

# Wedding Packages

## Classic Wedding Package

\$96.00 Per Guest

### **Cocktail Hour**

#### **Hors D'oeuvres:**

*Please Choose Two for Entire Group*

*Crab Cake with Garlic Chive Aioli  
Vegetable Spring Rolls with Miso Barbecue  
Caramelized Onion Tart with Manchego  
Boursin-Stuffed Mushrooms  
Pigs in a Blanket  
Pimento Cheese Gougeres  
Corn Fritters with Buttermilk Remoulade  
Buttermilk Fried Chicken Bites  
Shrimp & Grits Balls  
Deviled Eggs with Pickled Chilies  
Goat Cheese Crostini with Smoked Salmon  
Smoked Trout Canape  
Cracked Pepper Biscuit with Pepper Jelly and Country Ham  
Caprese Skewers  
Feta & Olive Tapenade Tartlets  
Country Ham-Wrapped Asparagus  
Weck Cheese Crostini*

#### **Displays:**

*Choose One for Entire Group*

##### *Cheese Board*

*Blue, Goat, Cow, Sheep Local Honey, Mostarda, House Made Preserves*

##### *Charcuterie Board*

*Sopressata, Bresaola, Capicola  
House Pickles, Whole Grain Mustard, Baked Apples*

##### *Antipasti*

*Artichokes, Roasted Red Peppers, Zucchini, Marinated Olives  
Tabbouleh, Hummus, Feta, Pita*

##### *Vegetable Crudit  with Dips*

Add 22% service and 6% sales tax  
Prices valid for events booked in 2017 only.

**Dinner Selection**

**Salad**

*Please Choose One for Entire Group*

*Classic Caesar with Fried Croutons and Shaved Parmesan*

*Field Green Salad with Strawberries, Almonds, Feta and Poppy Seed Dressing*

*Baby Kale Salad with Dried Cranberries, Pepitas and Goat Cheese*

**Entrée**

*Please Choose One for Entire Group*

*Second entrée selection will result in additional \$5.00 charge per person for entire group*

*Served with Bread and Butter*

*Coffee Service Included*

*Pesto Crusted Salmon with Braised Black Eyed Peas, Smoked Bacon and Tomato Gravy*

*Panko Crusted Chicken with Smoked Gouda Grits, Wilted Greens and Madeira Sauce*

*Roasted Sirloin with Cauliflower Potato Puree, Charred Carrots, Green Beans and Marsala Sauce*

*\*Steaks are prepared one temp for all*

**Cake Accompaniments**

*Cake cutting included*

*Please Choose One for Entire Group*

*Chocolate Covered Strawberries  
with Strawberry Jam*

*Bacon Fat Gingersnap  
with Caramel*

*Lemon Berry Tartlet  
with Raspberries*

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## **BAR PACKAGE**

*4-Hour Classic Open Bar Package:*

*Champagne Toast for the entire group is included.*

*Coke, Diet Coke, Sprite, Ale8, Tonic, Club Soda, Bottled Water, Orange Juice, Cranberry Juice, Pineapple Juice, Lime Juice, House Sour Mix, Grenadine, Sweet and Dry Vermouth, Bitters, Triple Sec, Amaretto*

*Jim Beam Whiskey, Old Forester Bourbon, New Amsterdam Gin, Bacardi Rum, Dewars Scotch, Jose Cuervo Tequila, Smirnoff Vodka, Miller High Life, Miller Light, Budweiser, Bud Light, R Collection Merlot and Cabernet, Line 39 Sauvignon Blanc and Chardonnay*

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