



CHOICE

\$22.50 PER PERSON

Choose 1 entree, 2 sides & 1 salad

PREMIUM

\$27.50 PER PERSON

Choose 2 entrees, 2 sides & 1 salad

ELITE

\$32.50 PER PERSON

Choose 2 appetizers, 2 entrees, 2 sides & 1 salad

ALL PACKAGES INCLUDE
BUTTER & ROLLS

PRICE INCLUDES BUFFET SET
UP IN DISPOSABLE CHAFFERS.

*For an additional \$100 - have set up in our stainless
steel chaffers.*

LABOR - \$40 PER HOUR TO HAVE
STAFF STAY AND MAINTAIN BUFFET
LINE

wedding menu



APPETIZERS

Dilly Cucumber Bites

LIGHT AND REFRESHING SLICES OF CUCUMBER WITH A FRESH DILL AND CREAM CHEESE FILLING

Veggie Tray

A FRESH AND BEAUTIFULLY ARRANGED ASSORTMENT OF VEGGIES, SERVED WITH RANCH DRESSING FOR DIPPING

Cheese & Cracker Tray

DELICIOUS ASSORTED GOURMET CHEESES WITH CRACKERS

Caprese Skewers

CHERRY TOMATO AND FRESH MOZZARELLA WRAPPED BEAUTIFULLY WITH FRESH BASIL AND SEASONED WITH OLIVE OIL

Apricot Glazed Meatballs

BITE-SIZE MEATBALLS TOSSED AND THEN BAKED IN OUR DELICIOUS APRICOT GLAZE

Tiny Tomato Tarts

FLUFFY PUFF PASTRY WITH A SLICE OF A FRESH RIPE ROMA TOMATO, A DOLLOP OF BASIL PESTO, AND A SPRINKLE OF PARMESAN CHEESE. BAKED AND SERVED ROOM TEMP

Bacon Wrapped Shrimp

SHRIMP MARINATED IN CAJUN SPICES, WRAPPED WITH A THICK CUT BACON, GRILLED TO PERFECTION



SIDES

Baked Potato w/ Butter & Sour Cream

Redskin Mashed Potatoes

Tricolor Rosemary Roasted Potatoes

Cheesy Hashbrown Potatoes

Garlic Parmesan Fingerling Potatoes

Roasted Broccolini

Roasted Veggies

REDSKIN POTATOES, MUSHROOMS, BRUSSELS SPROUTS, CARROTS

Summer Roasted Veggies

PEPPERS, ONIONS, ZUCCHINI, SQUASH, MUSHROOMS, TOMATOES

Bacon Wrapped Asparagus

Brussels Sprouts with Pork Belly

Rice Pilaf

Mac & Cheese



ENTREES

POULTRY

Parmesan Chicken

HAND BREADED CHICKEN BREAST, COATED WITH A CRISPY PARMESAN AND PANKO CRUST AND BAKED TO COMPLETION

Roasted Turkey Breast

OVEN ROASTED TURKEY BREAST, SLOW COOKED OVERNIGHT. SLICED THEN SERVED HOT AND JUICY

Chicken Kabob

TENDER, JUICY CHICKEN BREAST SKEWERED ONTO A KABOB AND FIRE-GRILLED TO PERFECTION

BBQ Chicken Thighs

CHICKEN THIGHS TOSSED IN SWEET BABY RAY'S BBQ SAUCE, SEASONED AND BAKED TO COMPLETION

Creamy Tuscan Chicken

THINLY SLICED CHICKEN BREAST, FRESH SPINACH, FLAVORFUL SUN-DRIED TOMATOES, ALL SWIMMING IN A DELICIOUS CREAMY SAUCE

Chicken Marsala

GOLDEN PAN-FRIED CHICKEN CUTLETS AND MUSHROOMS IN A RICH MARSALA WINE SAUCE

BEEF

Meatloaf

TENDER, JUICY MEATLOAF WITH A SWEET & TANGY GLAZE

Smoked Brisket

20-HOUR SLOW SMOKED BRISKET, BRINED & RUBBED WITH OUR SECRET SEASONING

Braised Beef

SLOW ROASTED BEEF ROAST, HAND SHREDDED AND SERVED IN AU JUS



ENTREES

PORK

BBQ Pork

TANGY PULLED PORK WITH A LITTLE KICK OF HEAT TO BACK IT UP

Smoked Pork

SLOW SMOKED, HAND PULLED PORK. SERVED TOSSED IN A TANGY BBQ SAUCE, OR SAUCED ON SIDE

Slow Roasted Pork Ribs

OVEN BRAISED RIBS, COOKED LOW AND SLOW UNTIL THEY FALL OFF THE BONE

Italian Sausage w/ Peppers & Onions

FLAVORFUL ITALIAN SAUSAGE SAUTEED WITH PEPPERS & ONIONS

PASTAS

Rigatoni Bolognese

A CLASSIC BEEFY, ITALIAN TOMATO SAUCE SERVED OVER RIGATONI NOODLES

Beef Stroganoff Pappardelle

A CREAMY, GARLIC & MUSHROOM SAUCE WITH SLOW ROASTED BEEF, SERVED OVER BUTTERY PAPPARDELLE NOODLES

Lasagna (available in Italian sausage or spinach) ((also available in stuffed shells))

CREAM CHEESE AND A BLEND OF ITALIAN CHEESES LAYERED BETWEEN EGG NOODLES. SPINACH OR ITALIAN SAUSAGE

Creamy Mushroom Tortellini

TORTELLINI IN A CREAMY SAUCE WITH TENDER SPINACH AND PERFECTLY COOKED MUSHROOMS



SALADS

TOSSED SALAD

Mixed greens, tomatoes, cucumbers & carrots. Served w/ Ranch & Italian dressings

CAESAR SALAD

*Fresh romaine, shaved parmesan cheese & croutons.
Served w/ caesar dressing*

**FOR AN ADDITIONAL \$1 PER PERSON, UPGRADE:*

SUMMER SALAD

Mixed greens, fresh strawberries, madarin oranges, & slivered almonds. Served with Ranch, Italian dressing & Raspberry Vinaigrette

FALL SALAD

Mixed greens, apples, craisins, & walnut pieces. Served with Ranch, Italian dressing & Raspberry Vinaigrette