



## WEDDING CATERING PACKAGES

### “Elegantly Elegant”- \$75 per person

4-hour event

#### Hor D'Oeuvres

One Hour Butlered Service. A selection of five. Additional item – \$3.50 per person.

Assorted mini Quiches | Grilled Chicken and Roasted Red Pepper Quesadillas

Chicken Satay with Spicy Peanut Dipping Sauce | Mini Crab Cakes

Grilled Chicken and Caesar Wraps with Baby Romaine and Lemon-Parmesan Vinaigrette

Mushrooms Stuffed with Crabmeat | Prosciutto and Fig Crostini with Goat Cheese

Watermelon and Feta Barbs with Balsamic Vinegar | Vegetable Spring Rolls | Bourbon Glazed Meatballs

#### Salad or Soup Selections

One selection for all guests:

Creamy Asparagus Brie Soup | Wild Mushroom Soup

Mixed Baby Lettuce with toasted pecans, apples, Blue Cheese, and Raisins tossed with Port Wine Vinaigrette

Spinach Salad with tomato, Feta cheese, and Raspberry Vinaigrette

#### Entrées Selections

Served with Chef's choice of seasonal sides. Choice of 3 plus vegetarian - Pre-ordered for each guest.

Filet Mignon – 8 oz. Grilled center-cut Beef Tenderloin and Sauce Madeira

Sautéed Shrimp and Lobster with a Sherry Cream Sauce served in a Puff Pastry Shell

Broiled Lump Crab Cake with Lemon Aioli

Confit Of Duckling & Grilled Duck Breast With Candied Orange Sauce

Petite Filet and Crab Cake. 5oz Filet Mignon with Sauce Madeira and Crab Cake with Lemon Aioli

Roasted Cornish Hen stuffed with Wild Rice with sauce au jus

Warm Baked Rolls

Wedding Cake Service Included - Cake provided by hosts

Coffee and Tea