

Wedding & Event Menu Not Included with Packages

Hors D'oeuvre Platter

Small Serves 25, Medium 50, Large 100
Our platters are set up to fill a 6" table.

ANTIPASTI

Grilled Marinated Eggplant, Green Beans
Artichoke Hearts, Roasted Red Peppers,
Assorted Nuts Basil Pesto, Baguette,
House-made Jams & Mustard
SMALL \$165 | MEDIUM \$325 | LARGE \$650

ROASTED RED PEPPER HUMMUS

Grilled Flat Bread & Crudit 
SMALL \$137.5 | MEDIUM \$275 | LARGE \$550

HOUSE SMOKED SALMON PLATTER

Dill Cream Cheese, Red Onions
Capers & Toasted Crostini
SERVES 25 | \$195

AFRO FUSION PLATTER

Puff puff, Assorted Meat Pies, Plantains
Assorted Sambusas, Moimoi, Mandazi
Medium \$362.5 | LARGE \$550

ARTISAN CHEESE PLATTER

House Charcuterie, Artisan Cheeses
Pickled Vegetables, Crackers & Baguette
SMALL \$250 | MEDIUM \$450 | LARGE \$880

Hors D'oeuvre Passed / Stationary
Included with Packages

Antipasto Skewer v

Cherry Tomato, Olives Cheese tortellini, Basil pesto

Bacon Wrapped Scallop +

Bacon, Scallop

Suya Beef Skewer

Seared Beef, Suya Cream Sauce

Puff Puff Bites v

Fry dough balls, Skewers

Suya Chicken Skewer

Seared chicken, Suya Cream Sauce

Vegetable Spring Roll v

Stir Fry vegetables, Sweet chile dipping sauce

Philly Cheesesteak Roll +

Shave steak, cheese, smokey drizzle sauce

Mini Mac & Cheese v

Mac Cheese, parm crumbles, microgreens

Mini Korean Meatballs

Meatballs, Korean BBQ, Sesame seeds

Rustic Grilled Cheese & Tomato v

Tomato Soup Shooter, Grilled Cheese

Spinach and Cheese Roll v

Spinach, cheese, dipping sauce

Pork or Shrimp Shumai +

Pork or Shrimp, Bamboo steam pot, Dipping sauce

Mozzarella Sticks Shooters v

Mozz Sticks, Marinara sauce, parm cheese

Peruvian Shrimp Ceviche +

Shrimp, Micro, Cilantro

Carnita Taco

Pineapple Salsa, Sriracha Aioli

Tandoori Chicken

Chicken, Tandoori marinade, Tzatziki Sauce

Smoked Salmon Pinwheels +

Smoked salmon, tortilla wrap, dill cream cheese

Sausage Stuffed Mushroom +

Mushroom, Sausage, Cheese

Cheese Stuffed Mushroom v

Mushroom, Cheese

Tangy Mango Pork Bites +

Pork Shank, Tangy Mango Sauce

Korean BBQ Roll +

With a chili dipping sauce

Lumpy Crab Cake + Drizzled with Spicy remoulade

Plated Packages

All plated meals are priced per person with a minimum of 25 people.

DIAMOND PLATED|One Salad, One Side, One Vegetable, One Entrée.|\$78p/guest.

Includes: **3 Passed Hors D'oeuvres** and Hydration Station- Self Serve for 2 hours at start of reception.

* Plus 20% service charge and applicable sales tax.

GOLD PLATED|One Salad,One Side,One Vegetable,Two Entrée(Choice of one per guest).|\$88p/guest

Includes: **4 Passed Hors D'oeuvres** and Hydration Station- Self Serve for 2 hours at start of reception.

* Plus 20% service charge and applicable sales tax.

PLATINUM PLATED| One Salad, One Side, One Vegetable, Dual Entrees for each guest.|\$95p/guest

Includes: **4 Passed Hors D'oeuvres** Hydration Station- Self Serve for 2 hours at start of reception.

Self Serve Hot Beverage Station for 2 hours during dessert service.

* Plus 20% service charge and applicable sales tax.

