

Wedding Menus

All Prices are Per Person and All Inclusive

These menus include table linens for buffet station and drink station with your choice of color and style, roll back silver chaffers, flowers and greenery for buffet and drink tables, servers in uniform to refill, set up, and clean up, glass drink canisters, 4 hours of service time, clear disposable dinnerware, cups, napkins, and cutlery, menu boards, and props.

Menu 1

Barbecue Pulled Pork
Hot and Mild Sauces
Sandwich Rolls
Baked Beans
Vinegar Coleslaw
Basket of Potato Chips
Sweet and Unsweet Tea
\$14.00

Menu 2

Grilled Lemon Pepper Chicken
Mixed Green Salad
(With Choice of Dressings)
Rice Broccoli & Cheese Casserole
Garlic Mashed Potatoes
Yeast Rolls with Butter
Sweet and Unsweet Iced Tea
\$18.00

Menu 3

Baked Lasagna (Meat or Vegetarian)
Tossed Caesar Salad
Warm Garlic Rolls
Sweet and Unsweet Tea
\$15.00

Menu 4

Spinach Artichoke Dip or Buffalo Chicken Dip
With Tortilla Chips
Sliced Glazed Ham
Southern Fried Chicken Tenders
Tossed Salad
(With choice of Dressings)
Creamy Coleslaw
Green Beans
Sweet Potato Soufflé
Yeast Rolls with Butter
Sweet and Unsweet Iced Tea
\$23.00

Menu 5

Southern Fried Chicken Tenders
Mixed Greens & Vegetable Salad
(With Choice of Dressings)
Roasted Red Potatoes
Green Beans
Sweet Corn Soufflé
Biscuits & Yeast Rolls with Butter
Sweet and Unsweet Iced Tea
\$18.00

Menu 6

BBQ Pork Loin
Grilled Chicken Breast
Mixed Green Salad
(with Choice of Dressings)
Roasted Red Potatoes
Macaroni & Cheese
Sautéed Mixed Vegetables with White Wine and Lemon Pepper
Yeast Rolls with Butter
Sweet and Unsweet Iced Tea
\$21.00

Menu 7

Chicken Parmesan
Fettucine Alfredo
Caesar Salad with Garlic Croutons
Caprese Salad with Balsamic Reduction
Sautéed Zucchini and Mushrooms
Garlic Bread Rolls
Iced Tea & Coffee
Tiramisu
\$22.00

Menu 8

Smoked Pulled Pork Barbecue
Barbecue Chicken
Assorted Barbecue Sauces
Sandwich Rolls
Creamy Coleslaw
Potato Chips
Sweet Potato Soufflé
Barbecue Baked Beans
Iced Tea & Brewed Coffee
Banana Pudding
\$19.00

Menu 9

Grilled Jerk Chicken Breast with Pineapple Salsa
Carved Spiced Roast Pork Loin
Jamaican Coleslaw
Red Beans & Rice
Sautéed Mixed Vegetables
Sweet Potato Rolls with Butter
Iced Tea & Brewed Coffee
Coconut Cake
\$22.00

Menu 10

Fruit and Cheese Display
Carved Maple Honey Glazed Ham
Southern Fried Chicken Tenders with Honey Mustard and a Mango BBQ Sauce
Mixed Greens Salad
(With Choice of Dressings)
Creamy Coleslaw

Menu 11

Herb Crusted Beef Tenderloin with Béarnaise Sauce
Jambalaya
Mini Crab Cakes with Cajun Aioli
Fresh Mixed Field Greens Salad with Ranch and Vinaigrette
Haricot Verts
Garlic Mashed Potatoes
Yeast Rolls with Butter

Menu 12

Create Your Own Fajita, Burrito, or Quesadilla
Spicy Grilled Beef & Sliced Chicken
Flour Tortillas
Spanish Rice & Refried Beans
Grated Cheeses, Grilled Onions and Peppers, Sour

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Macaroni and Cheese
Country Style Greens Beans
Mashed Potatoes
Biscuits & Sweet Potato Rolls
with Butter
Iced Tea & Brewed Coffee
\$24.00

Iced Peach Tea and Brewed
Coffee
Bread Pudding with Bourbon
Sauce
\$30.00

Cream, Salsa, Guacamole,
Mango Salsa
Iced Tea & Brewed Coffee
White Cheese Dip and Chips
\$19.00

