

## ~ *Basic Dinner Buffet* ~

### **Choice of One Display:**

*Farmer's Market Carrots, Celery, Red & Green Peppers, Asparagus,  
Cherry Tomatoes, & Cucumbers, Displayed with Our Chef's Homemade Dip*  
Or

*An Elegant Cheese Display with a Garnish of Grapes and Berries  
Served with a Gourmet Cracker Basket*

### **Choice of One Salad:**

*Mixed Greens with Tomatoes, Cucumbers, Carrots, Croutons and  
Assorted Dressings*  
Or

*Classic Caesar Salad with Parmesan Cheese and Homemade Croutons*

### **Choice of One Entrée:**

*Chicken Picatta in White Wine Reduction  
Herb Chicken Breast with Jamaican Relish  
Blackened Chicken with Red Pepper Cream Sauce  
Traditional Chicken Cordon Bleu  
Sliced Rib Roast with Julienne Onion and Mushroom Sauce  
Country Pot Roast  
Traditional Layered Lasagna  
Three Cheese Baked Ziti*

### **Choice of Two Sides:**

*Herb Roasted Potatoes  
Garlic Mashed Potatoes  
Scalloped Potatoes Au Gratin  
Chef's Penne Pasta Marinara  
Pasta Primavera with Alfredo Sauce  
Rice Pilaf  
Green Beans Almondine  
Fresh Seasonal Veggie Medley  
Honey Glazed Carrots  
Stir Fry Vegetables  
Garden Broccoli and Cheese Casserole  
Sautéed Asparagus  
Fresh Zucchini and Squash Medley*

### **Basket of Dinner Rolls**

**15.10 Per Guest  
(Minimum of 50 Guests)**

*(Menu Can Be Priced with China and Silverware)*

## ~ Deluxe Dinner Buffet ~

### **Choice of One Display:**

*Farmer's Market Carrots, Celery, Red & Green Peppers, Asparagus,  
Cherry Tomatoes, & Cucumbers, Displayed with Our Chef's Homemade Dip*  
Or

*An Elegant Cheese Display with a Garnish of Grapes and Berries  
Served with a Gourmet Cracker Basket*

### **Choice of One Salad:**

*Mixed Greens with Tomatoes, Cucumbers, Carrots, Croutons and  
Assorted Dressings*  
Or

*Classic Caesar Salad with Parmesan Cheese and Homemade Croutons*

### **Choice of Two Entrées:**

*Chicken Picatta in a Light Wine Sauce  
Succulent Herb Baked Chicken with Jamaican Relish  
Blackened Chicken with Red Pepper Cream Sauce  
Sliced Rib Roast with Julienne Onion and Mushroom Sauce  
Country Pot Roast  
Almond Crusted Chicken Breast with Honey Butter  
Rubbed Pork Tenderloin with Mango Chutney  
Seared Salmon Filets (add ~ market price per guest)  
Juicy Beef Tenderloin (add ~ market price per guest)*

### **Choice of Two Sides:**

*Herb Roasted Potatoes  
Garlic Mashed Potatoes  
Scalloped Potatoes Au Gratin  
Chef's Penne Pasta Marinara  
Pasta Primavera with Alfredo Sauce  
Rice Pilaf  
Green Beans Almondine  
Fresh Seasonal Veggie Medley  
Honey Glazed Carrots  
Stir Fry Vegetables  
Garden Broccoli and Cheese Casserole  
Sautéed Asparagus  
Fresh Zucchini and Squash Medley*

### **Basket of Dinner Rolls**

**19.20 Per Guest**

*(Menu Can Be Priced With China and Silverware)*

## **~Occasions Catering Beverage Service~**

### **House Wine and Beer, Soft Drinks and Bottled Water**

13.88 Per Guest (Based on Four Hours of Service)

Add 1.45 per Guest for Imported Beers

### **Premium Wine and Beer, Soft Drinks and Bottled Water**

15.98 Per Guest (Based on Four Hours of Service)

Add 1.45 per Guest for Imported Beers

### **Champagne Toast (Includes Fluted Glassware) ~ 4.05 per Guest**

#### **Bar Glassware (Based on Four Hours of Service)**

Package one: All purpose Goblets and Wine Glasses ~ 3.50 per Guest

Package two: All purpose Goblets, Wine Glasses, and Rocks Glasses~ 3.85 per Guest

Package three: All purpose Goblets, Wine Glasses, Champagne Flutes and Rocks glasses~ 4.70 per Guest

Package four: All purpose Goblets, Wine Glasses, Champagne Flutes, Rocks Glasses and Martini glasses~ 5.50 per Guest

#### **Non-Alcoholic Beverages**

Wedding Punch ~ 6.75 per Gallon (Served in an Ice Carved Punch Bowl ~ 250.00)

Canned Sodas and Bottled Water (Includes Ice and disposable cups) ~ 1.45 Per Guest

Sweet Tea, Unsweet Tea or Lemonade ~ 6.75 per Gallon

#### **Hot Beverage Service**

##### **Gourmet ~ 3.05 per Guest**

Delicious Roasted Regular and Decaf Coffee and Hot Water Served in Silver Samovars Accompanied by Cream, Sugar Cubes, Assorted Herbal Teas, and Hot Chocolate Powder

##### **Deluxe ~ 1.50 per Guest**

House Roasted Regular and Decaf Coffee Served with Cream, Sugar, Equal, and Sweet and Low

Add Irish coffee Mugs and Spoons ~ 2.40 per Guest

##### **Ice Service ~ 1.25 per Guest**

We would be happy to provide ice and tubs for those guests not using our beer and wine service.

##### **Storage & Handling Fee ~ Price Starts at 100.00 (Based on Amount Stored)**

We will hold, store, ice & transport the beverages you purchase so you have a stress free wedding day.