Plated Entrée

SALAD

Select One for All Your Guests

CAESAR SALAD

Hearts of Romaine, Shaved Parmesan Cornbread Croutons, Caesar Dressing

GARDEN SALAD

Local Field Greens, Baby Cucumber, Shredded Carrots, Heirloom Tomatoes, Balsamic Vinaigrette

WATERMELON AGAVE SALAD

Arugula, Watermelon, Gorgonzola, pickled onions, and Agave Chipotle Vinaigrette - Garnish with Edible Flowers

PLATED DINNER

Served with Soft Hawaiian Rolls & Herb Butter

PECAN CHICKEN

*Sun-Dried Cherry Chutney, Italian Roasted Fingerling Potatoes, Haricot Vert
With Carrot Ribbon*

BRAISED CHICKEN COQ AU VAN

Mushroom Risotto, Pearl Onion and Baby Carrots

GRILLED ATLANTIC SALMON

Purple Yuca Puree, Saute Asparagus, Sesame Ginger Soy Sauce

NEW ENGLAND CRUSTED COD

Horseradish Mashed Potatoes, Broccolini, Pink Peppercorn Tartar Sauce

BRAISED LAMB SHANK

Pumpkin Plantain Puree, Roasted Brussel Sprout, Red Wine Sauce

ESPRESSO CRUSTED TENDERLOIN OF BEEF

Bourbon Demi, Truffle Mash Potato, Glazed Carrot, Red Wine Reduction

Buffet Packages

All stations are priced per person with a minimum of 25 people.

DIAMOND BUFFET | One Salad, One Side, One Vegetable, One Entrée. | \$55/guest.

Includes: **3 Stationary Hors D'oeuvres** Hydration Station- Self Serve for 1 hour at start of reception.

* Plus 20% service charge and applicable sales tax.

GOLD BUFFET | One Salad, One Side, One Vegetable, Two Entrée. | \$68p/guest

Includes: **4 Stationary Hors D'oeuvres** Hydration Station- Self Serve for 1 hour at start of reception.

* Plus 20% service charge and applicable sales tax.

PLATINUM BUFFET | One Salad, One Side, One Vegetable, One Entrée, Carving Station

| \$78/guest

Includes: **4 Stationary Hors D'oeuvres** Hydration Station- Self Serve for 1 hour at start of reception.

Hot Beverage station - Self Serve for 1 hour.

* Plus 20% service charge and applicable sales tax.

SALAD

Select One for All Your Guests

GARDEN SALAD

Local Field Greens, Baby Cucumber, Shredded Carrots, Heirloom Tomatoes, Balsamic Vinaigrette

CAESAR SALAD

Hearts of Romaine, Shaved Parmesan Cornbread Croutons, Caesar Dressing

STRAWBERRY BALSAMIC SALAD

Mix Green, Strawberry, Gorgonzola and Balsamic Vinaigrette, Toasted pecans

Buffet Dinner

Served with Soft Hawaiian Rolls & Herb Butter

BRAISED CHICKEN

with Pearl onions, mushroom, wine reduction

CLASSIC CHICKEN PARMESAN

Basil Marinara, Breaded chicken, Parmesan

SWEET & SOUR APRICOT CHICKEN

Fresh Sliced Scallions

GARLIC BEEF TIPS+

Bourbon Honey Sauce

INFUSE CRUSTED COD+

Pink peppercorn Tartar sauce

GRILLED MAHI MAHI

with Mango Salsa

FRENCH ONION PORK CHOP

With Wine-Salt Rub

ZUCCHINI & EGGPLANT PARMESAN

with Fresh Ricotta (V)

PICK A SIDE

Starch

Traditional Garlic Mashed Potatoes

Topped with Cinnamon Butter

Italian Roasted Potatoes

Red bliss Potatoes, Garlic, fresh herbs

Garlic Parsley Pasta

Tossed with olive oil

Vegetable Fried Rice

Cooked Rice, assorted saute vegetables, eggs, soy sauce

Sweet Potato Souffle

Topped with Marshmallow Brown sugar, butter

Mushroom Dill Risotto

Mushroom, fresh Dill, Risotto

African Jollof Rice

With peas and carrots

Vegetable

Green Bean Sauté

With Red & Yellow Peppers

Saute Asparagus

With Garlic Blistered Heirloom Tomatoes

Vegetables Medley

Seasonal Vegetables, fresh herbs

Glazed Baby Carrots

With Maple Butter

Carving Enhancement

May Be Chosen to Replace Any Entrée for an Additional Charge per Guest.

A minimum of 50 guests.

\$150 Fee for a Chef Attended Carving Station.

Slow Roast Inside Round of Beef | \$12

Horseradish Cream / Roasted Mushroom Mayonnaise

Whole Grain Mustard

Oven Roasted Maple Turkey Breast | \$10

Black Pepper Mayonnaise / Whole Grain Mustard Sauce

Honey Glazed Ham | \$9

Pineapple Chutney / Honey Mustard

Mango & Mustard Glazed Pork Loin | \$8

Black Pepper-Cranberry Chutney

Additional Services

Bartender Services

\$55/hr - BYOB

Dessert Service

\$2.50 per guest

Day off Coordinator

\$80/hr - 120hr