



Wedding Menu

HAND-PASSED HORS D'OEUVRES

General Tso Chicken Taco Cones

flour tortilla, sweet & spicy sauce, lime slaw

Korean Short Rib Lettuce Wrap

shredded cabbage, scallion, sesame seeds

Italian Meatball Skewer

marinara sauce, grated romano cheese, parsley

Calamari Fries

marinara or citrus aioli dipping sauce

Philly Cheesesteak Eggroll

cheddar dipping sauce

Fried Herb Ricotta Ravioli

marinara sauce

Stromboli Pinwheels

pepperoni; spinach mushroom; sausage; and/or meatball

Grilled Seasonal Vegetable & Feta Spring Rolls

balsamic glaze

Chicken & Waffles...on a Stick! ^{GF*}

coated in local pure maple syrup

Steak Crostini

Gorgonzola cheese, caramelized onions

Fried Dumplings

vegetables, chicken, or pork; dipping sauce

Fried Pickle Chips

buttermilk dill ranch

Pigs in a Blanket

local smoked sausage tucked in a flaky croissant

Lobster Roll - Maine Style ^{GF}**

lite mayo, lemon zest, butter toasted New England bun

Crab Cake Fritters**

remoulade sauce

Blackened Shrimp & Roasted Corn Chowder ^{GF*}

blacken season, cream, potatoes, charred pepper

Oysters on a Half Shell^{GF*}**

horseradish; cocktail sauce; lemon; mignonette

Bacon Wrapped Scallops **^{GF*}

bite size sea scallops, local bacon

Seared Ahi Tuna^{GF*}**

ponzu sauce, wasabi mayo

Personal Mac & Cheese Bowl ^{GF*}

*lobster or grilled chicken BBQ available***

Yankee Pot Roast Slider ^{GF*}

braised beef, demi glaze, root vegetable chips

Tomato Bisque Shooter ^{GF*}

grilled cheese croutons,

Falafel Kabob ^{GF*}

tzatziki sauce

Tomato Bruschetta Crostini ^{GF*}

basil pesto, red wine vinegar

Lump Crab & Shrimp Stuffed Mushrooms ^{GF*}

creamed spinach, pfromcrumble

BBQ Pulled Pork or Chicken Slider ^{GF*}

coleslaw, BBQ sauce

Crab Rangoon Dip ^{GF*}

wonton chips

Double Asterisk (**) Additional Increase Price Per Guest

GF*- can be prepared using gluten free ingredients

STATIONARY APPETIZERS

Baked Brie with Local Berry Filling
accompanied by nuts and dried fruit

Charcuterie Board
domestic cheeses, grapes, dried sausages & sopressata, honey, mustard, crackers

Vegetable Crudite ^{GF*}
seasonal vegetables, dips, & spreads

Nacho Platter ^{GF*}
seasonal fruit, grapes, berries, fresh tortilla chips, melted cheese, sour cream, avocado, tomatoes, shredded lettuce, ground beef, chicken or pork,

Flatbread Platter
marinara sauce, mozzarella, pesto drizzle.

BBQ Chicken Stuffed Bread

Fresh Mozzarella & Tomato Caprese ^{GF*}

Fresh Fruit Salad ^{GF*}

SALADS

Garden Salad ^{GF*}
mixed greens, grape tomatoes, cucumbers, red onions, red wine vinaigrette

Citrus Salad ^{GF*}
mixed greens, mandarin oranges, pecans, feta cheese, citrus herb vinaigrette

Blueberry Clementine Salad ^{GF*}
mixed field greens, Mediterranean cheese blend, toasted pecans, fresh blueberries, clementines, blueberry balsamic vinaigrette

Autumn Harvest Salad ^{GF*}
mixed greens, crispy bacon, toasted pecans, shaved red onions, sliced honeycrisp apple slices, goat cheese bites, maple pumpkin dressing

Grapefruit Avocado Salad ^{GF*}
Asiago cheese, toasted pecans, mixed greens, citronette dressing

PASTA DISHES

Penne Pasta with Vodka Sauce ^{GF*}
rose colored creamy tomato sauce, fresh basil

Chilled Tortellini Salad
grilled vegetables, grape tomatoes, wilted spinach, red wine vinaigrette or citronette dressing

Rigatoni with Sausage Ragu & Herb Ricotta ^{GF*}
sweet Italian sausage, simmered in rich tomato sauce

Fusilli Pasta with Spinach & Roasted Vegetables
spiral pasta, seasonal vegetables, saute garlic and oil

Traditional Baked Ziti ^{GF*}
marinara, ricotta cheese, melted mozzarella

Mac & Cheese ^{GF*}
Cheddar, Coby

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MAIN ENTREE DISHES

POULTRY

Chicken Marsala with Fresh Mushrooms ^{GF*}

Chicken Piccata & Capers ^{GF*}

Chicken Parmesan ^{GF*}
marinara sauce, mozzarella cheese

Chicken Francaise ^{GF*}
Sherry cream lemon sauce

Rotisserie Barbecue Chicken ^{GF*}
crispy skinned dark and white meat

Spinach Artichoke Stuffed Chicken ^{GF*}
bacon wrapped

Chicken Cordon Bleu Roulade
white wine cream sauce.

