



Wedding Buffet Package Includes

- ~ Choice of 8 Butlered Hors D'oeuvres ~**
- ~ Assorted Fruit & Cheese Display ~**
- ~ 5 Hour Premium Top Shelf Open Bar ~**
- ~ Champagne Toast ~ Salad Selection or Soup ~**
- ~ Choice of 3 Entrée Selections & 3 Sides ~**
- ~ Custom Wedding Cake ~ Fresh Floral Centerpieces ~**
- ~ Light Up Love Park or LED Lights ~**
- ~ A Wide Selection of Floor Length Linens & Napkins ~**
- ~ Use of Our Private Bridal Suite ~**
- ~ Use of Covered Deck for Your Ceremony & Reception ~**
- ~ Event Supervisor / Personal Assistant & Banquet Staff ~**
- ~ Use of Golf Cart for Your Photography Session ~**
- \$115 Saturday Afternoon (all year)**
- ~ All Taxes & Service Charges Included ~**



**Fresh Fruit & Cheese Display
Vegetable Crudités
Pasta Station**

Hot Butlerved Hors d'oeuvres (Choose 4)

**Coconut Crusted Shrimp, Red Onion, Orange Marmalade
Scallops Wrapped In Prosciutto
Smoked Salmon on Potato Pancake with Fresh Dill & Sour Cream Dot
Mini Crab Cakes with Red Pepper Aioli
Ginger & Orange Glazed Shrimp on Crispy Wonton
Buffalo Chicken, Bleu Cheese Dressing & Celery Served in Shooter Glass
Sesame Crusted Chicken Tenders with Thai Peanut Sauce
Short Ribs Wrapped in Bacon with Horseradish Cream
Baked Brie with Raspberry
Potato Puffs with Bacon, Cheddar Cheese & Chives, Sour Cream Dot
Artichoke & Feta Cheese Triangles
Mushrooms Stuffed with Spinach & Parmesan Cheese
Risotto Balls, Red Pepper Aioli
Phyllo with Asparagus, Brie & Candied Walnuts
Assorted Flatbreads Served on Mini Paddle Boards
Mini Philly Style Cheesesteak Rolls with Spicy Mayo
Pigs in the Blanket or Italian Sausage Wrapped in Puff Pastry
Mini Fried Chicken & Waffles with Sweet & Savory Sauce
BLT Skewers
Shrimp & Chorizo Skewers with Lime Crema
Kobe Meatballs, Porcini Mushroom Demi-Glace
Grilled Cheese Bite with Cream of Tomato Soup
Fontina Cheese and Lump Crab Toasts
Lollipop Lamb Chops with Mint Pesto**



Cold Butlered Hors d'oeuvres (choose 4)

Filet Tips on Brioche Bread with Horseradish Cream
Chilled Miso Glazed Filet of Beef, Ginger, Scallion Emulsion
Chilled Marinated Seafood Salad in Ceramic Spoon
Smoked Salmon on Russian Black Bread, Fresh Dill, Cream
Salmon Mousse, Savory Cone, Fresh Dill
Chilled Ahi Tuna, Asian Slaw, Toasted Peanuts, Crispy Wonton
Red Pepper Hummus, Feta, Kalamata Olives, Cucumber Cup
Tomato, Fresh Mozzarella, Fresh Basil Skewers
Crab & Avocado Layered on Toast Point With Grape Tomatoes
Curried Chicken Salad, Walnuts, Grapes, Fresh Mint
White Bean & Avocado Salad, Cucumber Slice
Vegetable Gazpacho Shooters
Antipasto Skewers
Shrimp Cocktail Shooters
Crab Claw Cocktail

Soup or Salad Selections (Choose One)

Wedding Soup ~Cream of Mushroom ~Watercress Soup
Chicken Noodle ~Potato Boursin~ Cream of Tomato

OR

Garden Salad Fresh Greens, Cucumbers, Radishes & Tomato with Champagne Vinaigrette
Spinach Salad with Hard Boiled Egg, Bacon, Cucumbers with Honey Mustard Dressing
Caesar Salad Fresh Romaine Lettuce with House Made Croutons and Caesar Dress

Entrée Selections

(Choose 3)

Roasted Pork Loin with Au Jus
Slow Roasted Top Round, Sautéed Onions, Mushrooms & Peppers
Braised Beef Burgundy with a Red Wine Reduction
Grilled Salmon with Lemon Butter
Horseradish Crusted Salmon with Pesto Cream
Fresh Lemon & Sage Chicken with White, Wine Lemon Butter
Panko/Romano Crusted Chicken with Tomato Coulis
Home Made Meat Loaf with Mushroom Gravy
Shrimp Jambalaya
Italian Sausage with White Bean Ragu & Sautéed Spinach

Side Selections

(Choose 3)

Pasta Selection with Your Choice of Sauce
Fresh Vegetable & Ricotta Cheese Roulade With Garlic Cream (\$3 Per Person)
Rosemary Roasted Potato Coins
Garlic Mashed Potatoes
4 Cheese Gratin Potatoes
Crispy Risotto Cakes
Warm Soba Noodle Salad with Asian Vegetables
Cuban Red Rice with Beans & Cumin Scent
Balsamic Marinated Roasted Seasonal Vegetables
Sautéed Green Beans
Sautéed Zucchini & Squash
Sautéed Broccoli Rabe with Roasted Peppers, Sea Salt & Lemon
Home Made German Potato Salad
Fresh Home Made Cole Slaw
Tomato & Fresh Mozzarella Salad with Fresh Basil