

Wedding Buffet

Hors D' Oeuvres (Choose Two)

Vine Ripened Tomato and Mozzarella Caprese Salad Display

Assorted Cheese Display

with Crackers, Carved Swan Melon, Bunches of Grapes & Fresh Berries

Garden Vegetables & Relish Tray with a Southern Ranch Dip

Seasonal Fresh Fruit Artistically Displayed on Silver Trays with Dark Chocolate Fondue

Cajun Shrimp and Crab Spread (can be passed)

Bruschetta (can be passed)

Salad (Choose One)

Bleu Cheese & Walnut Salad with Balsamic Vinaigrette • Baby Mixed Greens with Zinfandel Vinaigrette

Spinach Salad with Honey Dijon Dressing • Caesar Salad with Authentic Creamy Caesar Dressing

Entrée (Choose Two)

(First Choice)

Chicken Frances Stuffed with Italian Sausage, Mozzarella Cheese & Spinach, then Covered with a Pink Sauce

Chicken Cordon Bleu Stuffed with Ham, Swiss Cheese & Dijon Mustard

Roasted Vegetable Lasagna with a White Alfredo Sauce

Herb-Crusted Raspberry-Glazed Pork Loin

(Second Choice)

Seafood Pasta Primavera with Shrimp, Crab and Scallops

Carved Top Sirloin Roast with Au Jus & Horseradish Sauce

Roasted Cornish Hens with an Herb Butter

Sides (Choose One)

Sour Cream Dill Potatoes • Garlic New Potatoes • Mashed Potatoes with Homemade Gravy

Au Gratin Potatoes • Rosemary Roasted Potatoes • Wild Rice Pilaf • Parmesan Pasta

Vegetables (Choose One)

French Green Beans with Caramelized Shallots and Dijon • Sautéed Broccoli with Brown Butter Crumbs

Asparagus with Toasted Walnuts & Feta • Green Bean Almandine or Assorted Roasted Vegetables

Assorted Dinner Rolls and Butter

Coffee Station with Whipped Cream, Chocolate Shavings and Vanilla & Hazelnut Flavors

\$60 per Person (Monday - Thursday)

\$70 per Person (Friday - Sunday)

All Prices include Tax, Service Charge & Park Service Fee

Wedding Cake, Additional \$8.95 per Person (Contact One of Our Preferred Cake Vendors)

ALL PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE