

OUR MENU

Appetizers



Pick 4 for \$18.00 each additional appetizer \$5.00

- Grilled Cheese & Tomato Soup Shooters.
- Bacon-Wrapped Scallops
- Fried Chicken & Waffle Bites
- Deviled Eggs
- Sweet Potato Bites
- Watermelon, Feta and Mint Skewers
- Mac N Cheese Bites
- Prosciutto Wrapped Asparagus
- Cranberry Cream Cheese Tarts
- Bacon, Tomato, Avocado Crostinis
- Honey Garlic Chicken Skewers
- Smoked Salmon Cucumber Bites
- Bacon Wrapped Dates
- Sweet Potato Bites with Bacon & Avocado
- Goat Cheese Crostini with Marmalade and Pecans
- Cream Cheese Stuffed Bell Pepper Bites
- Seasonal Bruschetta
- Artichoke & Spinach Crostini
- Brie & Raspberry Tarts
- Spanakopita
- Breaded Coconut Shrimp
- Veggie Spring Roll
- Beef Kabob
- Melon Wrapped Prosciutto
- Tomato Mozzarella Skewer
- Beef Empanada
- Chicken Empanada
- Nashville Hot Chicken Bites
- Beef Kabo

A La Carte

A La Carte Menu Options



Plated Salad

- Summer Salad baby greens, strawberries, sliced almonds, feta and shallot vinaigrette
- Fall Salad crisp lettuce, dried cranberries, diced apples, gorgonzola and honey balsamic dressing
- Roasted Butternut Squash Salad baby kale, arugula, roasted butternut squash and red onions, shaved parmesan, pomegranate vinaigrette
- Classic Caesar Salad shaved parmesan and garlic croutons
- Caprese Salad vine ripe tomatoes, buffalo mozzarella, fresh basil and balsamic drizzle

Plated Dinner Entrees

- Linguini with Peas & Prosciutto in Alfredo Sauce
- Bacon & Gouda Stuffed Chicken with Pesto Cream Sauce
- Honey Garlic Glazed Salmon
- Salmon with mango salsa
- Chicken Parmesan
- Eggplant Parmesan
- Chicken Cordon Blue
- Penne Pasta with Spinach, Roasted Peppers & Basil Cream Sauce
- Chicken Breast Stuffed with Spinach, Mushrooms & Smoked Gouda in a Roasted Garlic Cream Sauce
- Linguine tossed in a Garlic Alfredo
- Stuffed Chicken Marsala Rich Marsala Wine Sauce, Sautéed with Mushrooms
- Raspberry Glazed Pork Loin with Olive Oil & Herb
- Spanish Style Roasted Chicken Parmesan
- Crusted Chicken Breast
- Herb Crusted Pork Loin
- Broiled Snapper with Tomato Olive Caper Sauce
- Grilled Flank Steak pomegranate red wine au jus – GF
- Grilled Skirt Steak sliced thin, sautéed onions and mushrooms – GF
- Grilled Sirloin Steak full 8 oz steak, chimichurri sauce – GF
- Carved Beef Tenderloin thinly carved slices, sautéed onions and mushrooms – GF
- Filet Mignon 6oz steak, pomegranate red wine au jus – GF
- Braised Beef Brisket red wine, onions, carrots, celery and garlic

- Slow Braised Short Ribs garlic, baby onions, sautéed mushrooms, red wine reduction –GF
- Chicken Piccata lemon caper wine sauce
- Chicken Scallopini sautéed chicken, lemon, parsley, shallots, white wine sauce
- Stuffed Chicken roasted tomatoes, spinach, mozzarella cheese
- Pork Tenderloin apple walnut chutney – GF
- Pasta Primavera GF pasta with mixed vegetables



Vegetarian Options

- Stuffed Peppers roasted vegetables, quinoa, roasted red pepper coulis (Vegan + GF + Vegetarian)
- Butternut Squash Ravioli sage brown butter, shaved parm (Vegetarian)
- Sun Dried Tomato Penne Pasta garlic, artichoke hearts, sun dried tomatoes, savory white wine cream sauce (vegetation)
- Roasted Vegetable Tartriccotta spread, shaved parm, arugula (Vegetarian)

Plated Sides

- Fall Roasted Vegetables butternut squash, carrots, parsnips, beets and brussel sprouts – GF
- Summer Vegetables asparagus, eggplant, cherry tomatoes, red peppers, summer squash and zucchini – GF
- Grilled or Roasted Asparagus champagne vinaigrette – GF
- Sautéed String Beans shallots and almonds – GF
- Roasted Carrots lemon, rosemary, garlic and olive oil – GF
- Herb Roasted Potatoes olive oil, sea salt and house herb blend – GF
- Potatoes Au Gratin thinly sliced potatoes au gratin, shallot cream sauce
- Garlic Mashed Potatoes roasted garlic, butter and cream – GF
- Potato Croquettes crispy fried potatoes, cheddar cheese – so yummy!
- Cous Cous fresh lemon, currants, scallions and pine nuts
- Basmati Rice fresh lemon, currants, scallions
- Rosemary Roasted Red Potatoes
- Fresh Green Beans with Roasted Red Peppers
- Marinated Grilled Vegetables
- Sauté Vegetable Medley
- Redskin Mashed Potato Bar with Bacon, Sour Cream, Green Onions, Butter & Cheddar Cheese
- Yellow Rice and Bean

Buffet Packages



Breakfast for Dinner

Per Person **\$68.95**

Hors D'Oeuvres

Biscuit Station with Southern Style Biscuits, Garlic Cheddar & Country Ham Miniature Biscuits, Sausage Gravy, Pimento Cheese, Assorted Jams & Honey Butter Breakfast Buffet Chicken & Waffles with Maple Syrup Maple Pepper Bacon Grits with Butter Spiced Cooked Apples Omelet Station Served with Chopped Tomatoes, Cheddar Cheese, Chopped Ham, Diced Onion, Salsa, Hot Sauce, Red Peppers, Spinach, Bacon & Mushrooms

Simply Buffet

Per Person **\$72.95**

- Stationed Hors D' Oeuvres
- Imported & Domestic Cheese Tray with Seasonal Fruit, Garnish & Assorted Crackers
- Buffet Menu
- Mixed Baby Greens with Fresh
- Strawberries, Feta Cheese & Candied
- Walnuts
- Balsamic Vinaigrette
- Apple Cider Vinaigrette
- Bacon & Gouda Stuffed Chicken with Pesto Cream Sauce Honey Garlic Glazed Salmon
- Rosemary Roasted Red Potatoes
- Fresh Green Beans with Roasted Red
- Peppers Dinner Rolls with Butt

Brides Choice Buffet \$75.95

- Baby Mixed Green Salad
- with Zinfandel Vinaigrette Stuffed Chicken Marsala
- Rich Marsala Wine Sauce, Sautéed with Mushrooms
- Raspberry Glazed Pork Loin
- with Olive Oil & Herbs
- Au Gratin Potato
- Roasted Vegetables

- Bakery Fresh Dinner Rolls and Breads with Butter

Spanish \$82.95

- Spanish Style Roasted Chicken Parmesan
- Crusted Chicken Breast
- Herb Crusted Pork Loin
- Broiled Snapper with Tomato Olive Caper Sauce
- Yellow Rice and Beans
- Mixed Veggies
- Garden Salad with Creamy Balsamic Dressing
- Bread with Butter



An Italian Buffet

Per Person \$68.95

- Hors D' Oeuvres
- Grilled Tuscan, Pita & Focaccia Breads Hummus, Tomato Basil, & Hot Spinach Artichoke Dip
- Buffet Menu
- Hand Tossed Caesar Salad with Grated Parmesan Hand Breaded Chicken Parmesan Eggplant Parmesan
- Linguini with Peas & Prosciutto in Alfredo Sauce Sauté Vegetable Medley
- Garlic Bread

