

## “Experience Excellence”

### **To Secure Our Services:**

- 1500.00 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 ~ 150.00
- Linens, Tables, Chairs, and Tent Rentals Available ~ Prices Vary Accordingly

### **Our Mission**

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

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

## Basic Dinner Buffet

### Choice of One Display

Farmer's Market Veggies 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

Or

Italian Meats & Cheeses, Olives and Marinated Peppers  
Served with Spicy Mustard with Sliced Italian Breads

### 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 a Light Wine Sauce

Succulent Herb Baked Chicken with Jamaican Relish

Blackened Chicken with Red Pepper Cream Sauce

Almond Crusted Chicken Breast with Honey Butter

Sliced Rib Roast with Julienne Onions and Mushroom Sauce

Oven Roasted Turkey with Sage Gravy\*

Perfectly Seasoned Flank Steak\*

Rubbed Pork Tenderloin with Mango Chutney\*

Seared Salmon Filets (add ~ market price per guest)

Pan Seared and Oven Roasted Beef Tenderloin (add ~ market price per guest)\*

\*Option to Have Carved On Site for 150.00 Chef Carving Fee

### Choice of Two Sides

Herb Roasted Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes Au Gratin

Rice Pilaf

Green Beans Almondine

Fresh Seasonal Veggie Medley

Honey Glazed Carrots

Garden Broccoli and Cheese Casserole

Broccoli and Carrots

Chef's Penne Pasta Marinara

Pasta Primavera with Alfredo Sauce

Basket of Dinner Rolls with Whipped Butter

**(Minimum of 50 Guests)**

## Deluxe Dinner Buffet

### Choice of One Display

Farmer's Market Veggies 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

Or

Italian Meats & Cheeses, Olives and Marinated Peppers  
Served with Spicy Mustard with Sliced Italian Breads

### 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

Almond Crusted Chicken Breast with Honey Butter

Sliced Rib Roast with Julienne Onions and Mushroom Sauce

Oven Roasted Turkey with Sage Gravy\*

Perfectly Seasoned Flank Steak\*

Rubbed Pork Tenderloin with Mango Chutney\*

Seared Salmon Filets (add ~ market price per guest)

Pan Seared and Oven Roasted Beef Tenderloin (add ~ market price per guest)\*

\*Option to Have Carved On Site for 150.00 Chef Carving Fee

### Choice of Two Sides

Herb Roasted Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes Au Gratin

Rice Pilaf

Green Beans Almondine

Fresh Seasonal Veggies Medley

Honey Glazed Carrots

Garden Broccoli and Cheese Casserole

Broccoli and Carrots

Chef's Penne Pasta Marinara

Pasta Primavera with Alfredo Sauce

Basket of Dinner Rolls with Whipped Butter

**(Minimum of 50 Guests)**