

Upgraded Wedding Package

Package Includes:

- ☐ Cocktail Hour w/ Fresh Vegetables, Seasonal Fruit, and Assorted Cheese Display
- ☐ x2 Appetizers (Options below)
- ☐ Fresh Italian Bread or Dinner Rolls on table
- ☐ Tossed or Caesar Salad
- ☐ Ice Tea, Lemonade, and Coffee & Tea Service.
- ☐ x2 Entrees (Options below)
- ☐ x1 Pasta Dish (Options below)
- ☐ x2 Side Dishes (Options below)

APPETIZERS

(Choice of 2) - Served Butler Style or Displayed

SKEWERS

Antipasto Skewers

Mozzarella cheese, tortellini, roasted red peppers, green olives & prosciutto.

Andouille Sausage & Shrimp Skewers

Large gulf shrimp & andouille sausage grilled with Cajun spices

Caprese Skewers

Mozzarella cheese, tomatoes, basil & balsamic drizzle.

Honey Bourbon Chicken Skewers

Chicken brushed in honey bourbon sauce.



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SLIDERS

Pulled Pork Sliders

Delicious pulled pork served on Hawaiian rolls

Cheeseburger or Hamburger Sliders

Mini hamburgers or cheeseburgers.

BRUSCHETTA & CROSTINI

Strawberry Feta Bruschetta

Balsamic-glazed strawberries and crumbled feta on toast with fresh mint.

Sweet Pear & Bacon Bruschetta

Crispy bread with sliced pear, smoky bacon, honey, and a goat cheese spread.

Traditional Bruschetta

Toasted crostini topped with diced tomatoes, fresh basil, garlic, and EVOO.

Filet Mignon Crostini

Toasted baguette topped with sliced filet, horseradish cream, and microgreens.

Prime Rib Crostini

Shaved prime rib served atop toast points and topped with horseradish sauce.

CUPS & DIPS

Spicy Warm Crab Dip w/Sourdough Bites

Creamy, zesty crab dip served warm with toasted sourdough bread bites.

Goat Cheese, Fig & Bacon Phyllo Cups

Phyllo cups filled with goat cheese, fig spread and topped with bacon.

Mediterranean Hummus Cups

Crisp phyllo cups filled with smooth hummus, cucumber, and kalamata olives.

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Apple Brie Phyllo Bites

Phyllo cups filled with melted brie topped with delicious baked apples.

FLATBREADS

Seared Steak Flatbreads

Seared skirt steak served with seaweed salad, avocado, topped with wasabi aioli with a hint of sriracha & hot Asian mustard.

Pesto Mozzarella Flatbreads

Mini flatbreads topped with our delicious homemade pesto sauce & melted mozzarella cheese.

Barbecue Chicken Flatbreads

Mini flatbreads topped with sliced BBQ chicken, cheddar cheese & caramelized onion.

Mini Meatball Flatbreads

Mini flatbreads topped with a meatball, tomato sauce & mozzarella cheese.

Margherita Flatbreads

Mini flatbreads topped with fresh mozzarella, basil & tomato.

OTHER FAVORITES

Bloody Mary Deviled Eggs

Eggs dipped in old bay seasoning filled with a mixture of tomato, horseradish, egg, and other seasonings topped with sriracha & sweet pickle.

Chicken Wings

Choose from one of the following flavors: Buffalo (hot or mild), Teriyaki, Mango Habanero, Barbecue, Asian Sesame, Honey Sriracha, Sweet Thai Chile, Garlic Parmesan.

Pepperoni Bread

Pizza crust rolled out, layered with mozzarella cheese, pepperoni, rolled & baked served with marinara on the side.



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Deviled Eggs

Our delicious homemade recipe for southern style deviled eggs

Shrimp Cocktail

Steamed gulf shrimp served with cocktail sauce in individual shot glasses.

Bacon Wrapped Shrimp

Fresh Gulf shrimp wrapped in Applewood bacon grilled to perfection.

Bacon Wrapped Scallops

Large sea scallops wrapped in Applewood bacon sautéed to perfection.

Spinach & Mozzarella Stuffed Mushrooms

Mushrooms stuffed with spinach & mozzarella cheese baked to perfection.

