

# WEDDING BUFFET MENU

Please notify us of any dietary requirements and we will accommodate where possible.

## BUFFET SALADS

PLEASE SELECT ONE - EACH ADDITIONAL CHOICE IS \$2 PER PERSON

### GARDEN SALAD (V)

A seasonal blend of mixed greens and fresh vegetables with a choice of two dressings

### AUTUMN ORCHARD SALAD (V)

Seasonal greens with local orchard apples, dried cranberries, toasted pecans, feta cheese and apple cider vinaigrette  
(Fall / Winter Only)

### BERRY FIELDS SALAD (V)

Baby spinach topped with fresh berries, blue cheese, glazed pecans and dressed with a balsamic glaze  
(Spring / Summer Only)

### CLASSIC CAESAR SALAD

Crisp, chopped romaine lettuce tossed with creamy caesar dressing topped with parmesan cheese and seasoned croutons

## BUFFET SIDES

PLEASE SELECT TWO - EACH ADDITIONAL CHOICE IS \$3 PER PERSON

### RICE PILAF (V / GF)

Fluffy rice topped with toasted cashews, cranberries and fresh herbs

### SMASHED LOADED RED POTATOES (V / GF)

Lightly mashed baby red potatoes with sour cream, cheese, butter and chives

### PENNE PASTA A LA VODKA (V)

Penne pasta topped with our signature house-made vodka sauce

### POTATOES AU GRATIN (V / GF)

Sliced potatoes layered between cream and cheese and baked until golden brown

### ROASTED RED POTATOES (V / GF)

Baby red potatoes roasted in olive oil and garnished with fresh herbs

### CREAMY RIGATONI PASTA

Rigatoni pasta tossed in a rich and creamy sauce with peas and bacon

## BUFFET ENTRÉES

All entrées are served with seasonal vegetables and fresh bread. Children's meals of french fries and chicken tenders may be pre-ordered.

PLEASE SELECT TWO - EACH ADDITIONAL CHOICE IS \$7 PER PERSON

### TUSCAN CHICKEN (GF)

Pan seared chicken breast topped with a creamy white wine reduction, sauteed spinach and sun dried tomatoes.

### CREAMY LEMON CHICKEN

Baked panko crusted chicken breast smothered in a creamy lemon sauce

### CHICKEN FRANCAISE (GF)

Pan seared egg battered chicken breast served with a white wine butter sauce and garnished with fresh herbs

### CHICKEN MARSALA

Pan seared chicken breast cooked in marsala wine with baby mushrooms and pearl onions

### CHICKEN BRUSCHETTA (GF)

Grilled marinated chicken breast topped with farm fresh tomatoes, red onion and basil

### ROAST PORK LOIN

Hand-carved dry rubbed pork loin, slow roasted and served with a rosemary au jus

### BRAISED STEAK TIPS

Tender beef sirloin tips slowly braised with mushrooms and onions, served in a rich, velvety gravy

### SLOW SMOKED BRISKET

Our hand-carved signature beef brisket dry rubbed with special seasoning and smoked to perfection

### FLANK STEAK (GF)

Hand-carved marinated grilled flank steak served with a horseradish sauce

### FRESH SALMON (GF)

Sautéed salmon served with a lemon butter sauce and garnished with fresh herbs

### SPICY CARIBBEAN MAHI MAHI (GF)

Seared mahi mahi fillet in a scallion tomato broth served with fresh squeezed lime juice

### MEDITERRANEAN SHRIMP (GF)

Lemon pepper shrimp cooked with zucchini and red onion and topped with feta cheese

### EGGPLANT PARMESAN (V)

Breaded eggplant topped with cheese and marinara sauce

### STUFFED SHELLS (V)

Pasta shells stuffed with a creamy ricotta cheese and smothered in a roasted garlic alfredo