with Balsamic Glaze
- Creamy BLT Crostini
- Bruschetta with Pesto & Tomatoes
- Hot Spinach Artichoke Dip with Crostini Cheese Straws
- Cranberry Chipotle Meatballs
- Chicken Salad in Savory Gougeres or Mini Croissants
- Pear & Prosciutto with Brie on Garlic Crostini
- Crispy Chicken Bites with Bourbon Root Beer Glaze

SILVER

- Stuffed Baby Red Potatoes
- Assorted Quiche Bites
- Honey Fried Chicken & Waffles
- Pesto Torte Spread with Pita Crisps
- Deviled Eggs with Shrimp
- Petite Roast Beef Spinach Pinwheels
- Jamaican Jerk Chicken Skewers
- Mini Beef Burger Sliders with Smoked Gouda Cheese
- Stuffed Mushrooms
- Macaroni & Cheese Hushpuppies
- Dilled Shrimp Cucumber Canapés

GOLD

- Grilled Shrimp Cocktail with Cocktail Sauce
- Parmesan Crisps with Mascarpone, Caramelized Pears & Baby Arugula
- Asparagus Rolls with Herb Butter
- Beef & Havarti Cheese Quesadilla with Red Pepper Ketchup
- Crostini with Hickory Smoked Ham & Red Chili Cherry Jam
- Mini Tostadas with Pico De Gallo, Shrimp, & Lime Zest
- Elegant Cheese Tray with Grapes & Breads
- Petite Chicken Cordon Bleu
- Lollipop Lamb Pops with Peach Chutney

WEDDING PACKAGE - **MONET**

MONET PACKAGE **\$25-\$35/Guest**

Two hors d'oeuvre options during pre-dinner reception for up to one hour

Dinner entrées include choice of salad, starch, vegetable, and dessert.

Each dinner package also includes dinner rolls, iced tea, water, and coffee.

ENTREES

- 25.00 **Classic Lasagna Bolognese** with Ground Beef
- 26.00 **Apple Baked Pork Loin** - Marinated Roast Pork Loin with Sweet Apple Glaze
- 28.00 **Chicken Milano** - Baked Chicken Breasts Topped with Creamy Sun-dried Tomato & Basil Sauce
- 28.00 **Chicken Marsala** - Lightly Breaded & Baked with Mushrooms in a Marsala Wine Sauce
- 29.00 **Pork Tenderloin Medallions** (Gingered or Honey Mustard) - Thinly Sliced Pork Tenderloin Slow Cooked
- 35.00 **Wild Mushroom Ravioli** in Sage & Brown Butter Sauce & topped with Sun Dried Tomato Pesto
- 35.00 **Balsamic Marinated Roasted Tomatoes & Eggplant** with Fresh Pesto & Mozzarella

SALADS

Caesar salad

Romaine Lettuce, Garlic Croutons and Asiago Cheese

Mixed Greens Garden Salad

Baby Greens with Heirloom Tomatoes, Fresh Herb Couscous, and Balsamic Vinaigrette

Mediterranean Salad

Romaine Lettuce, Red Onions, Chickpeas, Roasted Bell Peppers, English Cucumbers, Greek Olives, Feta Cheese, and Tzatziki Dressing

Baby Lettuce Salad

Sweet Pear, Cherry Tomatoes, Toasted Pecans, English Cucumbers, Dried Cranberries, and Raspberry Vinaigrette

STARCH

Roasted Potatoes
Fresh Parsley Buttered Potatoes
Roasted Potato Medley
Gingered Jasmine Rice
Blended Wild Rice
Spiced Sweet Potatoes
Au Gratin Potatoes
Rice Pilaf with Fresh Herbs

VEGETABLES

Freshly Steamed Vegetables
Fresh Steamed Green Beans
Green Bean Amandine
Broccoli with Lemon Butter
Pan Roasted Green Beans
Fire-Grilled Asparagus
Steamed Carrots with Butter & Chives

DESSERT

Banana Caramel Torte
Assorted Mousse Duo – Chocolate and Raspberry
Chocolate Hazelnut Torte
Chocolate Cheesecake
Fresh Fruit Cups
Housemade Tiramisu
New York Cheesecake with Fresh Berry Coulis

WEDDING PACKAGE - DEGAS

DEGAS PACKAGE \$36-\$45/Guest

Two hors d'oeuvre options during pre-dinner reception for up to one hour

Dinner entrées include choice of salad, starch, vegetable, and dessert.

