

DIAMOND & PREMIUM WEDDING PACKAGE

Included are three appetizer options, two salad options, two side options, three main dish options, and two drink options

Choose Three Appetizers

Crudite Display with Homemade Ranch

Assorted seasonal fresh vegetables with homemade herb ranch

Domestic Cheese and Crackers

Assortment of cheese and cracker variety

Fruit Display

Assorted seasonal fresh fruit

Antipasta Display

Marinated fresh vegetables with olives,, roasted red peppers, grilled asparagus

Stuffed Mushroom Caps

Mushroom caps baked with fennel sausage and bolognese

Rolled Tacos with Fire Roasted Salsa

Chicken or beef in corn tortillas deep fried and served with fresh fire roasted salsa

Chicken Quesadillas

Seasoned chicken and cheese grilled in flour tortillas and served with fresh fire roasted salsa

Tomato Bruschetta

Fresh diced tomatoes, baby mozzarella and basil served with toast points

Choose Two Salads

Fresh Garden Salad

Romaine lettuce, baby tomatoes, cucumbers, choice of vinaigrette or dressing

Spinach Salad

Fresh spinach, sliced cherry tomatoes, diced bacon, bleu cheese crumbles, candied pecans, balsamic vinaigrette

Amber Salad

Romaine and spring greens, fresh strawberries, candied pecans, raspberry vinaigrette

Caprese Bites

Cherry tomatoes, mozzarella, fresh basil on skewers with balsamic reduction

Berries with Brie Crema

Seasonal berries with brie in a light crema

Cheese and Melon Skewers

Cubed cheddar and/or pepper jack cheese skewered with assorted flavorful melon: watermelon, honeydew, cantaloupe

Traditional Hummus with Colorful Bell Peppers

Cubed cheddar and/or pepper jack cheese skewered with assorted flavorful melon

Asian Pot Stickers with Citrus Ginger

Asian pork pot stickers sautéed with soy and served with citrus ginger dipping sauce

Chicken Satay

Chicken breast pieces in a delicious Asian peanut satay sauce

Deconstructed Pulled Pineapple Pork Crostini

Post slow cooked with pineapple, pulled and sweet pepper salsa served with crisp crostini

Sausage and Meat Board

Assortment of sliced sausage and meats such as chorizo, Italian kielbasa, salami and pepperoni

Seasonal Fruit Salad

Fresh fruit including various melons and sweet berries

Caesar Salad

Baby romaine, grated parmesan cheese, herb croutons, fresh ground black pepper, parmesan caesar dressing

Apple and Goat Cheese Salad

Mixed greens, sliced apples, raisins, walnuts, crumbled goat cheese, olive oil vinaigrette

Orzo Salad

Orzo, brunoise cucumbers, tomatoes, black olives, feta cheese, Mediterranean dressing

Choose Three Mains

Chicken Picatta GF

Flame grilled chicken breast with lemon caper sauce

Lemon Pepper Chicken GF

Bone-in roasted chicken with lemon pepper dry rub

Chicken Breast with Artichokes & Cream Sauce

Scallopini chicken, flame grilled and finished with artichoke hearts and cream sauce

Chicken Breast in a Creamy Marsala Sauce

Flame grilled chicken breast with a delicious mushroom Marsala sauce

Pork Loin with a Hunter Sauce

Juicy roasted pork loin finished in hunter sauce done in a traditional chasseur method

Polynesian Pork Shoulder GF

Slow roasted pork shoulder seasoned with Polynesian flavors and finished in an Island sauce

Grilled Portobello GF

Flame-grilled Portobello mushrooms with garlic and olive oil

Grilled Vegetable Lasagna GF

Grilled fresh vegetables in a white, creamy lasagna

Grilled Salmon with Raspberry Chipotle Sauce GF

Grilled Alaska salmon served in a homemade raspberry chipotle sauce

Chargrilled Mahi Mahi GF

Chargrilled mahi mahi served in a light ginger glaze

Tortilla Encrusted Tilapia with Mango Salsa

Tilapia in a crispy tortilla crust, baked to perfection and served with fresh mango salsa

Carved Baron of Beef with Creamy Horseradish GF

Carved slow-roasted beef top round with a delicious horseradish

Mesquite Grilled Tri-Tip GF

Carved mesquite seasoned grilled tri-tip

Choose Two Sides

Herb Roasted Potatoes GF

Garlic Whipped Mashed Potatoes GF

Sautéed Green Beans with Bacon & Onion

Grilled Asparagus GF

Roasted Vegetables GF

Wild Rice GF

Squash Saute GF

Choose Two Drinks

Coffee Iced Tea

Lemonade Punch





LATE NIGHT BITE OPTIONS

Cereal Bar

Hot Chocolate Bar

Pretzel Bar

S'mores Bar

Popcorn Bar

\$3.00 upcharge per person for the following:

Mashed Potato Bar

Mac N Cheese Bar

Chicken Wing Bar

Charcuterie Cup

Shrimp Cocktail

Inquire for more details on what each of these options include!