



SINATRA PACKAGE

Preset Plated 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

Assortment of Gourmet Tortilla Roulades: *Display of assorted Roulades which can include Ham, Roast Beef, Turkey, & Vegetarian options*

Woodland Mushroom Bruchetta: *Garlic Herb Grilled Flatbread topped with sautéed Wild Mushrooms and finished with a drizzle of White Truffle Oil*

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*

Assorted Minitature Quiche: *An array of Petite Quiche to include Bacon and Swiss Cheese, Asparagus and Parmesan Cheese and Artichoke and Parmesan Cheese*

White Truffle Devilish Eggs: *An updated family favorite, featuring White Truffle Oil*

Wild Mushroom Tartlettes: *Blend of Wild and Domestic Mushrooms sautéed in a Light Cream Sauce and baked in a Pastry Shell*

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

Brisket Croustade: *Slow Cooked Beef Brisket served on a Grilled Flatbread Crostini and garnished with Carolina Coleslaw*

Buffet Entrée—Choose 2

½ Coffee Rubbed Strip Loin: *Coffee Rubbed Strip Loin accented with a Bourbon Barbeque Glaze*

Prosciutto Wrapped Chicken: *Boneless Chicken Breast stuffed with our Homemade Boursin Goat Cheese Mix wrapped in Prosciutto and pan seared*

Sautéed Chicken in a Creamy Sundried Tomato Sauce: *Sautéed Chicken Breast cooked in a rich Creamy Sauce seasoned Italian Style with Shallots, Basil and Sun Dried Tomatoes.*

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

Beef Ravioli: *Tender Ravioli Stuffed with seasoned Beef in a rich Tomato Sauce*

½ Pepper Encrusted Strip Loin: *New York Strip encrusted in a Pepper Herb mixture then roasted to Medium Rare and topped with a Mushroom Demi Glace.*

Pan-Roasted Stuffed Chicken Breast: *Roasted Chicken Breast stuffed with Aromatic Sage Stuffing Covered in Creamy Veloute Sauce with a Hint of Tomato*

Choices continued on next page.

Chicken Picatta: *Pan Seared Chicken Breast and Roasted Cherry Tomatoes in a Lemon Chardonnay Buerre Blanc*

Pasta Primavera with Chicken: *Grilled Chicken, Roasted Vegetables and Penne Pasta served in a Creamy Alfredo Sauce*

Seared Cod with Lobster Cream: *Tender Seared Cod topped with a Velvety Lobster Cream Sauce*

Chicken Parmesan: *Parmesan Coated Chicken in a pool of Homemade Marinara Sauce with a Blanket of melted Mozzarella Cheese*

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

Savory Green Beans: *Tender Crisp Green Beans tossed with sautéed Red Peppers, Onions and Fresh Marjoram*

Haricot Verts: *French Green Beans delicately seasoned*

Summer Blend Buttered Vegetables: *Fresh Green Beans, Carrots, Red Peppers and Onions buttered and tossed with Italian Herbs*

Creamy Herbed Parmesan Risotto: *Rosemary, Thyme, Parmesan in a Creamy Arborio Rice*

Cream Cheese, Chive & Yukon Mashed Potato: *Mashed Yukon Potatoes blended with Cream Cheese and Chives*

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: \$45.95 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.