

Wedding Buffet

Hors D' Oeuvres (Choose Two)

Vine Ripened Tomato and Mozzarella Caprese Salad Display

•
Assorted Cheese Display
with Crackers, Carved Swan Melon, Bunches of Grapes & Fresh Berries

•
Garden Vegetables & Relish Tray with a Southern Ranch Dip

•
Seasoned Fresh Fruit Artistically Displayed on Silver Trays with Dark Chocolate Fondue

•
Cajun Shrimp and Crab Spread (can be passed)

•
Bruschetta (can be passed)

Salad (Choose One)

Bleu Cheese and Walnut Salad with Balsamic Vinaigrette • Baby Mixed Greens with Zinfandel Vinaigrette

Spinach Salad with Honey Dijon Dressing • Caesar Salad with Authentic Creamy Caesar Dressing

Entrée (Choose Two)

(First Choice)

Chicken Frances Stuffed with Italian Sausage, Mozzarella Cheese & Spinach, then Covered with a Pink Sauce

Chicken Cordon Bleu Stuffed with Ham, Swiss Cheese & Dijon Mustard

Roasted Vegetable Lasagna with a White Alfredo Sauce

Herb-Crusted Raspberry-Glazed Pork Loin

(Second Choice)

Seafood Pasta Primavera with Shrimp, Crab and Scallops

Carved Top Sirloin Roast with Au Jus & Horseradish Sauce

Roasted Cornish Hens with an Herb Butter

Sides (Choose One)

Sour Cream Dill Potatoes • Garlic New Potatoes • Mashed Potatoes with Homemade Gravy • Au Gratin Potatoes

Rosemary Roasted Potatoes • Wild Rice Pilaf • Parmesan Pasta

Vegetables (Choose One)

French Green Beans with Caramelized Shallots and Dijon • Sautéed Broccoli with Brown Butter Crumbs

Asparagus with Toasted Walnuts & Feta • Green Bean Almandine or Assorted Roasted Vegetables

Assorted Dinner Rolls and Butter

Coffee Station with Whipped Cream, Chocolate Shavings and Vanilla & Hazelnut Flavors

\$70 per Person

Assorted Sodas and Bottled Water Add \$4 per person

All Prices include Tax, Service Charge & Park Service Fee

Wedding Cake, Additional \$7.95 per Person (Contact One of Our Preferred Cake Vendors)