



WEDDING PACKAGES

What's Included in my Package?

Our full-service Catering Team; Chefs, Caterers and one bartender for Beer and Wine Service

Two Hors D'oeuvre Platters

Self Service Non-Alcoholic Beverage Station with Fruit Infused Water, Lemonade, Sweet & Unsweetened Tea served in our decorative decanters

Ice

French Buffet- 2 entrees \$36 pp food and service

Hors D'oeuvres Platters –Your choice of two

Fresh Vegetable Crudites with Bernaise dip and Ranch dip

Classic Cheese Tray with crackers- Manchego, Cheddar, aged Provolone, Dried fruit & Marcona almonds

Fresh Fruit Platter

Chicken Normandy with Creamy Mushroom-Cognac Sauce

Beef Burgundy with Smoked Bacon and Mushrooms

Wild Rice & Basmati Blend or Buttered Egg Noodles

Beurre Noisette Green Beans with Toasted Almonds

Cranberry Chevre Salad & Honey–Balsamic Vinaigrette

Bread and Butter

Italian Buffet- 2 entrees, \$36 pp food and service

Hors D'oeuvres Platters –Your choice of two

Fresh Vegetable Crudites with Bernaise dip and Ranch dip

Classic Cheese Tray with crackers- Manchego, Cheddar, aged Provolone, Dried fruit & Marcona almonds

Fresh Fruit Platter

Chicken Marsala with Mushrooms

Italian Braised Beef in Red Wine Tomato & Herb Sauce

Penne Pasta

Green Beans with Lemon Zest & Pine Nuts

Caesar Salad with Parmesan, Garlic Croutons & House-Made Caesar dressing

Bread and Butter

Premium Chef-Attended Carving Stations-\$40 pp food and service

Roast Porchetta- Citrus & Herb-rubbed Pork Loin wrapped with pork belly and slow roasted for a crispy skin and a tender & juicy roast

OR Our Slow Roasted New York Strip Loin

AND One Listed Entrée of your Choice

PLUS Your Choice of a Vegetables, One Starch & One Green Salad

Rolls and Butter

Heavy Hors d'oeuvres \$42 pp food and service

Meats (Choose Two)

Grass-Fed Beef Tenderloin Wrapped in Herb Crêpes
Grilled Thai-Seasoned Chicken Satays with Peanut Dipping Sauce
Beef Banh Mi Sliders with House-Made Pickles
Five Spice Seared Duck Wonton Square with Ginger-Hoisin Sauce
French Tarragon Chicken Salad in Fresh Choux Puffs
Grilled Tandoori Chicken Skewers with Cucumber Raita
Duck à l'Orange on Sweet Potato Biscuit

Seafood (Choose Two)

Thai Tuna Tartare on Crispy Wonton Squares
Smoked Salmon & Leek Tartlets in Phyllo Shells
Espelette Shrimp Spoons with Avocado & Orange
Sashimi Tuna with Curried Onion Jam on a Sesame Cracker
Toasted Hazelnut Shrimp Salad in Savory Shell
Lobster Mac & Cheese Cupcakes

Vegetables & Cheese Dishes (Choose Two)

Tomato Canapés with Fresh Basil on Wheat Toast
Herb Crêpe-Wrapped Asparagus with Béarnaise Dip
Mini Tomato-Cheese Pies in Flaky, Buttery Shells
Herbes de Provence Crostini with Goat Cheese Mousse & Fig Jam
Chilled Cucumber Soup Shooters
Pimento Cheese Sliders on House-Made Brioche Rolls
Classic Southern –Style Deviled Eggs

Buffet Platters (Choose One)

Fresh Fruit Platter
Crudités with Béarnaise Dip & Curry Dip
Classic Cheese Tray with Dried Fruit, Nuts, & Crackers
Cave-Aged Gruyère & Sweet Onion Dip with Crackers & Crostini

Chef-Attended Stations (Choose One)

Roasted Turkey Breast with Maple Mustard Sauce, Fresh Herb Mayo and Locally-Made Brioche Rolls
Roast Porchetta
Citrus & herb-rubbed pork loin wrapped with pork belly and slow-roasted for a crispy skin and tender, juicy interior; rolls included
Herb-Roasted Leg of Lamb
With fresh mint sauce and brioche rolls
Slow-Cooked Prime Rib
Served with house-made horseradish sauce and brioche rolls
New York Strip Steak
Served with house-made horseradish sauce and brioche rolls



