





GOLD PACKAGE



PRE RECEPTION

Domestic & Imported Cheese Display, Vegetable Crudité, & Antipasto Display Selection of Four Passed Hors d'Oeuvres Champagne Toast

STATION PRESENTATION

SALAD STATION

Traditional Caesar Salad with Shaved Parmesan & Croutons Grape Sliced Roman Tomatoes with Fresh Mozzarella & Basil Oil*v, GF*

PASTA STATION

PLEASE SELECT 2:

Fig & Prosciutto Agnolotti with Sherry, Cream, & Toasted Pine Nuts
Butternut Squash Raviolis with Pumpkin Seeds, Hazelnut Brown Butter, & Sage V
Penne or Spaghetti Carbonara with Peas, Bacon, Cream, & Parmesan
Orecchiette with Sausage, Broccoli Rabe, Garlic, & Crushed Red Pepper

SERVED WITH: Rosemary Focaccia

WOK STATION

Wok-Fried Hoisin Beef & Sesame Chicken Bok Choy, Bean Sprouts, & Pea Pods Mandarin Style Fried Rice

CARVING STATION

PLEASE SELECT 2:

Roast Turkey with Stuffing, Pan Sage Gravy & Cranberries
Honey Cured Virginia Ham with Whole Grain Mustard Glaze
Grilled Sirloin of Beef with Horseradish Cream & Fresh Herbed Bordelaise
Citrus & Rosemary Rubbed Leg of Lamb with Port Wine & Mint Jus Maple & Cinnamon
Spiced Pork Loin with Balsamic Fig Reduction
Pepper Roast Rib Eye of Beef with Sweet Garlic Jus







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DESSERTS

Client Provided Wedding Cake Coffee, Decaffeinated Coffee, & Tea

\$90.00 per person



V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE