



# A CATERED AFFAIR

## wedding menu

### HORS D'OEUVRES

priced per person per hour

#### *hand passed*

ASIAN KISSED PORK BELLY  
CAPRESE STICKS  
MEATBALLS  
BLT CROSTINI  
SHRIMP MANGO PHYLLO CUP  
CRAB CAKE  
OVEN ROASTED SHRIMP  
WILD MUSHROOM STRUDEL

#### *station/grazing table*

HOT ARTICHOKE DIP  
DOMESTIC FRUIT & CHEESE  
BRUSCHETTA  
CRUDITE  
BEEF TENDERLOIN CROSTINI  
SHRIMP SHOOTER  
CHARCUTERIE

### ENTRÉES

all menu items offered as a buffet or plated meal

Single and double entree meal options include: salad, two sides, rolls and butter

*salads:* HOUSE, CEASAR, GREEK, SPINACH

#### *entrées*

FIRECRACKER CHICKEN  
HERB ROASTED CHICKEN  
CHAMPAGNE CHICKEN  
BRUSCHETTA CHICKEN  
TASSO BASIL CHICKEN  
CHICKEN PICATTA  
SIRLOIN MARSALA  
HERB TENDERLOIN  
DANO'S TENDERLOIN  
BONELESS SHORT RIB  
PRIME RIB  
GRILLED SALMON  
GRILLED FILET

#### *sides*

LOADED YUKON GOLD MASH  
MASHED POTATO CASSEROLE  
BABY POTATOES  
MAC & CHEESE  
SOUTHERN GREEN BEANS  
HARICOT VERTS  
HOUSE VEGGIES  
SEASONED CORN  
CORN CASSEROLE  
HARVEST RICE  
GARDEN VEGETABLE MEDLEY  
BRUSSELS  
PASTA PRIMIVERA

#### *gourmet pasta bar*

GOURMET PASTA BAR...CHOICE OF TWO:  
BAKED PENNE AND MEATBALLS, SMOKED CHICKEN  
PASTA, VEGETABLE PASTA PRIMAVERA, MAC AND  
CHEESE, SAUSAGE RIGATONI WITH VODKA SAUCE  
AND SHORT RIB RIGATONI.

#### LATE NIGHT

SOUTHWEST SALSA BAR  
S'MORE BAR  
PRETZEL + BEER CHEESE BAR  
SLIDERS BAR  
CRAB RANGOON DIP