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Fajita Fusion \$32 pp food and service

Hors D'oeuvres (Choose Two)
Mango-Black Bean Salsa
with organic tortilla chips
Chilled Cucumber Soup Shooters
Mini Tomato-Cheese Pies
Bacon-Avocado Deviled Eggs
Chilled Tomato Gazpacho Shooters

Proteins (Choose Two)
Seared Chicken Breast
Seasoned Black Beans (Vegan)
Citrus-Marinaded Pulled Pork Pastor
Seared Grass-Fed Flank Steak

Crowd-Pleasing Sides (Choose Three)
Southwestern Rice & Beans with Fresh Cilantro
Watermelon-Jicama Salad with Fresh Mint
Seasonal Herb-Grilled Vegetables
Sweet & Savory Jalapeño Corn Pudding
Mashed Sweet Potatoes with Garlic & Chipotle
Mixed Green Salad with Avocado-Lime Dressing

Southern Classics \$32 pp food and service

Hors D'oeuvres (Choose Two)
Classic Cheese Tray with Dried Fruit, Nuts, & Crackers
Includes Vermont Cheddar, Gorgonzola and Manchego
Vegetable Crudités with Ranch Dip & Béarnaise Dip
Classic Southern-Style Deviled Eggs
Fresh Fruit Platter

Entrees (Choose Two):
Two House-Made Sauces, Creamy Chipotle Coleslaw & Fresh Rolls Included With Each Choice
North Carolina Smoked Pulled Pork
Seared Chicken breasts with barbecue glaze
Texas-Style Smoked Beef Brisket
Vegan Mushroom & Caramelized Onion "Barbecue"

Crowd-Pleasing Sides (Choose Three)
Southern-Style Green Beans with or without bacon
Sweet & Savory Corn Pudding
Maple-Orange Mashed Sweet Potatoes
Homestyle Creamy Mashed Potatoes
Vermont Cheddar Macaroni & Cheese
Garden Salad with Two House-Made Dressings

A la carte Chicken dishes – surcharge may apply

Chicken Breast Almondine with Lemon Butter Sauce and Toasted Almonds
 French Bistro Chicken with Garlic Rosemary Tomato Sauce
 Chicken Breast Normandy with Mushrooms, Cognac and Cream Sauce
 Chicken Breast with Cranberry Orange Relish
 Chicken Breast with Apricot Ginger Glaze
 Chicken Breast with Orange Chipotle Glaze
 French Farmhouse Roasted Chicken Breast with Shallots
 Italian Chicken Piccata with Lemon Caper Sauce
 Chicken Paillard with Rosemary Garlic Cream Sauce
 Chicken Scallopine with Artichokes, Olives and Lemon Sauce
 Caribbean Chicken with Citrus Sauce – Orange, Lemon, Lime, Honey and Capers
 Moroccan Chicken Breast with Citrus Honey Pan Sauce
 Chicken Breast with French Cognac Mustard Sauce
 French Chicken Chasseur Stew with Mushroom, White Wine and Tarragon
 Chicken Scallopine Marsala with Bacon, Mushrooms and Marsala Wine Sauce
 Chicken Pot Pie with Carrots, Peas and Potatoes
 Seared Chicken Breast with French Shallots and Tarragon Sauce
 Basque Chicken with Bell Pepper, Grape Tomatoes, Paprika and Chorizo Sausage
 Coq Au Vin - Braised in Red Wine with Mushrooms, Bacon and Pearl Onions
 Provençal Chicken – Braised with Tomatoes, Olives and Basil
 Chicken Cacciatore with Portobello Mushrooms and Sage
 Chicken Fricassée – French Stew with Mushroom White Wine Sauce
 Moroccan Chicken Tagine – Stew with Spices, Tomatoes, Olives, Dates, Lemon and Cilantro
 Pecan Crusted Chicken Breast with Honey Orange Cream Sauce
 Chicken Valdostano topped with Prosciutto and Gruyère
 Chicken Saltimbocca stuffed with Sage and Prosciutto, with Marsala pan sauce
 Chicken Parmesan with Marinara Sauce and Mozzarella
 Chicken Breast Stuffed with Artichokes, Lemon and Goat Cheese, Tomato Sauce
 Roasted Moroccan Marinated Cornish Hens with Coriander, Cumin, Mint, Ginger and Lemon
 Penne with Chicken, Peas and Garlic Cream Sauce
 Chicken and Roasted Vegetables Pasta with Roasted Tomato Sauce
 Chicken Divan Pasta with Broccoli and Angel Hair
 Rainbow Chicken Pasta with Pesto, Broccoli, Pine Nuts, Grape Tomatoes and Feta

