

2027 WEDDING & EVENT MENU

STANDARD COCKTAIL-HOUR APPETIZERS

- Spinach & Artichoke Dip with Pita Bread
- Cocktail Meatballs
- Caprese Bruschetta
- Antipasto Skewers
- Assorted Cheese & Crackers
- Fresh Fruit Skewers with Mint Honey Drizzle
- Triple Berry Mascarpone Crostini
- Sautéed Pear & Whipped Feta Crostini with Crushed Pistachio & Hot Honey
- Cranberry Pecan Goat Cheese Canapé
- Vegetable Crudité with Housemade Hummus
- Blueberry Brie Canapé
- Dirty Martini Dip with French Bread
- Mini Assorted Quiche

UPGRADED COCKTAIL-HOUR APPETIZERS

- Bacon-Wrapped Scallops
- Beef Tenderloin & Creamy Horseradish Crostini
- Chicken Satay Skewers with Thai Peanut Sauce
- Coconut-Encrusted Shrimp with Raspberry Sauce
- Pulled Pork & Smoked Gouda Crostini
- Salmon & Cucumber Canapé
- Shrimp Cocktail Shooter
- Brisket, Philly Cheesesteak, or Pulled Pork Sliders
- Salad Shooters — Greek, Caesar, Signature
- Teriyaki Chicken Pot Stickers
- Mini Maryland-Style Crab Cakes
- Three-Cheese Stuffed Mushrooms
- Steak & Blue Cheese Bruschetta

CHICKEN ENTRÉES

Chicken Chardonnay
Fresh basil and roasted red peppers in a creamy white wine sauce.

Chicken Marsala
Portobello mushrooms in a rich Marsala wine sauce.

Marry Me Chicken
Tender, pan-seared chicken in a rich Parmesan cream sauce with sun-dried tomatoes, garlic, and fresh basil.

Chicken Piccata
White wine, lemon, butter, and capers.

BEEF ENTRÉES

Top Round Roast Beef
Herb-roasted top round, thinly sliced with rich au jus and housemade horseradish cream.

Braised Beef
Beef slow-braised until exceptionally tender in a rich, savory sauce with fresh herbs.

NY Strip — MP
Grilled NY strip with fresh herbs and cracked black pepper, served with herb compound butter.

Prime Rib — MP
Slow-roasted with rosemary and crushed peppercorns, served with blue cheese or herb compound butter.

Beef Tenderloin — MP
Herb-crusted tenderloin with red wine reduction and roasted garlic butter.

PORK ENTRÉES

Roasted Pork Shoulder
Slow-roasted with rosemary and a warm maple honey glaze.

Pork Tenderloin
Roasted with an apple Dijon reduction and fresh herbs.

Bourbon BBQ Pulled Pork
Slow-braised pulled pork in a rich bourbon barbecue sauce.

SEAFOOD ENTRÉES

Thai Basil Cod
Icelandic cod with fresh Thai basil in a fire-roasted red pepper coconut cream sauce.

Jumbo Shrimp Scampi
Jumbo shrimp sautéed with garlic, butter, white wine, and fresh herbs.

Herb-Roasted Salmon — MP
Roasted salmon with French herb salsa, shallots, and olive oil.

Maryland-Style Crab Cakes
Golden crab cakes with house remoulade.

SIGNATURE RIGGIES

Signature Riggies
Rigatoni in our creamy tomato sauce with sautéed peppers, onions, Parmesan, herbs, and spices.
Protein: Chicken · Italian Sausage · Jumbo Shrimp

SIDE SELECTIONS

- Whipped Garlic Mashed Potatoes
- Rosemary Roasted Potatoes
- Garlic Parmesan Potato Gratin
- Roasted Sweet Potatoes with Brown Butter & Sage
- Wild Rice Pilaf
- Roasted Red Pepper Risotto
- Wild Mushroom Risotto
- Signature Macaroni & Cheese
- Truffle Macaroni & Cheese Upgrade
- Creamy Tuscan Pasta
- Charred Broccolini
- Parmesan Asparagus
- Seasonal Grilled Vegetables
- Green Bean & Heirloom Carrot Medley
- Maple Bourbon Glazed Carrots

VEGETARIAN ENTRÉES

Spinach & Artichoke Stuffed Portobello
Roasted portobello filled with spinach, artichoke, and roasted red peppers, finished with Parmesan crumb and balsamic glaze.

Vegetable & Tofu Curry
Eggplant, summer squash, zucchini, and crispy tofu in creamy coconut red curry sauce.

Butternut Squash Ravioli
Butternut squash and sweet potato ravioli in brown butter sage cream with maple and brown sugar.

Roasted Vegetable Risotto
Creamy Arborio rice with roasted seasonal vegetables, Parmesan, herbs, garlic, and white wine.

SALAD SELECTIONS

Garden Salad — Romaine and mixed greens, cherry tomatoes, cheddar, peppers, cucumber, croutons, and house balsamic vinaigrette.

Caesar Salad — Romaine, shaved Parmesan, croutons, crispy bacon, and creamy Caesar dressing.

Signature Berry & Feta Salad — Strawberries, blueberries, candied pecans, feta, cucumber, and mint over mixed greens with raspberry vinaigrette.

Strawberry Mandarin Poppyseed Salad — Mixed greens, strawberries, mandarin oranges, red onion, feta, and toasted almonds with creamy poppyseed dressing.

FULL SERVICE CATERING

Thoughtfully prepared with fresh, high-quality ingredients and beautifully presented, our full-service catering combines exceptional food, attentive service, and attention to every detail.

$49.95 per guest, plus tax | 50-guest minimum

Select two standard cocktail-hour appetizers, two entrées, two sides, and one salad. Dinner rolls and butter rosettes included.

INCLUDED WITH YOUR SERVICE

Full setup and cleanup, appetizer service, buffet service, table bussing, and packaging of leftovers. Includes premium serving equipment and table décor featuring greenery and white florals. If you prefer to use your own florals, please arrange this with us prior to your event.

White ceramic dinner plates and stainless steel flatware are included at venues with commercial kitchen dishwashing facilities. Additional dinnerware and service fees may apply at venues without these facilities. Other fees may apply based on venue location and service requirements.

Table linens and linen napkins are not included.

OPTIONAL ENHANCEMENTS

Additional side: $6/guest · Additional entrée: $10/guest · Additional standard appetizer: $5/guest
Upgraded appetizer: $6–$8/guest

Cake cutting: $2/guest with disposable plates and forks; $5/guest with ceramic dessert plates and stainless steel forks.
Water service: $6/guest · Self-service water station: $4/guest

Premium entrées marked MP are available at current market pricing. Plated dinners, family-style service, dinner stations, and custom charcuterie grazing spreads available upon request.

Contact Lyndsey to customize your event · (315) 956-5310