Menu 13

Southern Fried Chicken Tenders
with Honey Mustard Sauce
Fresh Vegetable Presentation
with Creamy Herb Dip
Pasta Salad
Whole Bone-in Glazed Ham
Buttermilk Biscuits, Yeast Rolls &
Assorted Condiments
Fresh Seasonal Display
Mashed Potato Station
Hot Artichoke & Spinach Dip
Assorted Gourmet Crackers
\$23.00

Menu 14

Fresh Vegetable Presentation with
creamy Sun-Dried Tomato Dip
Hot Artichoke & Spinach Dip with
Tortilla Chips
Cheese Display
Assorted Gourmet Crackers and
Breads
Pimento Cheese Crostini
\$16.00

Menu 15

Southern Fried Chicken
Assorted Homemade
Miniature Quiche (Quiche
Lorraine and a Vegetable
Quiche)
Vegetable Presentation with
Creamy Sun-Dried Tomato
Dip
Carved Grilled Pork Loin with
Honey Mustard and BBQ
Sauce
Split Yeast Rolls and
Assorted Condiments
Miniature Crab Cakes with
Aioli
Fresh Seasonal Fruit
Presentation with Chocolate
Fondue and Fresh Whipped
Cream
Blue Cheese & Smoked
Bacon Dip
Assorted Gourmet Crackers
and Breads
\$27.00

Menu 16

Sliced Baked Ham
Loaded Potato Skins
Assorted Split Rolls &
Condiments
Tossed Apple Nut Salad with
Fresh Mixed Greens
Green Bean Casserole
Fresh Seasonal Fruit
Presentation Chocolate Fondue
and Fresh Whipped Cream
\$20.00

Menu 17

Salmon Crochets Sliders with
Hollandaise Sauce
Mini Franks in Puff Pastry
Buffalo Chicken Wings with Blue
Cheese Dip & Celery Sticks
Fresh Vegetable Crudités with
Creamy Herb Dip
Cheese Display
Cheddar & Pimento Cheese
Spread
Assorted Gourmet Crackers and
Breads
\$23.00

Menu 18

Spinach & Artichoke Dip with
Tortilla Chips
Grilled Chicken
Mustard Glazed Pork Loin
with Assorted Split Rolls with
Vidalia Jam & Grain Mustard
Fresh Vegetable
Presentation with Creamy
Ranch
Fresh Seasonal Fruit
Presentation with Poppy
Seed Yogurt Dip
\$20.00

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Menu 19

Grilled Chicken Breast
Carved Roast Tenderloin of Beef
with Béarnaise Sauce
Assorted Breads and Condiments
Assorted Stuffed Mushrooms
Vegetable Presentation with
Creamy Sun-Dried Tomato Dip
Roasted Red Potatoes
Fresh Seasonal Fruit
Presentation with Creamy Poppy
Seed Dip
\$30.00

Menu 20

Spinach Artichoke Dip with Tortilla
Chips
Pimento Cheese Crostini
Mixed Field Greens with sliced
Strawberries, Feta Cheese,
Toasted Almonds, Balsamic
Vinaigrette and Croutons
Carved Grilled Lemon Pepper Pork
Tenderloin
Yeast Rolls
Mashed Potato Station
Green Beans
Sweet Peach Tea, Infused Water,
and Unsweet Tea
\$23.00

Menu 21

Sun-Dried Tomato Hummus
with Pita Chips
Vegetable Tray with Ranch
Mini Cheese Biscuits with
Strawberry Butter
Fruit and Cheese Display
Tossed Salad with Ranch
and Balsamic Vinaigrette
Carved Virginia Baked Ham
Fried Chicken Tenders
Macaroni and Cheese
Green Beans
Sweet Potato Yam Patties
Yeast Rolls
Sweet and Unsweet Tea
\$24.00

Menu 22

Stuffed New Potato Skins
Caesar Salad
Inside Round Cap on Roast Beef
Mashed Potato Station
Fresh Sautéed Mixed Vegetables
Yeast Rolls
Sweet and Unsweet Tea
\$23.00

Menu 23

Buffalo Chicken Dip with Tortilla
Chips
Tossed Salad
Fried Chicken Tenders
Green Beans
Roasted Red Potatoes
Yeast Rolls
Sweet and Unsweet Tea
\$18.00

Menu 24

Buffalo Chicken Dip with
Tortilla Chips
Tossed Salad
Grilled Lemon Pepper
Chicken Breast
Rice Pilaf
Fresh Sautéed Mixed
Vegetables
Yeast Rolls
Sweet and Unsweet Tea
\$19.00