A la carte Beef dishes – surcharge may apply

Boeuf Bourguignon with Mushrooms, Bacon and Pearl Onions
 Provençal Beef Daube with Tomatoes, Olives and Orange Zest
 Braised Beef in Red Wine Tomato & Herb Sauce
 Beef Lasagna
 Beef Brisket with Smoky BBQ Sauce
 Classic Meatloaf with Thyme Gravy
 Beef Shepherd's Pie – Ground Beef, Mushrooms and Peas Topped with Mashed Potatoes
 Beef Flank Steak Teriyaki – Thinly Sliced Seared Flank Steak with Homemade Teriyaki
 Beef Tenderloin Tips Stroganoff with Mushrooms, White Wine, Beef Broth and Sour Cream
 Beef Tenderloin Tips with Mushroom Red Wine Sauce
 Beef Tenderloin Medallions Sauce Diane with Cognac Shallot Sauce

A la carte Pork dishes – surcharge may apply

Pork Tenderloin with Cherries & Rosemary Port Sauce
Maple Glazed Roasted Pork Loin with Orange Zest and Spices
Provençal Sage, Rosemary and Garlic Roasted Pork Loin
Pork tenderloin with sautéed apples
Pork Tenderloin Medallions with Morel Mushroom Cream
Pork Tenderloin Medallions with Dried Cherries, Rosemary and Port Sauce
Provençal Garlic Herb Roasted Pork Tenderloin with White Wine Pan Jus
Pan Roasted Pork Tenderloin with Mustard Maple Glaze
Pan Roasted Pork Tenderloin with Chipotle Orange Glaze
Honey Hoisin Pork Tenderloin with Sesame Seeds and Honey Hoisin Sauce

A la carte Lamb dishes – surcharge may apply

Rack of Lamb with Rosemary Garlic Dijon Crust and Curried Red Wine Demi Glace
Roast Leg of Lamb with Provence Herbs, Garlic and Piquant Caper Sauce

A la carte Seafood dishes – surcharge may apply

Herb-Crusted Salmon with Tomato-Basil Confit
Seared Teriyaki Salmon
Seared Salmon with Roasted Red Bell Pepper Sauce
Seared Salmon with Mustard Brown Sugar Glaze
Pecan Crusted Salmon Filet with Honey Orange Cream Sauce
Baked Salmon with Spiced Brown Sugar Orange Zest Rub
Pan Seared Cod Meuniere with Toasted Slivered Almonds and Brown Butter Lemon Sauce
Oven Baked Cod Provençal with Tomato, Basil, Olives, Breadcrumbs and Herbs
Baked Halibut with Soy Ginger Dressing – Sesame oil, Mirin, Sesame Seeds
Maryland crab cakes with remoulade sauce
Shrimp Fra Diavolo with Linguine – Red Pepper Flakes, Cognac, Garlic and Tomatoes
Greek Style Shrimp with Tomatoes, Garlic, Lemon and Feta
Shrimp Scampi
Shrimp and Grits – with Slow Cooked Yellow Grits, Bacon, Chives and Sherry Sauce
Cajun Shrimp Etouffée with Bell Pepper, Tomatoes and Cajun Spices
Paella with Shrimp, Chicken, Chorizo and Clams
Shrimp and Grits

