

“Experience Excellence”

All Menus Include:

- ***A Beautiful Buttercream Wedding Cake with Your Choice of Filling (With Minimum Food Order of 4000.00 and a Listed Menu Package. Not Applicable with Custom Menus)***
- ***China Plateware and Silverware for Food (Cake Plates/Forks are Extra) Beverage Glassware is Extra***
- ***Food Tables ~ If Not Provided By Site***
- ***Linens to Floor for Buffet Tables***
- ***Cake Cutting and Serving (Even if Cake is Not Provided by Occasions)***
- ***Complimentary “To Go” Basket for Bride and Groom***

To Secure Our Services:

- ***850.00 To Secure The Date***
- ***50% Due 45 Days Prior to Wedding***
- ***All Prices Are Based on Payment By Cash or Check (A 3% Service Charge Will Apply When Paying By Credit Card)***

About Our Services:

- ***Professional Bartenders/Servers ~ 175.00 Each for a 4-Hour Event***
- ***Onsite Chef/Carver Fee ~ 125.00***
- ***All Events are Subject to a 13% Service/Event Planner Charge and/or A Per Hour Server Fee Based on the Individual Wedding***
- ***Linens, Tables, Chairs, and Tent Rentals Available ~ Prices Vary Accordingly***

****Please keep in mind all weddings are different degrees of difficulty and service charges will range accordingly.***

Our Mission

Doing whatever it takes to serve our customers the freshest products with the friendliest service. To create a work environment that values team strategies, principles, and loyalty.

~ Simple Elegance ~

(Suggested For Early Day Weddings or Brunch)

*A Beautiful Bountiful Table Filled with Fresh Carrots, Celery,
Red & Green Peppers, Asparagus, Cherry Tomatoes, & Cucumbers,
Served with Our Chef's Homemade Dip*

*An Elegant Cheese Display with a Garnish of Grapes and Berries
Served with a Gourmet Cracker Basket*

Your Choice of One:

Brown Sugar Glazed Ham

(Served with Spicy Mustard and Homemade Cheddar Chive Biscuits)

OR

Smoked Turkey Breast

(Served with Country Mustard, Herb Mayonnaise and Mini Rolls)

Your Choice of Three:

Assorted Mini Quiches

Sausage Empanadas

Mini Brie En Croute

Spanikopita

Mini Chicken Salad Tartlets

Southern Style Shrimp Salad Tartlets

Italian Style Antipasto Platter

15.99 Per Guest

(Menu Can Be Priced With Clear Plastic Disposables, If Needed)

~ Southern Style Soiree ~

*Farmer's Market Carrots, Celery, Red & Green Peppers, Asparagus,
Cherry Tomatoes, & Cucumbers,
Displayed with Our Chef's Homemade Dip*

*Fresh Fruit and Vanilla Sugar Coated Berries with
Domestic and Imported Cheeses, Homemade Cracker Bread, and Herb
Flavored Breadsticks*

Hot Spinach and Artichoke Dip with Jumbo Croutons

Choice of Three of the Following:

Assorted Mini Quiche

Spanakopita

Dill Cheese Puffs

Our Famous Glazed Meatballs

Assorted Focaccia Bread Finger Sandwiches

Fluffy Angel Biscuits Stuffed with Country Ham

Triple Cheese Baked Ziti

Chive and Cheese Tortellini Alfredo

Chicken and Veggie Quesadillas

200+ Guests: 14.90 Per Guest

151-200 Guests: 15.75 Per Guest

100-150 Guests: 16.25 Per Guest

50-99 Guests: 16.55 Per Guest

(Menu Can Be Priced With Clear Plastic Disposables, If Needed)

~ A Very Special Occasion ~

*Farmer's Market Carrots, Celery, Red & Green Peppers, Asparagus,
Cherry Tomatoes, & Cucumbers Displayed with Two of Our Chef's
Homemade Dips*

*Fresh Fruit and Vanilla Sugar Coated Berries with Domestic and Imported
Cheeses, Homemade Cracker Bread, and
Herb Flavored Breadsticks*

Butler Passed:

*Mini BBQ Sliders
Spoonful of Spicy Grilled Shrimp*

Choice of One of the Following:

*Chef Carved Smoked Turkey
(Served with Homemade Rolls, Cranberry Mayonnaise, and Southern Mustard)*

*Chef Carved Pork Loin
(Served with Homemade Rolls, Rosemary Mayonnaise, and Spicy Mustard)*

*Spiral Brown Sugar Glazed Ham
(Served with Homemade Rolls, Country Mayonnaise, and Mustard)*

Choice of Three of the Following Placed Items:

*Hot Crab Dip Served with Herbed Baked Baguettes
Chef's Penne Pasta Primavera with Pine Nuts, Broccoli Spears, and Roasted Red
Peppers*

Hot Spinach and Artichoke Dip with Toast Points

Mini Crab Cakes with Spicy Remoulade

Bow Tie Chicken Pasta in a Creamy Alfredo Sauce

Sea Scallops Wrapped in Bacon

*Very Vegetable Antipasto Garnished with Marinated Artichokes, Rolled Italian Meats
and Cheeses, and Kalamata Olives*

200+ Guests: 19.25 Per Guest

151-200 Guests: 19.45 Per Guest

100-150 Guests: 19.65 Per Guest

50-99 Guests: 19.99 Per Guest

(Menu Can Be Priced With Clear Plastic Disposables, If Needed)

~ **Create Your Own Dream Wedding** ~

Choice of Two Waiter Passed Items:

Sea Scallops Wrapped in Bacon
Maryland Crab Cakes
Sausage Empanadas
Assorted Canapés
Tomato and Basil Bruschetta
Oriental Chicken Tartlets
Spoonful of Spicy Grilled Shrimp

Choice of Two of the Following Displays:

Farmer's Market Vegetable Crudités Served with Two of Our Chef's Homemade Dips
(Fresh Cut Carrots, Celery, Red & Green Peppers, Asparagus, Cherry Tomatoes, &
Cucumbers)

Fresh Fruit and Vanilla Sugar Coated Berries Served with Domestic and Imported
Cheeses, Homemade Cracker Bread and Herb Flavored Breadsticks
Our Smoked Salmon Display Served with Piped Herb Cream Cheese, Cucumbers, and
Fancy Crackers

Grilled Farmer's Market Vegetable Antipasto Served with Rolled Salami and Provolone
Cheese

Choice of One of the Following Carving Stations:

(Carved To Order with Mini Rolls and Condiments)

Spiral Ham
Roasted Turkey Breast
Prime Rib (add 5.25 per guest)

Choice of One of the Following Stations:

Mexican Quesadillas ~ Served with Choice of Cheddar Cheese, Peppers, and Diced Chicken
accompanied by Sour Cream, Pico De Gallo, and Jalapeno Peppers

Shrimp and Grits ~ Our Famous Cheese Grits Tossed with Sautéed Shrimp and
Coated with Our Chef's Red Eye Gravy

The Italian Pasta Station ~ Watch as Our Chef Tosses Penne and Tortellini Pasta in Your
Favorite Sauce

(Herb Alfredo, Marinara or Veggie Primavera) Served with Grated Romano Cheese and Hot
Pepper Flakes

Oriental Stir Fry Station ~ Juicy Chicken or Succulent Beef, Julienne Vegetables, and
Fusions of the Orient Sautéed with Our Fresh Rice Medley (add Shrimp ~ 2.00 per guest)

Choice of One of the Following Placed Items:

Hot Crab Dip Served with Herb Baked Baguettes
Hot Spinach and Artichoke Dip Served with Toast Points
Herb Cheese Tortellini Alfredo
Sushi Served with Wasabi and Soy Sauce
A Dish of Chicken Venus

200+ Guests: 23.25 Per Guest
151-200 Guests: 23.55 Per Guest
100-150 Guests: 23.95 Per Guest
50-99 Guests: 24.05 Per Guest

(Menu Can Be Priced With Clear Plastic Disposables, If Needed)

~ A Wonderful Feast ~

The Seafood Table

*Japanese Sushi, Boiled Shrimp, Fresh Oysters, Decorated Salmon and Crab
Served with Spicy Cocktail Sauce and Citrus Garnish
(Add A Beautiful Ice Sculpture ~ Priced 100.00 and up)*

The Meat Station

*(Your Choice of One Meat Carved To Order ~ Served with Homemade Mini Rolls)
Delicious Beef Loin Served with Horseradish Cream Sauce
Baked Virginia Ham Served with Spicy Mustard
Roasted Turkey Served with Cranberry Mayonnaise
Prime Rib Served with Horseradish Cream Sauce (add 5.25 per guest)
Succulent Beef Tenderloin Served with Horseradish Cream Sauce (add 6.25 per guest)*

The Pasta Station

*(Watch Our Chef As You Create Your Own Mouth Watering Pasta Dish)
Fettuccine, Penne, or Tortellini Served with a Choice of Our Three Delicious Sauces
(Herb Alfredo, Mama's Marinara, or Veggie Primavera)*

