

# WEDDING BUFFET MENU 1

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

\$55.00 PER GUEST

BUTTERMILK BISCUITS AND BRIOCHE BUNS  
CHIVE BUTTER

ROMAINE AND SCARLET KALE CAESAR  
ROASTED GARLIC LEMON DRESSING|HOUSEMADE CROUTONS  
PARMIGIANA| CRISPY BACON

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

SMOKED PULLED PORK  
CAROLINA BBQ

BBQ BONE IN CHICKENS  
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

\$63.00 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 TOMATOES | SPINACH | BOCCONCINI | BASIL OIL | POMODORO

WHIPPED MASHED POTATOES  
ROASTED GARLIC | CHIVE

FRENCH GREEN BEANS AND HEIRLOOM CARROTS

ASSORTED ARTISANAL CAKES

PLEASE INFORM OF ANY DIETARY RESTRICTIONS OR ALLERGIES



# WEDDING BUFFET MENU 3

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

\$75.00 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 | HORSERADISH

PENNE ALLA CAPRESE  
GRAPE TOMATOES | SPINACH | BOCCONCINI | 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  
POMEGRANATE | FETA | GRAPE | PUMPKIN SEEDS | CROUTONS  
CHAMPAGNE VINAIGRETTE

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

\$75.00 PER GUEST

ARTISANAL BREADS AND BUNS  
CHIVE BUTTER

ROMAINE AND SCARLET KALE CEASAR  
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 TOMATOES| SPINACH| BOCCONCINI |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