

Sample Wedding Menus

Menu I

Passed Appetizers: Miniature Hamburgers

Shrimp Cocktail served in a shot glass

Smoked Chicken and Mango Quesadillas with Cilantro

First Course Salad: Mixed Green Salad with White Balsamic Dressing

Buffet Dinner: Slow Roasted Beef Brisket with our Signature Barbecue Sauce

Chicken Marsala

Twice Baked Potatoes

Green Beans with Slivered Almonds and Lemon Zest

Orzo Pasta with Dried Cranberries, Orange Zest and Toasted Almonds tossed in Basil Vinaigrette

Dessert: Cupcakes (provided by local purveyor)

Starbucks Decaf Verona, Selection of Hot Teas

Fruit Platter and a Selection of Imported Cheeses

Menu II

Appetizers: Gazpacho with shrimp served in shot glasses

Quesadillas served in two styles:

Smoked Chicken, Jack Cheese, Mango, and Jalapeno

Fontina Cheese with Pear and Fig

First Course Salad: Baby Spinach with Warm Goat Cheese and Walnuts in a light citrus Vinaigrette

Entrée: Slow Roasted Barbecued Beef Brisket seasoned with extra cumin and sweet ground chili

Fresh Corn and Red Pepper Soufflé served in a cornhusk

Julienned Green Beans garnished with toasted Pepitas, kosher salt & lime zest

Baguettes with Sweet Butter on all Guest Tables

Dessert: Wedding Cake from Local Purveyor

Shot Glasses with Chilled Cocoa Espresso

Baby Chocolate Cupcakes with Ganache

Raspberry and Peach Tarts

Starbucks regular French Roast and Decaf Verona

Menu III

Appetizers (stationary): Spicy Goat Cheese-Edamame Dip with Pepitas served with Chips

Israeli Hummus with Crisp Summer Vegetables

Buffet Dinner: Marinated Tri Tip

Chicken Breasts stuffed with Ricotta and Spinach topped with Tomato Basil Sauce

Roasted Red Potatoes with Garlic and Rosemary

An Assortment of Roasted Vegetables

Green Salad with Cilantro Lime Dressing

Dessert: Starbucks Decaf Verona

Menu IV

Three appetizer tables with the following: Hummus Dip and Edamame Dip with Summer Vegetables

A Selection of Imported Cheeses with baguettes and crackers

Strawberries with Sour cream Brown Sugar Dip

Wedding Buffet: Wild Salmon Pasta Salad with Celery, Capers, Sugar Snap Peas, and Scallions

Chicken Salad with English Cucumbers, Apples, and Artichoke Hearts

Tossed Caprese Salad with Basil Buttermilk Dressing

Sliced Roast Beef Sandwich with Whole Grain Mustard Dill Sauce

Egg Salad Sandwich with fresh Tarragon

Dessert (on buffet table) Baby Chocolate Cupcakes with Chocolate Ganache and a Pine Nut

Lemon Bars with Blueberry and Powdered Sugar

Menu V

First Course Stationary - Basket of Strawberries with Brown Sugar Sour Cream Dip
Smoked Turkey Sandwich with Bleu Cheese and Grilled Red Onions on Whole Wheat Bread
Hummus and Feta Sandwich with Mint and Cilantro on Whole Wheat Bread
Sliced Roast Beef Sandwich with Whole Grain Mustard Dill Sauce on Whole Wheat Bread
Hummus, White Bean Dip, and Spicy Goat Cheese-Edamame Dip with Crisp Summer Vegetables for Dipping
Antipasto Platter with Sliced Meats, a Selection of Imported Cheese with Crackers and Baguette, Marinated Olives, and Roasted Pepper Salad

Passed & Stationary Second Course - Polenta Bites topped with Pesto and Pine Nut
Chicken Satay with Peanut Sauce
Smoked Chicken and Mango Quesadillas
Andouille Sausage and Red Pepper with Sweet & Hot Dijonaise for Dipping

Passed & Stationary Third Course – Plank Pizza with Pesto, Mozzarella, Sautéed Mushrooms, and Onions
Plank Pizza with Tomato Sauce, Feta, Olives, Tomatoes, and Basil
Plank Pizza with Barbecue Sauce, Mozzarella, BBQ Chicken, Red Onions and Cilantro

-Sweet Treat Table- Teeny Tiny Bit Size Black Bottom Cheesecakes
Miniature Lemon Tarts with Blueberry
Mini Brownies with Chocolate Ganache
Coffee with Cream and Sugar (Locally Roasted Black Velvet Coffee)

Menu VI

Appetizers (Passed): Baked Mushrooms stuffed with Spinach, Feta, Bacon and Pine Nuts
Smoked Chicken and Mango Quesadillas
Polenta Bites with pesto and pine nut (or Sausage Ragu)

(Stationary) Selection of imported cheeses with baguettes and crackers
Hummus with crisp summer vegetables
Basket of strawberries with brown sugar sour cream dip

First Course Salad: Roasted Beets with Arugula and Feta

Plated Dinner - Guests Choice of: Balsamic Marinated Beef Tri Tip
Roasted Fingerling Potatoes with Garlic
Haricot Vert with Olive Oil and Lemon Zest
Or
Wild Salmon Filet with Whole Grain Mustard Dill Sauce
Quinoa with Scallions, currents, and fresh herbs
Haricot Vert with Olive Oil and Lemon Zest
Baguettes and Butter on Table

Vegetarian option: Portabella Mushroom stuffed with Parmesan

Child's Dinner: Chicken Tenders, Macaroni and Cheese

Dessert: Tiered cake for Bride and Groom (provided by you)
Grandma's Signature apple pie bars
Tiny Chocolate Brownie Topped with Chocolate Ganache
Bite size Lemon Tart topped with Blueberry
Starbucks decaf Verona

Menu VII

Taco Bar Buffet - Guests Choice of the following:

Flour or Corn Tortilla, Shredded Chicken, Carnitas, or Carne Asada, Lettuce, Cheese, Tomatoes or Salsa
Spanish Rice and Refried Beans
Tortilla Chips with Guacamole

Dessert: Miniature Carrot Cakes
Chocolate Covered Strawberries
Starbucks French Roast with Cream and Sweetener