



Our catering team will work with you to create a customized delicious menu designed with your special occasion in mind. As always, our theme of Fresh | Honest | Local will be central to the meal.

Plated Wedding Package

Displayed Hors d'oeuvres

- ↳ Seasonal Fresh Fruit Display
- ↳ Antipasto Display • Olives, Artichokes, Roasted Peppers, Asparagus

Butlered Hors d'oeuvres

Choice of Four (4):

- ↳ Mini Crab Cakes • Remoulade
- ↳ Smoked Salmon Cracker • Pumpernickel, Dill, Pickled Shallots
- ↳ Wild Mushroom Arancini • Rosemary Garlic Aioli
- ↳ Fig n' Goat Cheese Filo Cups
- ↳ Chilled Tomato Gazpacho Shooters
- ↳ Lamb Lollipops • Greek Yogurt
- ↳ Scallop BLT • Tomato Jam, Micro Arugula
- ↳ Chorizo-Wrapped Dates • Balsamic
- ↳ Truffled Brioche Grilled Cheese
- ↳ Warm brie on Melba Toast • Almonds & Orange Marmalade
- ↳ Chicken and Waffle Cone • Spicy Maple Syrup
- ↳ Mini Lobster Roll • Mini Potato Roll
- ↳ American Burger Slider • Lettuce, Tomato, Onion, Mini Potato Bun
- ↳ Caprese Skewers • Chimichurri Sauce
- ↳ Endive Cup • Cherries, Goat Cheese, Pistachios
- ↳ Filet Crostini • Horsey Sauce, Pickled Onion Relish, Brussel Leaves
- ↳ Tuna Tartar • Sesame, Avocado, Spicy Mayo, Crispy Wontons



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Entrée Selections

Choice of Starter: Chef's Mixed Green Salad or Traditional Ceasar

Choice of Up to Three:

- 80 | Pan Seared 10oz Airline Chicken Breast • Lemon Caper Sauce
- 95 | Crab Cakes • Remoulade
- 110 | 6oz Filet n' Butter Poached Lobster Tail
- 100 | 8oz Filet • Hotel Butter
- 87 | Blackened Mahi-Mahi • Lemon Greek Yogurt
- 94 | 6oz Filet n' Crab Cake
- 90 | Seafood Linguine
- 88 | Short Rib • Bordelaise Sauce
- 85 | Salmon • Port Cherry Reduction
- 95 | Crab Stuffed Flounder • Lemon Caper Sauce
- 85 | Marinated Portobello and Goat Cheese

Included: Seasonal Veg, Chef's Starch, Fresh Baked Bread