Indian Butter Chicken ^{GF*}
tomato & coconut milk sauce, Indian spices, NOT SPICY!

SEAFOOD

Shrimp Scampi ^{GF*}
white wine, garlic, lemon

Seafood Cakes
scallops, shrimp, and crab

Southern-Style Shrimp & Grits ^{GF*}
stone-ground cheddar grits, chorizo sausage, bacon

Salmon Florentine ^{GF*}
spinach, bearnaise sauce

Stuffed Flounder ^{**}
scallops, shrimp, and crab, lemon beurre blanc sauce

Maryland Style Crab Cake ^{**}
blue crab chunks, bell pepper, onions, celery

BEEF & PORK

Roasted Herb Beef Sirloin ^{GF*}
caramelized shallot demi glace

Yankee Pot Roast ^{GF*}
braised beef in red wine gravy

Kona Coffee Crusted Flank Steak ^{GF*}
Chimichurri sauce

Apple & Raisin Stuffed Pork Loin ^{GF*}
aromatic herbal bread stuffing

Beef Brisket, Texas BBQ ^{GF*}
tangy/smoky BBQ sauce,

Carolina Style Pulled Pork ^{GF*}
buttermilk coleslaw,

Roasted Porchetta ^{GF*}
tender slow roasted pork shoulder slow, dill & fennel seasoning, fennel broth

VEGETARIAN & VEGAN

Eggplant Rollatini
marinara sauce, mozzarella cheese

Vegetable Paella ^{GF*}
baked saffron rice, roasted red peppers, onions, peas, artichokes, blistered cherry tomatoes.

Quinoa Stuffed Poblano Peppers ^{GF*}
roasted corn, cilantro, blistered tomatoes, queso fresco.

Vegetable Thai Red Curry ^{GF*}
tri-colored peppers, carrots, kale, mild red chili curry with coconut milk, cilantro, basil, lime

Black Bean Sweet Potato Enchilada
corn tortillas, salsa verde, Monterey Jack cheese, cilantro, and sour cream

Mixed Vegetable Stuffed Shells
butternut ricotta, spinach, mushrooms, tomato-basil sauce

Shakshuka with Toasted Pita
Israeli stewed tomatoes, onions, garlic and Middle Eastern spices, poached eggs

Grilled Halloumi Cheese
grilled Greek cheese, extra virgin olive oil, lemon, fresh parsley

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ROTISSERIE

Argentinian Beef ^{GF*}

*New York Strip or Beef Tenderloin**Chimichurri Sauce*

Rotisserie Barbecue Chicken ^{GF*}

bone-in dark & white meat chicken

Kansas City Style Spare Ribs

sweet smoky BBQ glaze

Spit Roasted Uncured Ham

crispy skin, juicy moist meat

Bacon Wrapped Meatloaf

cooked on rotisserie, mushroom gravy

Rotisserie Lamb ^{**GF*}

Whole Lamb - (feeds approx 30 to 35 guests)

Rack of Lamb - each rack serves 5 to 6 guests

Leg of Lamb - each leg serves about 15 guests

Comes with Lamb Au Jus & Mint Pesto

LATE NIGHT PIZZA MENU

When the party is nearing the end and guests get hungry again...IT'S PIZZA TIME!

Includes: Paper Plates & Napkins

Plain Cheese

Pepperoni

Sausage

Peppers & Onions

Mushroom

Hawaiian

Buffalo Chicken

Farmers Market (Vegetables)

Margarita Style

Dill Pickle Pizza

Meat Lovers

BBQ Grilled Chicken

SIDE DISHES

Asparagus

roasted or grilled

Carrots

glazed or grilled with chipotle & honey

Green Beans

roasted or blanched

Grilled Assorted Vegetables

squash, onions, peppers, etc, herbs

Roasted Brussel Sprouts

olive oil & caramelized onions or crispy bacon

Fresh Broccoli Florets

blanched or roasted

Grilled Red Onions

Creamed Spinach

Steakhouse Mushrooms

roasted whole mushrooms, brown sauce, herbs

Baked Rice Pilaf, GF

Thyme and vegetable broth

Potatoes Au Gratin

Roasted Sweet Potatoes

Herb Roasted Baby Potatoes

Twice Baked Mashed Potato Spirals

Three "B's" Baked Beans

bacon, brown sugar, and bourbon

Moroccan Chickpea Salad

carrots, raisins, oranges, moroccan spice blends

Quinoa and Feta Salad

chickpeas, red onion, pepper, cucumber, lemon, olive oil

German Potato Salad

*Grandma's recipe.-red potatoes
in a creamy herb dressing*

Creamy Coleslaw

cabbage, carrots, celery seeds, & herbs

Italian Pasta Salad

*spiral pasta, grilled vegetables, grape tomatoes,
wilted spinach, red wine vinaigrette*

