

Wedding Celebrations

Every Wedding Celebration is unique. It is our mission to make your special day exactly what you are dreaming of. It is best to set up a consultation to meet and review your vision. We have been catering events for over 25 years and our expertise can guide you with the details. Please see our suggested venues for your special day. You may use the menus below or just use them as outlines for price guidance. We are able to personalize any menu, and work with clients that have gluten or allergy restrictions.

Traditional Wedding Reception:

Stationary Appetizers:

Crudite Vegetables with Dips, Selection of Cheeses, Fruits and Antipasto Meats, Olives, Hummus served with crackers, crostini and pita crisps

Passed Appetizers: 1 hour

Tequila Lime Shrimp
Vegetarian Spring Rolls with Sweet and Sour Dip
Sausage Stuffed Mushrooms
Spinach, Artichoke and Chevre Phyllo Pastries
Spicy Beef Empanadas
Endive with Smoked Turkey and Dried Cranberry Salad

Dinner Buffet:

Garlic and Herb Beef Tenderloin, served with horseradish cream
Sautéed Chicken with Wild Mushrooms and Marsala Wine
Roasted Asparagus with lemon, herbed olive oil and tricolor peppers
Oven Roasted Fingerling Potatoes
Fruited Baby Spinach Salad with candied almonds on the side, served with poppy-seed and honey balsamic dressing
Assorted Finger Rolls and Focaccia

Dessert:

Wedding Cake, yellow, white, chocolate or marble with vanilla buttercream. (Fillings extra)
Fresh Fruit and Berries
Assorted Fancy Cookies
Coffee, Decaf and Tea

\$62.00 per person/food only, minimum order is for 50 guests.

Substitutions are welcomed, but may effect pricing.

Simple Wedding Reception:

Appetizers:

Stationary Table with Seasonal Crudite Vegetables, Dips, Assorted Cheeses, Fresh Fruit, and Tuscan Bruschetta Display

Dinner Buffet:

Lemon Basil Chicken Medallions, served with pineapple mango salsa and roasted red pepper aioli or Choose Chicken Picatta

Cheese Tortellini Rosa or choose Spinach and Wild Mushroom Lasagna

Roman Chopped Salad: Three greens with radicchio, shaved red onion, fresh mozzarella, kalamata olives, grape tomatoes, cucumber and chick peas. Served with Italian and balsamic dressings

Green Beans with Julienne Carrots in lemon zest butter

Assorted Rolls and Crunchy Breads

Dessert:

Wedding Cake or Cupcake Display

Fresh Fruit and Berries

Coffee, Decaf and Tea

\$42.00 per person/food only, minimum order 50 guests

Cocktail Reception Package:

Stationary Heavy Appetizer Table:

Asian Beef Tenderloin with Wasabi Cream and Horseradish Chantilly

Herb and Citrus Chicken Skewers with Apricot Dijon Dip

Baked Brie en Croute with Raspberry

Harvest Dried Fruit and Almond Cheese Torta

Smoked Salmon Mousse surrounded by sliced smoked salmon, endive and cucumber

Tiered Antipasto Display with meats, cheeses, olives and stuffed peppers

Bruschetta: with tomato-basil-fresh mozzarella, Greek bruschetta, Roasted Veggies

Seasonal fresh fruit

Crudite vegetables with hummus and creamy herb dip

Chafing dish of Chicken Parmesan Meatballs

Sweet and Sour Kielbasa or Sausage and Tricolor Peppers

Cut cheeses with multicolor grapes and strawberries\$

Assorted finger rolls, crostini, crackers, pita crisps and flatbreads

Passed Appetizers: 2 ½ hours

Margarita Shrimp Skewers

Potato Ravioli with Wasabi Cream

Sausage Stuffed Mushrooms

Asian Chicken Spring Rolls with Sweet and Sour

Teriyaki Beef Skewers

Spinach, Artichoke and Feta in Phyllo

Outer banks Crab Cakes with Remoulade

Wild Mushroom and Chevre Puff Pastries

Fig & Bleu Cheese Crostini

\$45.00 per person/food only, minimum order is 50 guests