Mini Quiche

Variety of mini quiches including Florentine, ham, tomato & Swiss, and cheddar, pancetta & thyme.

Pierogies

Potato ravioli stuffed with mashed potatoes, cheese & onions.

Oriental Meatballs

Meatballs with a teriyaki, soy, ginger sauce.

Cocktail Franks

Mini beef franks served in a sweet & spicy sauce.

Bread Stuffed Mushrooms

Mushrooms stuffed with herb stuffing & mozzarella cheese baked & topped with parmesan cheese.

Andouille Sausage Stuffed Mushrooms

Mushroom caps filled with spicy Andouille sausage and breadcrumbs.

Fried Green Tomatoes

Crispy, cornmeal-crusted green tomato slices served with a remoulade sauce.

Pulled Pork Stuffed Potato Skins

Potato skins stuffed with pulled pork, topped with cheddar cheese, sour cream & chives.

Mini Twice Baked Potatoes

Potato skins filled with our delicious mashed potatoes & baked to perfection.

Chicken & Waffles

Mini buttermilk waffles topped with crispy fried chicken and maple syrup.



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Watermelon, Feta & Balsamic Bites

Fresh watermelon cubes topped with salty feta and a balsamic glaze drizzle.

Mini Cuban Tacos

Roasted pork, ham, Swiss, and pickles served taco-style with mustard aioli.

Bacon Wrapped Stuffed Jalapeño Peppers

Jalapeños stuffed with cream cheese mixture & spices wrapped in bacon.

Bacon Wrapped Dates

Dates wrapped in bacon.

MAIN ENTREES

(Choice of 2)

CHICKEN

Chicken Alfredo

Creamy pasta with tender chicken in a rich Alfredo sauce.

Chicken Dijon

Chicken cooked in a tangy Dijon mustard cream sauce.

Chicken Francaise

Chicken cutlets lightly dredged in flour & egg and sautéed in a lemon-butter sauce.

Chicken Kabobs

Skewered chicken and vegetables, grilled or baked.

Chicken Sorrentino

Chicken topped with prosciutto, eggplant, and mozzarella in sauce.

Chicken Marsala

Chicken cutlets with mushrooms in a savory Marsala wine sauce.

Chicken Parmigiana

Breaded chicken baked with marinara sauce and mozzarella.

Chicken Stir-Fry

Sautéed chicken and vegetables in a savory Asian-inspired sauce.

Hunter's Chicken

Chicken topped alla vodka sauce and mozzarella.



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Bruschetta Chicken

Chicken topped with fresh tomato, basil, and garlic bruschetta mix.

Hawaiian Chicken

Chicken with pineapple and bell peppers in a sweet and sour sauce.

Southwestern Chicken

Chicken marinated in soy and teriyaki sauce, topped with scallions, diced tomatoes, and four blend cheese.

BEEF

Beef Stir-Fry

Sautéed beef and vegetables in a savory Asian-inspired sauce.

Sliced Roast Beef

Tender slices of roasted beef, served with au jus.

Beef Kabobs

Skewered beef and vegetables, grilled or baked.

Meatball Marinara

Savory meatballs simmered in a classic marinara sauce.

PORK

Stuffed Pork Loin

Pork loin filled with a savory stuffing and roasted.

Pork Dijon

Pork cooked in a tangy Dijon mustard sauce.

OTHERS

Turkey w/Gravy

Sliced turkey served with a rich, savory gravy.

Eggplant Rollatini

Slices of eggplant rolled with ricotta and baked with sauce.

Stuffed Cabbage

Cabbage leaves filled with beef and rice, simmered in tomato sauce.



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Ham w/Demi-Glaze

Sliced ham served with a rich, reduced demi-glaze sauce.

Sausage & Peppers

Italian sausage, sweet peppers, and onions..

PASTAS

(Choice of 1)

Penne Ala Vodka

Creamy, tomato-based sauce with a touch of vodka and tossed with penne pasta.

Pasta Carbonara

Creamy pasta with pancetta, pecorino romano, guanciale, and black pepper.

Spinach Ravioli w/Pesto Cream Sauce

Spinach-stuffed ravioli tossed in a velvety basil pesto and parmesan cream.

