

WEDDING PLATED MENU

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

PLATED SALAD

PLEASE SELECT ONE

CLASSIC GARDEN SALAD (V)

Spring mix, shredded carrots, grape tomatoes and diced cucumber tossed with balsamic vinaigrette

AUTUMN ARUGULA SALAD (V)

Baby arugula with Bartlett pears, dried cranberries, slivered almonds, and crumbled gorgonzola cheese tossed in a pomegranate vinaigrette

(Fall / Winter Only)

STRAWBERRY FIELDS SALAD (V)

Sliced strawberries, candied walnuts, baby spinach, goat cheese and red grapes tossed in a meyer lemon vinaigrette

(Spring / Summer Only)

TRADITIONAL STEAKHOUSE CHOPPED SALAD

A medley of romaine and iceberg lettuce, and peppery radicchio. Paired with artichokes, green olives, hearts of palm, and applewood smoked blue cheese crumbles. Tossed in our zesty lemon basil vinaigrette and finished with crispy onion straws and hard-boiled eggs.

CLASSIC WEDGE SALAD

A crisp iceberg wedge crowned with savory bacon crumbles, thinly sliced red onion, juicy cherry tomatoes, and refreshing diced cucumbers, all drizzled with rich and creamy Danish blue cheese dressing.

PLATED ENTRÉES

PLEASE SELECT TWO

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

FLAT IRON STEAK (GF)

Marinated grilled steak drizzled with a creamy béarnaise sauce and served with garlic truffle pommes frites

BEEF SHORT RIBS

Slow braised beef short ribs in a cabernet sauvignon reduction served over smoked gouda mashed potatoes

COWBOY PORK CHOP

Grilled, bone-in frenched pork chop brushed with a tangy whole-grain mustard glaze, served atop roasted garlic orzo

PAN ROASTED CHICKEN (GF)

An apple orchard glazed roasted boneless chicken thigh topped with smoked bacon and served with roasted fingerling potatoes

PROSCIUTTO CHICKEN

Tender chicken breast wrapped in Prosciutto di Parma, topped with a bold and spicy arrabiata sauce, and served over creamy parmesan polenta

CHICKEN OSCAR

Crispy, breaded chicken breast pan-seared to perfection, crowned with tender asparagus, succulent jumbo lump crabmeat, and a velvety hollandaise sauce

ATLANTIC SALMON (GF)

Oven roasted salmon glazed with a honey bourbon sauce and toasted sesame seeds served over a sweet potato hash

RED SNAPPER (GF)

Grilled red snapper topped with a roasted red pepper coulis, vine ripened tomatoes and snipped basil served over a wild mushroom risotto

ORECCHIETTE & SAUSAGE

Fresh cooked orecchiette pasta paired with mild italian sausage, crispy broccoli rabe and sun-dried tomatoes tossed in a roasted garlic sauce topped with shaved parmesan

DUCK BREAST (GF)

Perfectly pan-seared Maple Leaf Farms duck breast, elegantly drizzled with a rich Amarena cherry reduction and paired with buttery, golden-brown fondant potatoes