



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

\$80.00 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