

“Experience Excellence”

All Menus Include:

- ***A Beautiful Buttercream Wedding Cake with Your Choice of Filling
(With Minimum Food Order of 4500.00 and a Listed Menu Package. Not
Applicable with Custom Menus)***
- ***China Plateware and Silverware for Food (Cake Plates/ Forks are Extra)
Beverage Glassware is Extra***
- ***Food Tables ~ If Not Provided By Site***
- ***Linens to Floor for Buffet Tables***
- ***Cake Cutting and Serving (Even if Cake is Not Provided by Occasions)***
- ***Complimentary “To Go” Basket for Bride and Groom***

To Secure Our Services:

- ***1000.00 To Secure The Date***
- ***50% Due 45 Days Prior to Wedding***
- ***All Prices Are Based on Payment By Cash or Check
(A 3% Service Charge Will Apply When Paying By Credit Card)***

About Our Services:

- ***Professional Bartenders/Servers ~ 175.00 Each for a 4-Hour Event***
- ***Onsite Chef/Carver Fee ~ 125.00***
- ***All Events are Subject to a 13% Service/Event Planner Charge and/or A Per
Hour Server Fee Based on the Individual Wedding***
- ***Linens, Tables, Chairs, and Tent Rentals Available ~ Prices Vary
Accordingly***

****Please keep in mind all weddings are different degrees of difficulty and
service charges will range accordingly.***

Our Mission

***Doing whatever it takes to serve our customers the freshest products with the
friendliest service.***

***To create a work environment that values team strategies, principles, and
loyalty.***

~ Southern Style Soiree ~

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

*Fresh Fruit and Vanilla Sugar Coated Berries with
Domestic and Imported Cheeses, Homemade Cracker Bread, and Herb Flavored Breadsticks*

Hot Spinach and Artichoke Dip with Jumbo Croutons

Choice of Three of the Following:

Cheddar Chive Ham Biscuits

Assorted Mini Quiche

Spanakopita

Spicy Cheese Wafers

Teriyaki Glazed Meatballs

Silver Dollar Turkey Sandwiches with Orange Marmalade

Tea Sandwiches: Pimento Cheese, Egg Salad, Chicken Salad

Mini Pork BBQ Sliders

Chive and Cheese Tortellini Alfredo

200+ Guests: 16.10 Per Guest
151-200 Guests: 16.95 Per Guest
100-150 Guests: 17.25 Per Guest
50-99 Guests: 17.55 Per Guest

(Menu Can Be Priced With Clear Plastic Disposables, If Needed)

~ A Very Special Occasion ~

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

*Fresh Fruit and Vanilla Sugar Coated Berries with Domestic and Imported Cheeses,
Homemade Cracker Bread, and
Herb Flavored Breadsticks*

Choice of Two Butler Passed:

*Skewered Marinated Shrimp & Snowpea
Beef Carpaccio on Toasted Baguette
Sea Scallops Wrapped in Bacon*

Choice of One of the Following:

Chef Carved Turkey

(Served with Homemade Rolls, Cranberry Mayonnaise, and Spicy Mustard)

Chef Carved Pork Loin

(Served with Homemade Rolls, Rosemary Mayonnaise, and Spicy Mustard)

Chef Carved Spiral Brown Sugar Glazed Ham

(Served with Homemade Rolls, Country Mayonnaise, and Spicy Mustard)

Choice of Three of the Following Placed Items:

Hot Crab Dip Served with Herbed Baked Baguettes

Chef's Penne Pasta Primavera Alfredo

Hot Spinach and Artichoke Dip with Toast Points

Bow Tie Chicken Pasta in a Creamy Alfredo Sauce

*Very Vegetable Antipasto Garnished with Marinated Artichokes, Rolled Italian Meats and
Cheeses, and Kalamata Olives*

*200+ Guests: 21.25 Per Guest
151-200 Guests: 21.45 Per Guest
100-150 Guests: 21.65 Per Guest
50-99 Guests: 22.99 Per Guest*

~ Create Your Own Dream Wedding ~

Choice of Two Waiter Passed Items:

Sea Scallops Wrapped in Bacon

Assorted Tea Sandwiches

Tomato and Basil Bruschetta

Oriental Chicken Tartlets

Spoonful of Spicy Grilled Shrimp

Choice of Two of the Following Displays:

*Farmer's Market Vegetable Crudités Served with Two of Our Chef's Homemade Dips
(Fresh Cut Carrots, Celery, Red & Green Peppers, Asparagus, Cherry Tomatoes, & Cucumbers)*

*Fresh Fruit and Vanilla Sugar Coated Berries Served with Domestic and Imported Cheeses,
Homemade Cracker Bread and Herb Flavored Breadsticks*

*Our Smoked Salmon Display Served with Piped Herb Cream Cheese, Cucumbers, and Fancy
Crackers*

Grilled Farmer's Market Vegetable Antipasto Served with Rolled Salami and Provolone Cheese

Choice of One of the Following Carving Stations:

(Carved To Order with Mini Rolls and Condiments)

Spiral Ham

Roasted Turkey Breast

Prime Rib (add 5.25 per guest)