Each dinner package also includes dinner rolls, iced tea, water, and coffee.

ENTREES

- 37.00 **Maple-glazed Roasted Turkey** served with Cranberry-Orange Relish
- 39.00 **Chicken Parmesan** with Spaghetti Squash with Herbed Roma Tomatoes
- 39.00 **Blackened Stuffed Chicken** with Sun-dried Tomatoes, Spinach, and Feta Cheese
- 40.00 **Roasted Pork Tenderloin** served with an Orange-Balsamic-Thyme Reduction
- 42.00 **Broiled Breast of Chicken** with Artichokes and Tomatoes in a White Wine Garlic Sauce, served with Plum-Glazed Shrimp Brochette
- 44.00 **Spinach & Feta Stuffed Salmon** with Lemon Buerre Blanc
- 44.00 **Char-grilled Salmon** with Asiago Caper Sauce
- 45.00 **Olive Oil Poached Wild Salmon** with Roasted Swiss Chard

SALADS

Caesar salad
Mixed Greens Garden Salad
Mediterranean Salad
Baby Lettuce Salad

(Descriptions listed on the previous page.)

Caprese Salad

Tomato and Buffalo Mozzarella drizzled with Balsamic Vinegar and Olive Oil, sprinkled with Fresh Basil and Asiago Cheese

Blooming Endive Salad

Belgian Endive and Baby Greens with Herbed Goat Cheese, Caramelized Walnuts, Fresh Raspberries and Raspberry Vinaigrette

Cabbage Salad

Red and Napa Cabbage Salad with Pears, Walnuts, and Local Goat Cheese

STARCH

Roasted Potatoes
Fresh Parsley Buttered Potatoes
Roasted Potato Medley
Gingered Jasmine Rice
Blended Wild Rice
Spiced Sweet Potatoes
Au Gratin Potatoes
Rice Pilaf with Fresh Herbs
Chive Wild Mushroom Risotto
Applewood Smoked Bacon-Leek Mashed Potatoes

VEGETABLES

Freshly Steamed Vegetables
Fresh Steamed Green Beans
Green Bean Amandine
Broccoli With Lemon Butter
Pan Roasted Green Beans
Fire-Grilled Asparagus
Broccoli Rabe with Garlic & Peppers

DESSERT

Housemade Tiramisu
New York Cheesecake with Fresh Berry Coulis
Mini Lemon Tarts
Vanilla Bean Cookies
Champagne Truffles
Salted Caramel Truffles
Mini Traditional Cheesecakes
Mini Chocolate Truffle Cheesecakes
Chocolate Dipped Strawberries
Chocolate Nutella Brownies

WEDDING PACKAGE - **MATISSE**

MATISSE PACKAGE **\$46-\$79/Guest**

Two hors d'oeuvre options during pre-dinner reception for up to one hour

Dinner entrées include choice of soup or salad, starch, vegetable, and dessert.

Each dinner package also includes dinner rolls, iced tea, water, and coffee.

ENTREES

- 46.00 **Mahi Mahi** with Fresh Pineapple and Mango Salsa
- 46.00 **Spiced Beef Tenderloin And Shrimp** with Thyme, Garlic, and Oregano Seasoned Beef Paired with Marinated Grilled Shrimp
- 48.00 **Organic Free-Reign Chicken Breast** with Salsa Fresca
- 49.00 **Herb-cruste Halibut** with a Mango Puree
- 52.00 **Seared New York Steak** rubbed in Cracked Black Pepper and topped with a Cognac-Peppercorn Sauce
- 55.00 **Grilled Filet Mignon** Encrusted with Melted Feta & Goat Cheese & a Shiraz Demi-Glace
- 65.00 **Filet Mignon with Herb Butter & Grilled Salmon**
- 65.00 **Aged Rib-eye Steak** Topped with Herbed Butter Garlic Mashed Potatoes
- 69.00 **Filet Mignon** with Burgundy Demi-Glace & Shrimp Scampi
- 79.00 **Filet Mignon with Applewood Smoked Bacon Wrapped Jumbo Sea Scallops** with a Bourbon Tarragon Butter

SALADS

- Caesar salad
- Mixed Greens Garden Salad
- Mediterranean Salad
- Baby Lettuce Salad
- Caprese Salad
- Blooming Endive Salad
- Cabbage Salad

(Descriptions listed on the previous page.)