Tortellini Alfredo

Ring-shaped pasta filled with meat/cheese, tossed in a rich, creamy alfredo sauce.

Lasagna

Baked, layered pasta with ragù, béchamel sauce, and cheese.

Linguini w/Clam Sauce

Linguine tossed with fresh clams, garlic, white wine, and parsley.

Cavatelli & Broccoli

Shell-shaped pasta with broccoli, garlic, and oil.

Baked Ziti

Baked pasta with ziti, tomato sauce, and an assortment of cheeses.

Cheese Ravioli

Pasta pockets filled with a blend of cheeses, topped with a tomato sauce.

Pasta Primavera

Pasta with fresh vegetables, olive oil, and a light cream sauce.

Penne Gloria

Penne pasta top with a chef-inspired specific sauce.

Stuffed Shells

Large pasta shells filled with ricotta and baked with sauce and cheese.



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Stuffed Manicotti

Tube-shaped pasta filled with ricotta and baked with sauce and cheese.

Lasagna Roll-Ups

Individual lasagna noodles rolled with filling and baked.

SIDES

(Choice of 2)

CARBS

Oven Roasted Potatoes

Potatoes seasoned and roasted until tender and crispy.

Garlic Mashed Potatoes

Creamy mashed potatoes infused with garlic.

Mashed Sweet Potatoes

Sweet potatoes mashed, topped with butter and brown sugar.

Mashed Potatoes

Creamy traditional mashed potatoes.

Rice Pilaf

Fluffy rice cooked in seasoned broth with herbs.

Baked Beans

Navy beans baked in a sweet and savory sauce infused with molasses.

Jasmine Rice

Steamed long-grain Jasmine rice with a light, floral aroma.

Macaroni & Cheese

Elbow macaroni in a rich, baked, creamy cheese sauce.

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VEGETABLES

Corn on the Cob

Sweet local corn, steamed or grilled, served with melted butter and sea salt.

Baby Carrots

Small, tender carrots, topped with a complimentary glaze.

Broccoli & Cauliflower Casserole

Baked broccoli and cauliflower florets in a creamy cheese sauce with a buttery crumb topping.

Vegetable Medley

A medley of steamed vegetables.

Broccoli

Seasoned oven roasted florets.

Grilled Vegetables

Assorted vegetables seasoned and grilled to perfection.

Green Bean Almandine

Green beans sautéed with butter and slivered almonds.

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PREMIUM MENU ITEMS

APPETIZER DISPLAY

(Substitution for Vegetable, Fruit, & Cheese Display)

Charcuterie Display

Assorted meat, cheeses, nuts, vegetables, fruits, crackers, breads, dips/spreads

UPGRADED ENTREES

Pasta Claudia

Tender pasta sautéed with garlic, broccoli florets, and grated parmesan cheese.

Coconut Shrimp

Crispy, golden-fried shrimp coated in shredded coconut with a sweet chili dip.

Crab Cakes

Pan-seared jumbo lump crab cakes served with a zesty remoulade sauce

Mussel Marinara

Fresh mussels simmered in a rich, garlic-infused tomato herb sauce.

Mussel in Scampi Sauce

Steamed mussels in a savory garlic, white wine, and butter reduction.

Shrimp Scampi

Sautéed shrimp in a classic garlic, lemon, and white wine butter sauce.

Blackened Shrimp Skewers

Cajun-spiced grilled shrimp skewers served with a cool cilantro-lime crema.

Brown Butter Fish

Pan-seared white fish finished with a nutty browned butter and lemon sauce.

Veal Francaise

Egg-battered veal medallions sautéed in a lemon-butter white wine sauce.



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Veal Marsala.

Tender veal sautéed with fresh mushrooms in a sweet Marsala wine reduction.

Veal Parmigiana

Breaded veal cutlet topped with marinara and melted mozzarella cheese.

CARVING STATIONS

(Add-ons)

Prime Rib w/Au Jus

Slow-roasted, herb-crusted prime rib served with savory beef au jus.

Pork Loin

Oven-roasted pork loin seasoned with garlic and rosemary.

Ham w/Demi-glaze

Honey-glazed sliced ham finished with a rich, savory demi-glaze.

Filet Mignon

Tender, center-cut beef filet grilled to order with a touch of sea salt.