A la carte Vegetarian dishes – surcharge may apply

Black Bean Cakes with House Made Pico de Gallo
Vegetarian Moroccan Vegetable Couscous Stew
Spinach Lasagna
Sweet Potato-Cashew Korma with Tofu, Coconut-Basmati Rice
Quinoa-Stuffed Acorn Squash, Whipped Sweet Potatoes with Garlic & Chipotle
Spinach and Cheese Ravioli, Marinara sauce
Spinach & Mushroom Lasagna
Three Cheese Baked Pasta – Ziti with Alfredo Sauce, Ricotta, Parmesan and Mozzarella
Pasta Primavera – Carrots, Zucchini, Squash, Bell Peppers, Onion, Grape Tomatoes

A la carte Mixed Greens Salad – surcharge may apply

Cranberry-Chevre: marinated cranberries, goat cheese, toasted almonds, honey-balsamic vinaigrette
 Salad Provençale: green beans, grape tomatoes, fresh herbs, French shallot vinaigrette
 Cherries and Gorgonzola: cherries, red onion, toasted walnuts, gorgonzola, honey-balsamic vinaigrette
 Reto's Garden Salad with Tomato, Cucumber, Grated Carrot, Balsamic Vinaigrette
 Salad Caprese with Tomatoes, Fresh Mozzarella, Basil, Balsamic Vinegar and Olive Oil
 Greek Salad with Kalamata Olives, Red Onion, Cucumber, Tomato, Feta Cheese, Lemon-Herb Vinaigrette
 Southwestern Salad with Cucumber, Tomato, Black Beans, Vermont Cheddar, Cilantro-Lime Dressing
 Cranberry-Feta with Marinated Cranberries, Feta Cheese, Toasted Almonds, Honey-Balsamic Vinaigrette
 Pear & Walnut Salad with Gorgonzola Cheese, Toasted Walnuts, Lemon Vinaigrette
 Cherries & Gorgonzola Salad with Red Onion, Toasted Walnuts, Honey-Balsamic Vinaigrette
 Classic Caesar with Shaved Parmesan Cheese, Herb Croutons, Creamy Caesar Dressing
 Orange & Manchego Salad with Toasted Almonds, Harissa-Spiced Orange-Almond Vinaigrette
 Asian Broccoli Slaw with Crispy Noodles, Toasted Almonds, Sesame Oil Vinaigrette

A la carte Vegetable Selection – surcharge may apply

Seasonal Grilled Vegetables with Herbes de Provence
 Beurre Noisette Green Beans with Almonds
 Asparagus with Balsamic Reduction
 Spicy Green Beans with Chili-Garlic Sauce
 Green beans with sautéed onions
 Roasted Vegetables
 French Green Beans with Almonds
 Roasted Asparagus with Balsamic Reduction
 Broccoli with Lemon, Olive Oil and Garlic
 Maple Roasted Brussels Sprouts
 French Glazed Carrots with Butter and Parsley
 Glazed Carrots with Ginger and Rosemary
 Cauliflower with Browned Butter, Walnuts and Sage
 Braised Cauliflower with Garlic and Tomatoes
 Green Beans and Artichokes with Lemon and Olive Oil
 Southern Green Beans with Bacon and Onions
 Green Beans with Toasted Almonds
 Green Beans with Glazed Pecans and Orange Zest
 Sesame Red Lentils with Scallions
 Peas with Sautéed Shallots and Thyme
 Creamed Spinach
 Creamy Parmesan Spinach with Artichokes
 Roasted Root Vegetables
 Roasted Butternut Squash with Herbes de Provence
 Zucchini and Squash with Lemon and Herbs
 Yellow Squash Casserole
 Ratatouille with Eggplant, Zucchini and Tomatoes



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A la carte Vegetable Selection – surcharge may apply

Roasted potatoes

Mashed potatoes

Sweet and Savory Corn Pudding

Jalapeno Corn Pudding

Buttermilk Chive Mashed Potatoes

Roasted Potatoes

Egg Noodles

Penne Pasta

Wild & Basmati Rice Blend

Mashed Sweet Potatoes

Pilaf Rice with Onion and Beef Broth

Brown Basmati Rice

Steamed Basmati Rice

Steamed Jasmine Rice

Orzo Pasta with Lemon and Parsley

Couscous

Mashed Potatoes with Butter and Cream

Smashed Red Potatoes with Cream Cheese and Chives

Roasted Potatoes with Garlic and Rosemary

Mashed Sweet Potatoes with Chipotle