I Do Buffet

Per Person \$74.95

Butlered Hors D'Oeuvres Choice of 4 apps

Dinner Buffet

- Baby Greens with Candied Walnuts, Mandarin Oranges & Dried Cranberries with Balsamic Vinaigrette & Citrus Vinaigrette
- Chicken Cordon Blue
- Salmon with mango salsa
- Asparagus
- Penne Pasta with Spinach, Roasted Peppers & Basil Cream Sauce Hot Marinated Grilled Vegetables
- Dinner Rolls

Love Me Buffet

Per Person **\$89.95**



- Butlered Hors D'Oeuvres
- Stationary Hors D' Oeuvres
- Grilled Tuscan, Pita & Focaccia Breads with Hummus, Tomato Basil & Hot Spinach Artichoke Dip
- Imported & Domestic Cheeses with Seasonal Fruit Garnish & Assorted Crackers
- Buffet Menu
- Baby Greens with Feta Cheese, Mandarin Oranges, Dried Cranberries & Candied Walnuts with Balsamic Vinaigrette & Citrus Vinaigrette
- Sauté Vegetable Medley
- Redskin Mashed Potato Bar with Bacon, Sour Cream, Green Onions, Butter & Cheddar Cheese
- Chicken Breast Stuffed with Spinach, Mushrooms & Smoked Gouda in a Roasted Garlic Cream Sauce
- Linguine tossed in a Garlic Alfredo
- Carving Station*
- Rosemary Roasted Prime Rib of Beef* Au Jus, Horseradish Sauce & Balsamic Onion Marmalade
- Dinner Rolls with Butter

Station Menu

Pick 3 for \$64.95

(Includes side mixed green salad plated)



Slider Bar (Pick 3)

- Cuban
- Chesseburger
- BBQ Pdulled Pork
- Monte Crisco
- Carolina Pulled Pork
- Pulled Pork with Garlic Aioli
- Pesto Mozzarella Chicken
- Chicken Cordon Bleu
- Buffalo Chicken
- Chicken Parm
- Chicken Fajita
- Turkey Dinner
- Turkey Swiss

Pizza Bar (pick 3)

- Cheese
- Pepperoni
- Sausage
- Tomato basil
- Bbq chicken
- Buffalo chicken
- Veggie

French fry bar

- Choose Your French Fries (pick 2) Sweet Potato. Potato Wedges. Straight Cut. Steak Fries. Crinkle Cut. Shoe String
- Choose Your Toppings (pick 2) Ketchup, Hot Sauce, Blue Cheese, Sour Cream, Sriracha Sauce, Ranch, Malt Vinegar

- Choose Your Seasonings (choose 3) Sea Salt, Black Pepper, Basil, Oregano, Onion Salt, Old Bay, Garlic Powder, Smoked Paprika, Bacon Cheddar, White Cheddar, Cheesy Jalapeno



Oysters station

Plus \$20 Plus 200 for Shucker Staff

Hot dog station

- Ketchup
- Relish
- Mustard
- Cheese and Chili

Skewer bar

- Chicken, Beef, Veggie
- Cheese and Chartcuterie
- Assorted cheese, meats, spreads and crackers

Crudite

- Assorted Veggies and Dips

Tacos (pick 3 proteins)

- Pulled pork
- Pulled chicken
- Veggies
- Fried chicken
- Beef
- Fish plus 5.00 per person
- Shrimp plus 5.00 per person

Empanadas and Spanish Rice (Pick 3)

- Chicken
- Beef

- Reuban
- Steak n chesse
- Veggie



Baked potato bar or mashed potato bar

- Cheese: (pick 2) Cheddar, Pepper Jack, Goat Cheese, or Mozzarella.
- Meats: (pick 2) Chili, Ground Beef or Chicken, Pulled Pork, Bacon, or Pepperoni.
- Vegetables: (pick 2) Scallions, Steamed Broccoli, Grilled Corn, carmalized onions. Roasted Red Peppers, Jalapeños, Avocado, or Tomatoes.

Raw bar station

- Plus 30.00
- Raw Oysters, Mussels, Clams, and Shrimp and Crab Legs Plus 200.00 for Shucker Staff

Bread bowl (pick 2)

- Chicken Noodle, Clam Chowder, Tomato,
- Cream of Broccoli, Italian Wedding

Soft pretzel station

- Grated Cheese
- Diced Onions
- Jalapeños
- Crumbled Bacon
- Mini Chocolate Chips
- and Crushed Candy Bars.

Pasta bar

- (Choice of 2 Pastas) Rigatoni, Penne, Spaghetti, Linguini, Elbows, Shells, Gf Penne Extra 2.00 Per Person
- (Choice of 2 Sauces)
Classic Basil Pesto, Tomato Pasta Sauce, Garlic Butter Sauce, Cheese Sauce, Alfredo Saucd, Meat Sauce
- (Choice of 1 Protein Each Additional Protein 3.00 Per person)
Meatballlls, Chicken Parm, Chicken Fransaise, Chicken Marsala, Vegetables

Cocktail

Specialty Cocktails Additional \$5.00 per person
for Cocktail Hour



Bridal Lemonade: Lavender liquor, cucumber vodka, lemonade, club soda

Orange Pom-tini: Mandarin blossom vodka, pomegranate liquor, pomegranate juice, pineapple juice

Honey Sage Old Fashioned: Bourbon, honey sage simple syrup, orange bitters

Classic Lemon Drop: Lemon vodka, limoncello, lemon juice, simple syrup

Classic Margarita: Silver tequila, triple sec, RIPE margarita mix, lime juice (can add flavor by request)

Coconut Mojito: Coconut rum, RIPE mojito mix, fresh mint, club soda

Island Time: Dark rum, white rum, angostura bitters, orange juice, pineapple juice, grenadine

Bee's Knees: Gin, lemon juice, honey syrup

Bar Packages



Beer & Wine Package

4 hours 25.00, 5 hours 27.00

Beer

Bud, Bud Light, Corona, Stella

Wine

Well Chardonnay, Well Cabernet

PACKAGE INCLUDES

Water Station, Assorted Sodas, Beverage Napkins & Disposable Cups

Premium Bar Package

4 Hours \$35.00, 5 hours \$38.00

- PREMIUM LIQUOR
- Bacardi Rum
- Tito's Vodka
- Tanqueray Gin
- Jack
- Dewar's Scotch
- Beer
- Michelob Ultra, Yuengling, Stella, Coor lite
- Wine
- Chardonnay, Cabernet
- PACKAGE INCLUDES
- Water Station, Tonic Water, Club Soda, Assorted Sodas, Grapefruit Juice, Cranberry Juice,
- Beverage Napkins & Disposable Cups
- Top Shelf Bar Package
- 4 Hours \$38.00, 5 hours \$41.00
- Grey Goose Vodka
- Titos
- Makers Mark Bourbon
- Jack Daniel's

- Jamison Whiskey
- Bacardi Rum
- Captain Morgan Spiced Rum
- Espolon Tequila Blanco
- Glenlivet Scotch
- Bombay Gin
- Beer
- Michelob Ultra, Yuengling, Mic ultra, Coors lite, Corona
- Wine
- Chardonnay, Pinot Grigio, Cabernet, Pinot Noir



PACKAGE INCLUDES

Water Station, Tonic Water, Club Soda, Assorted Sodas, Grapefruit Juice, Cranberry Juice, Beverage Napkins & Disposable Cups

Well Bar Package

4 hours 29.00, 5 hours 32.00

- Beer
- Bud, Bud Light, Corona, Stella
- Wine
- Well Chardonnay, Well Cabernet
- Liquors
- Well Vodka, Gin, Tequila, Scotch, Bourbon

PACKAGE INCLUDES

Water Station, Tonic Water, Club Soda, Assorted Sodas, Grapefruit Juice, Cranberry Juice, Beverage Napkins & Disposable Cups

Description for Bar Packages



Hosted Bar Per Person

- Hosted bar per person allows our clients to pay a set price for the number of serving hours for your event (ranging from 4-5 hours)! This is a quick and easy option to provide bar services to your guests. We offer a few packages including: full bar, beer and wine only or the option to add 1-2 signature drinks.
- We bring all the alcohol, beer, wine, mixers, soft drinks, garnishes and ice in addition to the items included in our basic bar – items depend on the package we feel is the best fit for your event.
- Additional costs will apply to wine pour and champagne toast added to a hosted per person bar package.

