

Sample Menus

Every event we cater includes a menu personalized to meet your personal tastes, needs, and budget. So you can get a few ideas, please continue to view a few past catering menus. All Inclusive Menus include cocktail hour appetizers (passed, stationary, or a combination), buffet dinner, dessert, staffing, artful display set-up, and disposables. We can also coordinate linen and China rentals and bar services, as requested.

Economical Traditional All Inclusive

\$

Cocktail Hour

Fruit, Vegetable, & Cheese
Display

Dinner

Salad
Fresh Baked Soft Rolls
Whole Roasted Chicken
Top Round with Seasonal Glace
Roasted Red Bliss Potatoes
Broccoli

Dessert

Two Tier Wedding Cake
Cupcakes

Upscale Traditional All Inclusive

\$\$\$

Cocktail Hour

Fruit, Vegetable, & Cheese Display
Passed
Two Bite Chicken Pot Pies
Spanakopita
Grilled Chicken Skewers
Swedish Meatballs

Dinner

Salad
Fresh Baked Soft Rolls
Crab Cakes
Tenderloin Carving Station with
Seasonal Glace
Green Beans
Mashed Potatoes

Dessert

Two Tier Wedding Cake
Assorted Cookies
Assorted Brownies
Two Bite Apple Pies

Specialty Theme (Viking Menu)

\$\$-\$\$\$

Cocktail Hour

Charcuterie Display with
Focus on Time Appropriate
Cheeses & Nuts
Meat Stew & Crusty Bread
Passed
Pork Satay

Dinner

Salad
Hand Carved Pit Beef
Smoked Turkey Legs
Roasted Red Bliss Potatoes
Brussel Sprouts

Dessert

Two Tier Wedding Cake
Berries & Cream
Mini Apple Crumble Cups

Sample Menus

BBQ All Inclusive

\$

Cocktail Hour

Fruit, Vegetable, & Cheese
Display

Dinner

Salad
Fresh Baked Soft Rolls
Whole Roasted BBQ Chicken
Pit Beef
Mac & Cheese
Mashed Potatoes
Green Beans

Dessert

Two Tier Wedding Cake
Cupcakes

Taco Bar All Inclusive

\$\$

Cocktail Hour

Chips, Salsa, & Queso Display
Passed
Chicken Empanadas
Bean & Cheese Empanadas

Dinner

Assorted Tortillas & Nacho Chips
Toppings
Taco Ground Beef or Carne Asada
Fajita Chicken
Refried or Stewed Beans
Spanish Rice
Corn Pudding
Guacamole

Dessert

Two Tier Wedding Cake
Mini Churros
Mini Flan

Seasonal All Inclusive (Autumn Menu)

\$\$-\$\$\$

Cocktail Hour

Charcuterie Display
Pumpkin Bisque Station with
Assorted Bread
Passed
Baked Brie with Pomegranate
Jam on Baked Filo
Chicken Confit Cups

Dinner

Salad
Fresh Apple Cider and Sage Braised
Chicken with Charred Leeks
Roasted Pork Loin with
Caramelized Fig & Brown Sugar
Crust
Spaghetti Squash Alfredo
Roasted Red Bliss Potatoes

Dessert

Two Tier Wedding Cake
Two Bite Apple Pies
Two Bite Pecan Pies
Two Bite Pumpkin Pies