



GERSHWIN PACKAGE



Tossed House Salad with Italian and Ranch Dressings: *Mixed Greens with Cherry Tomatoes, Cucumbers and Julienne Vegetables*

Bakery Fresh Breads with Whipped Butter: *Assortment of Fresh Country White, Asiago and Honey Wheat.*

Displayed Hors d'oeuvres— Choose 2

Roasted Garlic Hummus with Pita and Flatbread: *Lemony Flavored with Sweet Roasted Garlic; served with Grilled Pita and Crispy Flatbread*

Marinara Cocktail Meatballs: *Bite Size Meatballs in our Homemade Marinara Tomato Sauce*

Farmer's Market Vegetable Display with Dip: *A generous sampling of Seasonal Vegetables served with Fresh Garden Dip*

Bacon Cheddar Devilish Eggs: *Traditional Deviled Eggs are combined with Crumbled Bacon and Sharp Cheddar Cheese*

Vine Ripened Tomato Bruschetta: *Grilled Garlic Herb Flatbread topped with Sun-ripened Tomatoes blended with Sharp Balsamic, Aged Parmesan and Locally Grown Basil*

Swedish Cocktail Meatballs: *Bite Size Meatballs served in our delicious, Sour Cream Demi Glace*

Three Cheese Stuffed Mushrooms: *Roasted Crimini Mushroom stuffed with Asiago, Parmesan and Mozzarella Cheese*

Fresh Fruit Display: *A bountiful array of Fresh Seasonal Fruits garnished with Seasonal Berries and Grapes*

Buffet Entrée—Choose 1

Baked Ziti Chianti: *Ziti Pasta baked with Mushrooms, Olives, Chianti Wine, Homemade Marinara Sauce and Hand Rolled Meatballs*

Sautéed Chicken in a Creamy Dijon Sauce: *Sautéed Chicken Breast Napped in a Creamy Whole Grain Mustard Sauce*

Pomegranate Grilled Chicken: *Seasoned and Grilled Chicken Breast Glazed with a Pomegranate Reduction*

Lemon Rosemary Chicken Quarters: *Bone-In Chicken Breast and Leg Quarters marinated in our House Blend of Olive Oil, Fresh Lemon Juice, Lemon Zest, Rosemary and Garlic and are oven roasted to golden brown*

Grilled Chicken with Wild Cherry Glaze: *Tender Grilled Chicken Breast Glazed with a Wild Cherry Jus*

Apricot Pork Loin: *Ohio Pork Loin, slow roasted and brushed with our Homemade Lavender Honey and Apricot Glaze and Drizzled with an Apricot Demi Glace*

Pasta Primavera: *Roasted Vegetables and Penne Pasta served in a Creamy Alfredo Sauce*

Citrus Grilled Tilapia: *Fresh Grilled Pacific Tilapia; marinated in Fresh Herbs and Citrus*

Choices continued on next page.

Old World Spaghetti and Meatballs: *Spaghetti Noodles tossed with Homemade Marinara Sauce and Italian Meatballs*

Cheese Ravioli: *Tender Ravioli stuffed with Three Cheeses in a Rich Tomato Cream Sauce*

Beef Ravioli: *Tender Ravioli stuffed with Seasoned Beef in a Rich Tomato Sauce*

12 Hour Beer Basted Beef Brisket: *Dry Rubbed Beef Brisket slow roasted in our own Homemade Southern Spiced BBQ Sauce*

Accompaniments—Choose 2

Parsley Butter Steam Redskins: *Quartered Redskin Potatoes lightly sautéed and tossed with Parsley Butter.*

Garlic Mashed Red Potatoes: *Red Potatoes mashed with Butter, Milk, Garlic and Parsley*

Roasted Rosemary Redskin Potatoes: *Redskin Potatoes tossed in Olive Oil and Rosemary and then roasted to perfection*

Green Beans, Pearl Onions and Thyme Butter: *Fresh Green Beans sautéed with Pearl Onions and Thyme Butter*

Green Beans Amantine: *Fresh Green Beans sautéed in Herb Butter and tossed with Toasted Almonds*

Glazed Green Beans: *Green Beans accented with Balsamic and Brown Sugar*

Honey Glazed Carrots: *Slow Cooked Baby Carrots in Honey and Basil*

Sautéed Sweet Corn: *Sweet Yellow Corn sautéed in Butter*

White Rice Pilaf: *Steamed White Rice sautéed with Carrots, Leeks and Mushrooms*

Steamed Vegetable Medley: *Tender Broccoli, Cauliflower and Baby Carrots tossed in Butter and Fresh Herbs*

Package Includes the Following

Self Serve Coffee Station with Floor Length Linens

China and Flatware Service for Hors d'oeuvres and Dinner Buffet

Folded Linen Napkins in your Choice of Colors

Filled Water Goblets at each Place Setting with White Lap Length Linen for Guest Tables

Decorated Buffet

72" Tables (10 guests each)

Cake Table Linen

Floor Length Linen for Bridal Table and Gift Table

Cake Cutting Service

Full Event Service Including Set-up, Service and Tear-down

(Includes up to 6 total hours of service.)

PACKAGE PRICE: \$34.95 PER PERSON

This wedding is subject to a 100 person minimum and subject to date availability. Additional menu items are available. Call our Event Consultants for more details, a no-obligation consultation and receive your complimentary customized proposal. Due to market fluctuations, prices are subject to change.