The Harvest Table

*A Bountiful Display of Fresh Vegetable Crudité's and Grilled Vegetables
(Carrots, Celery, Red & Green Peppers, Asparagus, Cherry Tomatoes, & Cucumbers)
Beautifully Served with Our Chef's Homemade Dips and
A Cornucopia of Homemade Breads, Sweet Rolls and Flavored Butters*

The Fruit, Cheese, and Fondue Table

*Centerpiece Display with Seasonal Fresh Fruit and Domestic Imported Cheese and
Crackers
Includes Our Pastry Chef's Creation of Warm Chocolate Fondue*

In Addition Your Guests Can Enjoy Our Strolling Waiters

Serving Your Choice of Two

*Homemade Chicken Tartlets
Seafood Stuffed Mushroom Caps
Spicy Tuna Rolls with Wasabi Cream Sauce
California Rolls with Soy Dipping Sauce*

200+ Guests: 31.95 Per Guest
151-200 Guests: 32.95 Per Guest
100-150 Guests: 33.95 Per Guest
50-99 Guests: 34.95 Per Guest

(Menu Can Be Priced With Clear Plastic Disposables, If Needed)

~ Our Bakery's Wedding Cake Options ~

Wedding Cake is Free with a Minimum Food Order of 4000.00 and a Listed Menu Package

Elaborate Cakes ~ Pricing Upgrade Upon Request

Add Fresh Flowers To Cake ~ 0.35 per Guest

Wedding Cakes Begin at 3.50 per Slice for Food Order Under 4000.00

Elaborate Cakes ~ Pricing Upgrade Upon Request

Add Fresh Flowers To Cake ~ 0.35 per Guest

Groom's Cakes Begin at 2.75 per Slice

Supplemental Sheet Cakes ~ 2.20 per Slice

Chocolate Covered Strawberries ~ 2.25 per Guest (Butler Passed or Placed on Cake Table)

Flavors

French Vanilla, Dark or Milk Chocolate, Marble, Almond, Lemon, Strawberry, Cherry, Orange, Carrot (Nuts ~ Add 0.35 per Slice)

Fillings (Add 0.35 per Slice)

Chocolate, White Chocolate, Vanilla, Butterscotch Mousse, Lemon, Orange, Strawberry, Raspberry, Blueberry, Cherry, Peach, Cheesecake

Frosting

Buttercream (Vanilla, Chocolate, or Almond)

Lemon, Orange, Cherry, Strawberry

Cream Cheese (Add 0.25 per Slice)

We can duplicate any cake. Let us design the cake of your dreams.

Florals, Music, Linens, and Additional Rentals

We can coordinate every detail of your lovely wedding. Please set up a meeting with our event planners to discuss tents, tables, beautiful linens, florals, and music!

~Occasions Catering Beverage Service~

House Wine and Beer, Soft Drinks and Bottled Water

13.88 Per Guest (Based on Four Hours of Service)

Add 1.45 per Guest for Imported Beers

Premium Wine and Beer, Soft Drinks and Bottled Water

15.98 Per Guest (Based on Four Hours of Service)

Add 1.45 per Guest for Imported Beers

Champagne Toast (Includes Fluted Glassware) ~ 4.05 per Guest

Bar Glassware (Based on Four Hours of Service)

Package one: All purpose Goblets and Wine Glasses ~ 3.00 per Guest

Package two: All purpose Goblets, Wine Glasses, and Champagne flutes~ 3.85 per Guest

Package three: All purpose Goblets, Wine Glasses, Champagne Flutes and Rocks glasses~ 4.05 per Guest

Package four: All purpose Goblets, Wine Glasses, Champagne Flutes, Rocks Glasses and Martini glasses~ 5.10 per Guest

Non-Alcoholic Beverages

Wedding Punch ~ 6.50 per Gallon (Served in an Ice Carved Punch Bowl ~ 250.00)

Canned Sodas and Bottled Water (Includes Ice and disposable cups) ~ 1.25 Per Guest

Raspberry Iced Tea or Lemonade ~ 6.65 per Gallon

Hot Beverage Service

Gourmet ~ 2.25 per Guest

Delicious Roasted Regular and Decaf Coffee and Hot Water Served in Silver Samovars Accompanied by Cream, Sugar Cubes, Assorted Herbal Teas, and Hot Chocolate Powder, includes disposable cupware.

Deluxe ~ 1.25 per Guest

House Roasted Regular and Decaf Coffee Served with Cream, Sugar, Equal, and Sweet and Low

Add Irish coffee Mugs and Spoons ~ 1.75 per Guest

Ice Service ~ 1.10 per Guest

We would be happy to provide ice and tubs for those guests not using our beer and wine service.