



Wedding Buffet Service

\$108 per person

includes

four (4) passed small bites

dinner station

coffee + tea station

soft beverage bar

service

standard linen

tax

pre-wedding tasting for two (2)





PASSED SMALL BITES

one hour
please select four (4)

brie crostini *v*
fruit preserves

sausage stuffed mushrooms *gf*

strawberries stuffed with goat cheese *gf, v*

asiago + herb stuffed red potato *gf, v*

shrimp cocktail *gf*
with house made spicy cocktail sauce

mac + jack cheese bites *v*

beef teriyaki satay *gf*

arancini *v*
deep fried risotto

mini vegetable eggroll *v*
thai chili dipping sauce

goat cheese + honey phyllo triangle *v*

spanakopita *v*
spinach + feta in a crispy phyllo dough

gazpacho shooter *gf, vegan*
traditional or watermelon

bacon wrapped scallop *gf*
prosciutto + melon with balsamic glaze *gf*

wild mushroom tart *v*

mini beef tenderloin wellington
mushroom gravy & savory pastry

chicken satay *gf*
choice of souvlaki, yakitori or tandoori
complementing dipping sauce

potato au gratin *gf, v*

black bean spring roll *v*

chicken lemongrass potsticker

coconut shrimp with pineapple salsa

lollipop lamb chop *gf*
chimichurri sauce

smoked salmon mousse *gf*
cucumber cup



DINNER STATIONS

please select one

CARVING

garden salad
*mixed greens, radish, carrot, cucumber, tomato,
red wine vinaigrette gf, vegan*

pan seared airline chicken breast *gf*
rosemary jus

grilled flank steak *gf*
served with house made steak sauce

roasted asparagus *gf, vegan*
scalloped potatoes *v*
assorted dinner rolls
whipped butter

FIELD + SEA

seasonal vintner's salad
*spring/summer – brie, fresh berries, sliced almonds,
red wine vinaigrette gf, v*
*autumn/winter – white cheddar, sliced apples,
toasted walnuts*
red wine vinaigrette gf, v

maple-mustard glazed salmon *gf*
braised short ribs *gf*
seasonal vegetables *gf, vegan*
roasted red bliss potatoes *gf, vegan*
assorted dinner rolls
whipped butter



DINNER STATIONS

please select one

MEDITERRANEAN

arugula caesar salad
shaved parmesan, croutons, classic caesar dressing

herb crusted salmon
lemon dill sauce

marsala glazed chicken breast *gf*

wild mushroom risotto *gf, v*

herb roasted vegetables *gf, vegan*

focaccia bread
whipped butter

BISTRO

petite niçoise salad *gf, v*
mixed greens, hardboiled egg, crisp green beans,
roasted potatoes
served with french vinaigrette

white wine braised chicken thigh *gf*

pan seared salmon almondine *gf*
lemon-butter sauce

lyonnaise potatoes *v*
haricots verts *gf, vegan*

yeast rolls
whipped butter



DINNER STATIONS

please select one

COMFORT

baby spinach + strawberry *gf, v*
goat cheese, red onion, balsamic vinaigrette

roasted chicken breast *gf*
rosemary au jus

sliced brisket *gf*

white cheddar mashed potatoes *gf, v*

slow cooked green beans *gf*
bacon + onions

corn bread
honey butter

VEGETARIAN OPTIONS

farmer's lasagna
gluten free & vegan options available

butternut squash ravioli
pan fried sage + parmesan cheese

pumpkin curry *gf, vegan*
over lentils

seasonal risotto *gf*
vegan option available

greek bean bake

CHILDREN'S MEALS

guests 3-10 years old, can either eat from the adult-menu
for half price

or

we can prepare a simple meal of chicken tenders,
macaroni + cheese, and fruit
for \$12.00



BAR PACKAGES

PREMIUM FULL OPEN BAR starting at \$38 per guest

hendrick's gin, ketel one vodka, johnnie walker whiskey,
mt. gay rum, woodford reserve bourbon,
dewar's scotch, patron tequila,
prosecco, pinot grigio, sauvignon blanc,
pinot noir, merlot,
bud light, bold rock cider,
hardywood richmond lager, goose island ipa
assorted sodas, mixers + iced water

FULL OPEN BAR from \$30 per guest

tanqueray gin, tito's vodka, j&b scotch,
jack daniel's whiskey, bacardi rum,
pinot grigio, sauvignon blanc,
pinot noir, merlot,
bud light, bold rock cider,
hardywood richmond lager, goose island ipa
assorted sodas, mixers + iced water

BEER + WINE OPEN BAR from \$22 per guest

pinot grigio, sauvignon blanc,
pinot noir, merlot,
bud light, bold rock cider,
hardywood richmond lager, goose island ipa
assorted sodas + iced water



CHAMPAGNE TOAST

\$6 per guest

house sparkling wine



SOFT BEVERAGES

included with your package

assorted sodas + iced water

coffee, decaf, hot tea

creamers + sweeteners

VENDOR MEALS

\$18 boxed

chilled meal

choice of

chicken caesar salad

chicken salad on croissant

turkey + cheddar on ciabatta

mozzarella, pesto, tomato on focaccia

all boxed options include chips + cookie + bottled water

or

hot meal

vendors can eat from your selected meal option

at 50% of the quoted per person amount

