

# WEDDING PLATED OPTIONS

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**Prices do not include tax and gratuity.**

SELECT UP TO THREE (3) ENTREES FOR YOUR GUESTS TO CHOOSE FROM.

**ALL MEALS INCLUDE:**

UNLIMITED BEVERAGES: SWEET TEA, UNSWEET TEA, LEMONADE, COFFEE, & WATER  
FRENCH STYLE ROLLS OR SOFT YEAST DINNER ROLLS W/ BUTTER  
GARDEN SALAD OR CLASSIC CAESAR SALAD

**TURN ANY OF THE PLATED MENUS INTO A BUFFET:**

2 ENTREES W/ 2 SIDES: \$25 PER PERSON **OR** 3 ENTREES W/ 3 SIDES: \$35 PER PERSON

## **PLATED MENU 1 \$28 PER PERSON**

**CHICKEN FLORENTINE:** stuffed with sauteed baby spinach, artichoke hearts, and cream cheese then oven broiled

**BISTRO GRILLED CHICKEN:** grilled and topped with a sweet bistro relish of bell peppers, raspberry, pineapple, and seasonal fruits

**SESAME GINGER CHICKEN:** breasts lightly fried and tossed in a sweet sesame ginger sauce and topped with grilled pineapple

**BROILED MAHI MAHI:** oven broiled with butter, white wine, lemon, and cilantro

**GRILLED SALMON:** lightly buttered and seasoned with a southwest style aioli sauce

**KEY WEST TILAPIA:** farm raised filets seasoned and oven broiled with roma tomatoes

**TOP SIRLOIN:** served with sauteed white mushrooms and red onions

**FLANK STEAK:** grilled with a light teriyaki marinade

**PORK LOIN:** slow roasted medallions with an apple cider glaze

## **PLATED MENU 2 \$30 PER PERSON**

**TUSCAN CHICKEN:** breasts topped with sauteed spinach, shitake mushrooms, red onions, bell peppers, and melted fontina cheese

**CHICKEN CORDON BLEU:** breasts topped with sauteed spinach, shitake mushrooms, red onions, bell peppers, and melted fontana cheese

**WOOD SMOKED SALMON:** filets served with caramelized red onions and a scallion cream sauce

**GREEK SEAFOOD PASTA:** shrimp and mussels tossed in bow tie pasta with a white zinfandel blush sauce, spinach, artichoke hearts, red onions, and garnished with kalamata olives and feta cheese

**SEAFOOD LASAGNA:** house made lasagna loaded with shrimp, crab meat, lobster, ricotta cheese, spinach, and roasted red peppers. Topped with spinach and parmesan cream sauce

**FRIED SHRIMP:** jumbo shrimp lightly battered and served with our homemade cocktail sauce

**RIBEYE:** fresh cut and char broiled

**SIRLOIN OSCAR:** choice sirloin topped with crab meat and hollandaise sauce

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## **PLATED MENU 3 \$32 PER PERSON**

**ANGUS PRIME RIB:** slow cooked and served carved to order with an au jus and horseradish cream sauce

**NEW YORK STRIP:** char grilled and topped with gorgonzola cheese and pearl onions

**FILET MIGNON:** tender seared and topped with sauteed cremini mushrooms

**CRAB CAKES:** lump crab meat lightly sauteed with old bay seasoning

**LOBSTER CLAW RAVIOLI:** ravioli stuffed with white cheeses and lobster claw meat tossed in a roasted red pepper, asiago parmesan alfredo sauce **OR** a sun-dried tomato and burgundy wine marinara

**CHILEAN SEA BASS:** broiled and topped with a sun-dried tomato pesto sauce and sauteed crab meat

**STUFFED FLOUNDER:** filets stuffed with seasoned crab meat, broiled and served with a white wine and butter sauce

## **SIDES FOR PLATED MENU OPTIONS:**

Baked Potato

Rice Pilaf

Garlic Mashed Potatoes

Sauteed Green Beans

Red Beans & Rice

Rosemary Roasted Red Potatoes

Yams

Bow Tie Pasta Salad

Sweet Corn

Glazed Baby Carrots

Oyster Stuffing

Steamed Broccoli

Fresh Asparagus- sauteed in garlic and olive oil

Vegetable Medley- zucchini, yellow squash, baby carrots, red onions, and cherry tomatoes

Succotash- sweet corn, lima beans, cherry tomatoes