

# MADE FROM SCRATCH BUFFETS

## GERSHWIN PACKAGE

This wedding is subject to a 100 person minimum and subject to date availability. Additional menu items are available. Call our Event Consultants for more details, a no-obligation consultation and receive your complimentary customized proposal. Due to market fluctuations, prices are subject to change.

Tossed House Salad with Italian and Ranch Dressings: Mixed Greens with Cherry Tomatoes, Cucumbers and Julienne Vegetables

Bakery Fresh Breads with Whipped Butter: Assortment of Fresh Country White, Asiago and Honey Wheat.

Displayed Hors d'oeuvres– Choose 2

Roasted Garlic Hummus with Pita and Flatbread: Lemony Flavored with Sweet Roasted Garlic; served with Grilled Pita and Crispy Flatbread

Marinara Cocktail Meatballs: Bite Size Meatballs in our Homemade Marinara Tomato Sauce

Farmer's Market Vegetable Display with Dip: A generous sampling of Seasonal Vegetables served with Fresh Garden Dip

Bacon Cheddar Devilish Eggs: Traditional Deviled Eggs are combined with Crumbled Bacon and Sharp Cheddar Cheese

Vine Ripened Tomato Bruschetta: Grilled Garlic Herb Flatbread topped with Sun-ripened Tomatoes blended with Sharp Balsamic, Aged Parmesan and Locally Grown Basil

Swedish Cocktail Meatballs: Bite Size Meatballs served in our delicious, Sour Cream Demi Glace

Three Cheese Stuffed Mushrooms: Roasted Crimini Mushroom stuffed with Asiago, Parmesan and Mozzarella Cheese

Fresh Fruit Display: A bountiful array of Fresh Seasonal Fruits garnished with Seasonal Berries and Grapes

### Buffet Entrée–Choose 1

Baked Ziti Chianti: Ziti Pasta baked with Mushrooms, Olives, Chianti Wine, Homemade Marinara Sauce and Hand Rolled Meatballs

Sautéed Chicken in a Creamy Dijon Sauce: Sautéed Chicken Breast Napped in a Creamy Whole Grain Mustard Sauce

Pomegranate Grilled Chicken: Seasoned and Grilled Chicken Breast Glazed with a Pomegranate Reduction

Lemon Rosemary Chicken Quarters: Bone-In Chicken Breast and Leg Quarters marinated in our House Blend of Olive Oil, Fresh Lemon Juice, Lemon Zest, Rosemary and Garlic and are oven roasted to golden brown

Grilled Chicken with Wild Cherry Glaze: Tender Grilled Chicken Breast Glazed with a Wild Cherry Jus

Apricot Pork Loin: Ohio Pork Loin, slow roasted and brushed with our Homemade Lavender Honey and Apricot Glaze and Drizzled with an Apricot Demi Glace

Pasta Primavera: Roasted Vegetables and Penne Pasta served in a Creamy Alfredo Sauce

Citrus Grilled Tilapia: Fresh Grilled Pacific Tilapia; marinated in Fresh Herbs and Citrus

Old World Spaghetti and Meatballs: Spaghetti Noodles tossed with Homemade Marinara Sauce and Italian Meatballs

Cheese Ravioli: Tender Ravioli stuffed with Three Cheeses in a Rich Tomato Cream Sauce

Beef Ravioli: Tender Ravioli stuffed with Seasoned Beef in a Rich Tomato Sauce

12 Hour Beer Basted Beef Brisket: Dry Rubbed Beef Brisket slow roasted in our own Homemade Southern Spiced BBQ Sauce

### Accompaniments–Choose 2

Parsley Butter Steam Redskins: Quartered Redskin Potatoes lightly sautéed and tossed with Parsley Butter.

Garlic Mashed Red Potatoes: Red Potatoes mashed with Butter, Milk, Garlic and Parsley

Roasted Rosemary Redskin Potatoes: Redskin Potatoes tossed in Olive Oil and Rosemary and then roasted to perfection

Green Beans, Pearl Onions and Thyme Butter: Fresh Green Beans sautéed with Pearl Onions and Thyme Butter

Green Beans Amandine: Fresh Green Beans sautéed in Herb Butter and tossed with Toasted Almonds

Glazed Green Beans: Green Beans accented with Balsamic and Brown Sugar

Honey Glazed Carrots: Slow Cooked Baby Carrots in Honey and Basil

Sautéed Sweet Corn: Sweet Yellow Corn sautéed in Butter

White Rice Pilaf: Steamed White Rice sautéed with Carrots, Leeks and Mushrooms

Steamed Vegetable Medley: Tender Broccoli, Cauliflower and Baby Carrots tossed in Butter and Fresh Herbs

### Package Includes the Following:

Self Serve Coffee Station with Floor Length Linens.

China and Flatware Service for Hors d'oeuvres and Dinner Buffet.

Folded Linen Napkins in your Choice of Colors.

Filled Water Goblets at each Place Setting with White Lap Length Linen for Guest Tables.

Decorated Buffet

72" Tables (10 guests each)

Cake Table Linen.

Floor Length Linen for Bridal Table and Gift Table

Cake Cutting Service.

Full Event Service Including Set-up, Service and Tear-down.

(Includes up to 8 total hours of service.)

**PACKAGE PRICE: \$37.95 PER PERSON**