New York Style Macaroni Salad

*creamy dressing, apple cider vinegar,
celery, and red bell pepper*

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PACKAGE ONE

COCKTAIL HOUR APPETIZER OPTIONS

FOUR Hand Passed Hors D'oeuvres

TWO Stationary Appetizers

SALAD & PASTA OPTIONS

Choice of TWO

ENTREE OPTIONS

Choice of THREE

Dinner rolls and butter

STARCH, VEGETABLES, & SIDES

Choice of TWO

LATE NIGHT PIZZA (not the mobile pizza trailer)

10 Pizzas- 5 cheese, 5 your choice

Up to THREE toppings

Paper plates and napkins

INCLUDES

- Serving platters, dishes, and utensils
- Cooking staff and equipment
- Tables for stationary appetizers, buffet equipment and/or stations
- Disposable appetizer plates, utensils and napkins
- Waitstaff for up to 5 hours
- Clean-up of disposable plates and flatware
- Rotisserie machine, if items are selected
- Carving station, if required

POSSIBLE ADDITIONS

- 10x20 Tent Rental (Used for Roadside Bistro catering services, not for Bar or Guests)- \$150
- Water service \$120
- Late night clean-up \$2.50 per person
- Cake and dessert set-up \$50
- Rinsing and reracking rented flatware and plates \$2 per person
- Coffee & tea station \$150
- Lemonade stand \$300

NOT INCLUDED

- Plate and flatware
- Glassware
- Bar set-up, clean-up

STARTING PACKAGE PRICE: \$63 per guest; \$20 guests under 12yrs & hired staff (DJ, Bar, etc)

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PACKAGE TWO

COCKTAIL HOUR APPETIZER OPTIONS

TWO Hand-Passed Appetizers

TWO Stationary Appetizers

ENTREE OPTIONS

Choice of **THREE**

Dinner rolls and butter

SALAD, PASTA, & SIDES

Choice of **THREE**

INCLUDES

- Serving platters, dishes, and utensils
- Cooking staff and equipment
- Tables for stationary appetizers, buffet equipment and/or stations
- Disposable appetizer plates, utensils and napkins
- Waitstaff for up to 5 hours
- Clean-up of disposable plates and flatware
- Rotisserie machine, if items are selected
- Carving station, if required

POSSIBLE ADDITIONS

- 10x20 Tent Rental (Used for Roadside Bistro catering services, not for Bar or Guests)- \$150
- Water service \$120
- Late night clean-up \$2.50 per person
- Cake and dessert set-up \$50
- Rinsing and reracking rented flatware and plates \$2 per person
- Coffee & tea station \$150
- Lemonade stand \$300
- Late night pizza (not mobile oven) \$3.50 per person

NOT INCLUDED

- Plate and flatware
- Glassware
- Bar set-up, clean-up

Starting Package Price: \$47.00 per guest; \$20 for guests under 12yrs & hired staff (DJ, Bar, etc)

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PACKAGE THREE

COCKTAIL HOUR APPETIZER OPTIONS

THREE Stationary Appetizers

ENTREE OPTIONS

Choice of TWO
dinner rolls and butter

SALAD, PASTA, & SIDES

Choice of THREE

INCLUDES

- Serving platters, dishes, and utensils
- Cooking staff and equipment
- Tables for stationary appetizers, buffet equipment and/or stations
- Disposable appetizer plates, utensils and napkins
- Waitstaff for up to 3 hours
- Clean-up of disposable plates and flatware
- Rotisserie machine, if items are selected
- Carving station, if required

POSSIBLE ADDITIONS

- 10x20 Tent Rental (Used for Roadside Bistro catering services, not for Bar or Guests)- \$150
- Water service \$120
- Late night clean-up \$2.50 per person
- Cake and dessert set-up \$50
- Rinsing and reracking rented flatware and plates \$2 per person
- Coffee & tea station \$150
- Lemonade stand \$300
- Late night pizza (not mobile oven) \$3.50 per person

NOT INCLUDED

- Plate and flatware
- Glassware
- Bar set-up, clean-up

Starting Package Price: \$36.00 per guest; \$12 guests under 12yrs & Hired staff (DJ, Bar, etc)

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ADDITIONAL OFFERINGS OR ADD-ONS



REHEARSAL DINNER

Select from a variety of styles to bring your perfect wedding celebration together. We offer food truck style service, a fully catered dining experience, or drop-off catering. Click [here](#) for menu options and packages.

MOBILE WOOD FIRED PIZZA OVEN

Create a memorable experience for your guests with this unique addition to your event. Hot, fresh pizzas made to order in minutes! Click [here](#) for menu options and packages.



ASADO STYLE GRILL/FIRE PIT

There is nothing more primitive and personal than cooking over an open fire. This grill is a functional work of art. Protein, vegetables, and seafood are hung over the hardwood coals to slowly cook and infuse with smokey goodness.

Inspired by Chef's Table on Netflix, Season 1, Episode 3. Francis Mallmann

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BRIDAL PARTY BRUNCH

Customize your own breakfast and sandwich platters accompanied by a selection of sides, salads, fruit, and/or pastries.

LEMONADE STAND



COFFEE AND TEA STATION

Coffee station includes coffee, decaf, assorted tea and accompaniments.
Disposable paper cups

CATERING TENT RENTAL - 10ft X 20ft

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