Choice of One of the Following Stations:

Mexican Quesadillas ~ Served with Choice of Cheddar Cheese, Peppers, and Diced Chicken accompanied by Sour Cream, Pico De Gallo, and Jalapeno Peppers

Shrimp and Grits ~ Our Famous Cheese Grits Tossed with Sautéed Shrimp and Coated with Our Chef's Red Eye Gravy

The Italian Pasta Station ~ Watch as Our Chef Tosses Penne and Tortellini Pasta in Your Favorite Sauce (Herb Alfredo, Marinara or Veggie Primavera) Served with Grated Romano Cheese and Hot Pepper Flakes

Gourmet Grilled Cheese Station ~ Our chef will grill on site gourmet grilled cheese sandwiches on texas toast style bread. Guests can add tomato or thick bacon slices to their sandwich if they desire.

Choice of Two of the Following Placed Items:

Hot Crab Dip Served with Herb Baked Baguettes

Hot Spinach and Artichoke Dip Served with Toast Points

Red Potatoes Stuffed with Sour Cream & Sprinkled with Caviar

Fried Green Tomatoes Dressed with Crème Fraiche

A Dish of Chicken Venus

200+ Guests: 23.25 Per Guest

151-200 Guests: 23.55 Per Guest

100-150 Guests: 23.95 Per Guest

50-99 Guests: 24.05 Per Guest

~ A Wonderful Feast ~

The Seafood Table

*Japanese Sushi, Boiled Shrimp, Fresh Oysters, Decorated Side of Salmon and Crab
Served with Spicy Cocktail Sauce and Citrus Garnish
(Add A Beautiful Ice Sculpture ~ Priced 300.00 and up)*

The Meat Station

*(Your Choice of One Meat Carved To Order ~ Served with Homemade Mini Rolls)
Delicious Beef Loin Served with Horseradish Cream Sauce
Baked Virginia Ham Served with Spicy Mustard
Roasted Turkey Served with Cranberry Mayonnaise
Prime Rib Served with Horseradish Cream Sauce (add 5.25 per guest)
Succulent Beef Tenderloin Served with Horseradish Cream Sauce (add 6.25 per guest)*

The Pasta Station

*(Watch Our Chef As You Create Your Own Mouth Watering Pasta Dish)
Fettuccine, Penne, or Tortellini Served with a Choice of Our Three Delicious Sauces
(Herb Alfredo, Mama's Marinara, or Veggie Primavera)*

The Harvest Table

*A Bountiful Display of Fresh Vegetable Crudités and Grilled Vegetables
(Carrots, Celery, Red & Green Peppers, Asparagus, Cherry Tomatoes, & Cucumbers)
Beautifully Served with Our Chef's Homemade Dips and
A Cornucopia of Homemade Breads, Sweet Rolls and Flavored Butters*

The Fruit, Cheese, and Fondue Table

*Centerpiece Display with Seasonal Fresh Fruit and Domestic Imported Cheese and Crackers
Includes Our Pastry Chef's Creation of Warm Chocolate & Bailey's Fondue*

In Addition Your Guests Can Enjoy Our Strolling Waiters Serving Your Choice of Two

*Homemade Chicken Tartlets
Mushroom Caps Stuffed with Herbed Ratatouille
Polenta Cakes with Roasted Tomatoes
Tomato and Basil Crostini*

200+ Guests: 34.95 Per Guest
151-200 Guests: 35.95 Per Guest
100-150 Guests: 36.95 Per Guest
50-99 Guests: 38.95 Per Guest

~ Our Bakery's Wedding Cake Options ~

Wedding Cake is Free with a Minimum Food Order of 4500.00 and a Listed Menu Package

***Elaborate Cakes ~ Pricing Upgrade Upon Request
Add Fresh Flowers To Cake ~ 0.35 per Guest***

***Wedding Cakes Begin at 3.50 per Slice for Food Order Under 4500.00
Elaborate Cakes ~ Pricing Upgrade Upon Request
Add Fresh Flowers To Cake ~ 0.35 per Guest***

Groom's Cakes Begin at 2.75 per Slice

Supplemental Sheet Cakes ~ 2.20 per Slice

Chocolate Covered Strawberries ~ 2.25 per Guest (Butler Passed or Placed on Cake Table)

Flavors

***French Vanilla, Dark or Milk Chocolate, Marble,
Almond, Lemon, Strawberry, Cherry, Orange, Carrot
(Nuts ~ Add 0.35 per Slice)***

Fillings (Add 0.35 per Slice)

***Chocolate, White Chocolate, Vanilla, Butterscotch Mousse, Lemon,
Orange, Strawberry, Raspberry, Blueberry, Cherry, Peach, Cheesecake***

Frosting

***Buttercream (Vanilla, Chocolate, or Almond)
Lemon, Orange, Cherry, Strawberry
Cream Cheese (Add 0.25 per Slice)***

We can duplicate any cake. Let us design the cake of your dreams.

Florals, Music, Linens, and Additional Rentals

We can coordinate every detail of your lovely wedding. Please set up a meeting with our event planners to discuss tents, tables, beautiful linens, florals, and music!

~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.