



WEDDING PACKAGE 1

Includes a champagne pour for the Head Table and Family Tables

Stationed Hors d'oeuvres

Stuffed Cherry Tomatoes - Ripe Cherry Tomato filled with Herbed Cream Cheese and topped with Toasted Pine Nuts Fried Wonton - Cream Cheese filled Wontons served with Orange-Tamari Sauce

Dinner Plated or Buffet

Dinner includes a House Salad with Cherry Tomatoes, Shaved Carrots, Cucumbers, Croutons and Ranch Dressing, Fresh Rolls with Butter, Chef paired Starch and Vegetable, Coffee and Hot Tea Station

Champagne Chicken - Sautéed Boneless Chicken Breast topped with Roasted Red Peppers, Artichokes and a Sparkling Champagne Cream Reduction

Pasta al Fresco - Linguine tossed with Sun-dried Tomatoes, Scallions, Kalamata Olives, Artichoke Hearts, Garden Peas and Fresh Basil topped with a Light Wine Garlic Sauce and Shaved Asiago Cheese

WEDDING PACKAGE 2

Includes a champagne pour for all guests

Stationed Hors d'oeuvres

Cornet of Genoa Salami - Herbed Cream Cheese wrapped in Imported Genoa Salami

Brie Puff Pastry - Shell filled with Brie and Sun Dried Tomatoes

Dinner Plated or Buffet

Dinner includes a Tossed Caesar Salad with Fresh Shaved Parmesan Cheese and Homemade Croutons, Fresh Rolls with Butter, Chef paired Starch and Vegetable, Coffee and Hot Tea Station

Chicken Christina - Boneless Breast of Chicken topped with Sliced Ham, Swiss Cheese and a Cognac Caper Sauce

Butternut Squash Ravioli - Roasted Butternut Squash Ravioli with a Sage Brown Butter Sauce

WEDDING PACKAGE 3

Butler passed champagne upon guests arrival

Butler Passed Hors d'oeuvres

Blackberry Pork Canapé - Roasted Pork with a savory Jalapeno Blackberry Marmalade served on a Toasted Baguette

Crab Stuffed Mushroom - Button Mushroom filled with Crab and Sun-Dried Tomato

Dinner Plated or Buffet

Dinner Includes a Mixed Greens tossed with Raspberry Vinaigrette, Strawberries, Toasted Almonds, Red Onion, Fresh Rolls with Butter, Chef paired Starch and Vegetable, Coffee and Hot Tea Station

Rosemary Roasted Prime Rib - Seared and Slow Roasted Prime Rib served with Au jus and Horseradish

South Seas Salmon - Lightly Seasoned, fresh Grilled Salmon Fillet served with Tropical Salsa

WEDDING PACKAGE 4

Butler Passed Champagne and strawberries upon guests arrival

Butler Passed Hors d'oeuvres

Grilled Pear Crostini - Grilled Pears atop a Gorgonzola Cream Cheese Spread with Roasted Pecans and Rosemary

Bite-size Crab Cakes - Hand-made Jumbo Lump Crab Cake topped with melted Habanero Cheese

Dinner Plated or Buffet

Dinner Includes a Mixed Greens tossed with Raspberry Vinaigrette, Strawberries, Toasted Almonds, Red Onion, Fresh Rolls with Butter, Chef paired Starch and Vegetable, Coffee and Hot Tea Station

Filet Mignon - The most tender of all cuts of Beef, wrapped in Apple Smoked Bacon with Maitre d' Butter

Jumbo Shrimp Scampi - Jumbo Shrimp baked with Lime and topped with Gourmet Scampi Sauce served over a Bed of Linguine

Late Night Snack

BigHorn "Petites" Warm Mini Sandwiches Choose one or go with all three... Sausage with Grilled Apple and Gruyere, Pulled Pork with Barbeque Sauce, Roasted Turkey with Cheddar

Pre-Ceremony Snack Package

An assortment of Mini Deli Sandwiches to include Turkey and Ham, Crisp Vegetables with Ranch Dip, Seasonal Fruit, Kettle Cooked Potato Chips, Fresh Baked Cookies Add Bottled Waters Add Soft Drinks (Available Pre-Ceremony Only)