Wine Pour

- We will add this service to your proposal for a small fee for a wine pour if the wine is provided by the client / on the beverage order for a consumption bar. Our bartenders and TIPS certified servers work together to offer your guests a glass of wine served with dinner. You can provide your own specialty wine or include the wine on your consignment order.
- We suggest 1 Red and 1 White Wine to be served table side either during your salad course or during buffet dinner service. Wine glasses are an additional rental item.

Wine Pour

- We will add this service to your proposal for a small fee for a toast if champagne is provided by the client / on the beverage order for a consumption bar.
- Similar to a wine pour, our bartenders and TIPS certified catering servers work together to offer your guests a glass of champagne served with table side or hand passed at your selected time during your event. You can provide your own specialty champagne, prosecco or sparkling cider or include on your consignment order.
- Champagne glasses are an additional rental item.

Coordination Description

Day-of Coordination



Our background in wedding and event planning allows us to offer our clients an extremely affordable option to ensure a stress free day!

This unique package includes:

- Unlimited text communication
- Phone calls
- Detailed timeline creation
- 1 Site Visit
- Diagram creation
- Vendor suggestions
- Décor ideas and Pinterest board review to assist in narrowing down your vision
- On-site décor set-up and breakdown
- Vendor management (introduction to your coordinator the week of and direct communication the day-of with your vendor team)
- We are able to make on-site quick executive decisions – so that the couple does not stress out over little hiccups throughout the day!
- Communicating the flow/timeline to ensure a stress free seamless event!
- Available at venues / private residences that do not offer day-of coordination packages.

Don't worry about what comes next... when should speeches take place? Rounding up your bridal party for introductions, or letting the chef know that your best man's 5-minute speech turned into 40 minutes and to wait to start dinner service so your food is cooked perfectly. We help manage both the communication between the catering team, vendors and timeline so that you and your guests enjoy every moment of your event!

8 – 9 Hours day-of + 1 – 2 hours pre-planning Optional rehearsal add on + \$300 (includes a 1-hour rehearsal on a date and time that your coordinator is available and agreed upon date and time.

What does Rehearsal Co-ordination Include & why it is important?

We assist the day prior in organizing your bridal party for the ceremony entrance and exit so that everyone knows where to stand and when, who to walk with and where they need to go after the ceremony – in an efficient and stress free environment than having the couple manage the chaos of excited friends! This gives the couple and your bridal party peace of mind and calms nerves that can appear on the big day!

Service Fee

Service Fee's



Servers & Bartenders

- \$30.00 per server/bartender per hour
- 8-hour minimum includes travel and setup
- Chef on Site
- 1 Chef \$200 per 50ppl

Coordination

- Day of Coordinator – 8 hours \$1200
- Full Planning Coordinator \$2800

Vendors

We require that meals be purchased for your vendors working at your event. We will charge you a flat \$25 rate for their meal rather than the full package price. Vendors will have a separate area designated for them for eating so there is no need to worry about them in your seating chart.

Be sure to mention to your coordinator any dietary restrictions or needs when providing your menu selections. Please be sure to ask your guests when requesting RSVPs from them.

Additional Fees & Charges

Tax | 25% service fee | 3% credit card fee

Linens

- Table Clothes \$25 per table
- Linen Napkin \$5 pp
- Beige Runners \$6 per table
- Rentals
- (Plates, Silverware, Linen Napkin)
- All Inclusive Basic Settings \$15pp
- All Inclusive Gold Settings \$17pp
- Glassware for bar \$10pp