



WEDDING BUFFET MENU 1

PRICES DO NOT INCLUDE STAFFING,EQUIPMENT, DISHWARE
PLEASE INQUIRE TO COMPLETE

\$50.00 PER GUEST

BUTTERMILK BISCUITS AND BRIOCHE BUNS

CHIVE BUTTER

ROMAINE AND SCARLET KALE CAESAR

ROASTED GARLIC LEMON DRESSING|HOUSEMADE CROUTONS
PARMIGIANO| CRISPY BACON

APPLE SLAW

CARROT| CELERY| RED ONION| RADISH| GRANNY SMITH APPLES

SMOKED PULLED PORK

CAROLINA BBQ

BBQ BONE IN CHICKEN

CHIPOTLE LIME BBQ

SMOKED ST LOUIS RIBS

MAPLE SRIRACHIA BBQ

STUFFED BAKED POTATO

SOUR CREAM |CHEDDAR | BACON | GREEN ONION

CORN ON THE COB

(SEASONALLY AVAILABLE)

HERB BUTTER

ASSORTED PIES

PLEASE INFORM OF ANY DIETARY RESTRICTIONS OR ALLERGIES



WEDDING BUFFET MENU 2

PRICES DO NOT INCLUDE STAFFING, EQUIPMENT, DISHWARE
PLEASE INQUIRE TO COMPLETE

\$60.00 PER GUEST

ARTISANAL BREADS AND BUNS

CHIVE BUTTER

ROMAINE AND SCARLET KALE CAESAR

ROASTED GARLIC LEMON DRESSING | HOUSE-MADE CROUTONS

PARMIGIANO | CRISPY BACON

HERITAGE GREEN SALAD

GRAPE TOMATOES | CARROT RIBBONS | CUCUMBER | WATERMELON RADISH

HONEY BALSAMIC DRESSING

CARVED AAA RIBEYE ROAST

DEMI GLACE | HORSERADISH

PENNE ALLA CAPRESE

GRAPE TOMATO | SPINACH | FRESH MOZZARELLA | BASIL OIL | POMODORO

WHIPPED MASHED POTATOES

ROASTED GARLIC | CHIVE

FRENCH GREEN BEANS AND HEIRLOOM CARROTS

ASSORTED ARTISINAL CAKES

PLEASE INFORM OF ANY DIETARY RESTRICTIONS OR ALLERGIES



WEDDING BUFFET MENU 3

PRICES DO NOT INCLUDE STAFFING, EQUIPMENT, DISHWARE
PLEASE INQUIRE TO COMPLETE

\$70.00 PER GUEST

ARTISINAL BREADS AND BUNS

CHIVE BUTTER

ROMAINE AND SCARLET KALE CAESAR

ROASTED GARLIC LEMON DRESSING | HOUSE-MADE CROUTONS

PARMIGIANO | CRISPY BACON

BABY SPINACH SALAD

MAPLE ROASTED PEARS | CANDIED PECANS

DRIED BLUEBERRIES | GOAT CHEESE

CHAMPAGNE VINAIGRETTE

SKIN ON CHICKEN BREAST

CHARDONNAY TARRAGON CHICKEN VELOUTE

CARVED AAA BEEF STRIPLOIN

GREEN PEPPERCORN DEMI CREAM

PENNE ALLA CAPRESE

GRAPE TOMATO | SPINACH | FRESH MOZZARELLA | BASIL OIL | POMODORO

HERBED FINGERLING POTATOES

FRENCH GREEN BEANS & HEIRLOOM CARROTS

ASSORTED ARTISANAL CAKES

PLEASE INFORM OF ANY DIETARY RESTRICTIONS OR ALLERGIES



WEDDING BUFFET MENU 4

PRICES DO NOT INCLUDE STAFFING,EQUIPMENT, DISHWARE
PLEASE INQUIRE TO COMPLETE

\$75.00 PER GUEST

ARTISINAL BREADS AND BUNS

CHIVE BUTTER

BABY ARUGULA AND KALE

POMEGRATE | FETA|GRAPE| PUMPKIN SEEDS| CROUTONS
CHAMPANGE VINEGRETTE

HERITAGE GREEN SALAD

GRAPE TOMATOES| CARROT RIBBONS| CUCUMBER| WATERMELON RADISH
HONEY BALSAMIC DRESSING

PAN SEARED CHICKEN SUPREME

CREMINI MUSHROOM AND POMMERY CREAM

BRAISED BEEF SHORT RIBS

NATURAL JUS

PARSNIP AND YUKON PUREE

GREEN TOP CARROTS| HARICOT VERT

ASSORTED ARTISINAL CAKES

PLEASE INFORM OF ANY DIETARY RESTRICTIONS OR ALLERGIES



WEDDING BUFFET MENU 5

PRICES DO NOT INCLUDE STAFFING, EQUIPMENT, DISHWARE
PLEASE INQUIRE TO COMPLETE

\$70 PER GUEST

ARTISANAL BREADS AND BUNS

CHIVE BUTTER

ROMAINE AND SCARLET KALE CEASAR

RADICCHIO|ROASTED GARLIC LEMON DRESSING|HOUSEMADE CROUTONS
GRANA PADANO|CRISPY BACON

HERITAGE GREEN SALAD

GRAPE TOMATOES| CARROT RIBBONS| CUCUMBER| WATERMELON RADISH
HONEY BALSAMIC DRESSING

AAA HAND CARVED RIBEYE ROAST

GREEN PEPPERCORN DEMI GLACE| HORSERADISH

OVEN ROASTED CHICKEN BREAST

TARRAGON CHICKEN VELOUTE

PENNE ALLA CAPRESE

GRAPE TOMATO| SPINACH| FRESH MOZZARELLA | BASIL OIL | POMODORO

WHIPPED MASHED POTATOES

ROASTED GARLIC| CHIVE

FRENCH GREEN BEANS & HEIRLOOM CARROTS

ASSORTED ARTISINAL CAKES

PLEASE INFORM OF ANY DIETARY RESTRICTIONS OR ALLERGIES