SOUPS

- French Onion
- Roasted Butternut Squash
- Cream of Asparagus with Fire
- Roasted Bell Peppers
- Homemade Chicken Noodle
- Smoked Tomato Bisque
- Carrot Ginger
- Chicken Tortilla
- Miso Soup with Tofu & Green Onions
- White Bean & Kale Soup

STARCH

- Roasted Potatoes
- Fresh Parsley Buttered Potatoes
- Roasted Potato Medley
- Gingered Jasmine Rice
- Blended Wild Rice
- Spiced Sweet Potatoes
- Au Gratin Potatoes
- Rice Pilaf with Fresh Herbs
- Chive Wild Mushroom Risotto
- Applewood Smoked Bacon-Leek Mashed Potatoes

VEGETABLES

- Freshly Steamed Vegetables
- Fresh Steamed Green Beans
- Green Bean Amandine
- Broccoli With Lemon Butter
- Fresh Steamed Pea Pods
- Fire-Grilled Asparagus
- Broccoli Rabe with Garlic & Peppers

DESSERT

- Chocolate Caramel Torte with Caramel Mousse
- Housemade Tiramisu with Coffee Crème Anglaise
- Lemon Mascarpone Cheesecake with Fresh Berry Coulis
- Chocolate Nutella Torte with Vanilla Bean Creme Anglaise and Candied Hazelnuts
- Chocolate Cream Pie
- Lemon Berry Cake
- New York Cheesecake
- Warm Gingerbread Cake with Maple Glaze

~ SAMPLE ~
WINTER WEDDING MENU
~ 150 GUESTS ~

PASSED HORS D'OEUVRES

Yukon Gold Potato Puree with Caviar and Crème Fraîche
Four Cheese, Tomato and Basil Pizza
Filipino Lumpia with Sweet and Sour Sauce
Smoked Salmon and Chavrie Cucumber Cups
Roasted Lamb Loin on Olive Bread Crostini with Oven Dried Tomatoes

SEATED DINNER

FIRST COURSE

Grilled Asparagus with Wild Greens, Baby Tomatoes and Asiago shavings with a Mustard Tarragon Vinaigrette
Buttermilk Biscuits with Sweet Cream Butter

SECOND COURSE

Pumpkin Ravioli with Hazelnut-Brown Butter Sauce and Crispy Sage

ENTRÉE

Roasted Stuffed Chicken
Herb Peppercorn Crusted Salmon with Tomato Lime Relish
Filet of Pepper Crusted Beef with Balsamic Shallots and Herb Jus
Served with Au Gratin Potatoes and Charred Broccoli Rabe

DESSERT BUFFET

Miniature Maple Pecan Pies
Vanilla Bean Creme Brûlée Tarts
Fresh Fruit Skewers
Warm Molten Lava Chocolate Cakes with Whipped Cream
Tiramisu Cups with Edible Chocolate Spoons

ICE CREAM SUNDAE BAR

Vanilla, Chocolate and Mint Chip Ice Creams served with Assorted Toppings including: Hot Fudge Sauce, Caramel Sauce, Whipped Cream, Rainbow Sprinkles, Brownies, Crushed Snickers Bars, Maraschino Cherries, and Chopped Walnuts

BEVERAGES

Mango Peach Spritzers
Freshly Brewed Dark Roasted Coffee and Decaffeinated Assorted Hot Teas





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A wedding is a tradition that never goes out of style and there are countless decisions to be made that lead up to the big day.

Our promise is to provide you with an exceptional fine dining experience. We can assure you that our food and services will meet your high standards and suit your personal tastes.

We will work with you to create a custom wedding menu inspired by your unique love story.

We look forward to working with you!

Park + Cherry by Chef Phillip Dewayne
Dixon Gallery & Gardens
4339 Park Avenue
Memphis, TN 38117

CAFE (901) 312-1277 - CATERING (901) 602-9906

Website: www.chefphillipdewayne.com

Email: chef@chefphillipdewayne.com