



WEDDING RECEPTION MENU STYLE OPTIONS

Each event is different, so please select the one that is best for you!

<p>Small Plates</p>	<p>Somewhat similar to “heavy hors d’oeuvres” in that your guests will leave your event “satisfied” or even “full”. This menu style compliments the current “grazing” trend. Small plates of food/meal combinations are passed in courses by our serving staff. Each plate may be a miniature version of an entrée or soup or salad. Each plate may have several food components such as meat, vegetable, and starch, but in small portions. One small plate by itself would not satisfy a hungry person, but several small plates served over one or two hours will be a satisfying and unique meal experience for anyone!</p>
<p>Cocktail Buffet</p>	<p>Average 4-5 hors d’oeuvres Selections. This is a menu where you plan to give your guests just a light snack along with cocktails. Hors d’oeuvres are served buffet style, generally with a small plate and fork. This is just a light snack and some guests may leave your event hungry. If you plan to hold an event over a lunch time (11:00 a.m. - 1:00 p.m.) or dinner time (5:30 p.m. - 7:30 p.m.), you may want to consider another menu style.</p>
<p>Passed Hors d’Oeuvres</p>	<p>Average 4-5 Hors D’oeuvres Selections. This is also a menu where you plan to give your guests just a light snack along with cocktails. Only “finger-friendly” foods are passed by servers with cocktail napkins. This is just a light snack and some guests may leave your event hungry. If you plan to hold an event over a lunch time or dinner time, you may want to consider another menu style.</p>
<p>Stations</p>	<p>A full meal where menu items are served in various areas of your venue at several tables in a buffet style. Often, each station has a specific theme. For instance: Pasta Station, Seafood Station, Vegetarian Station, Asian Station, or Dessert Station, and MANY other options. Stations can also be combined with a chef to prepare items to order. This type of menu style often allows guests to circulate more and to get a wider sampling of menu items compared to a standard buffet.</p>

MENU STYLE OPTIONS

Plated	A full meal served in courses to seated guests. Seating assignments work well for this menu option. Standard plated meals often include: Served Course of salad/soup/appetizer; Served Plated Entrée Course including 1-3 meat entrees, 1 starch, 1 vegetable, and dinner rolls with butter; followed by a Dessert Course with Coffee. Cake/Dessert and Coffee can be served to the guests at the seated tables or served station style so that guests can circulate more. Plated meals will create an extended formal feel to the event. Plated Events generally increase costs by 3-4 times the cost of a buffet event.
Buffet	A full meal where menu items are served on platters and in bowls, trays, and chafers on one main buffet table. Guests help themselves to the buffet. Servers clear the plates and guest tables when guests are finished eating. The standard buffet generally includes at least: 1 salad, 1 vegetable, 1 starch, 1-3 entrées, and dinner rolls & butter.

EXAMPLE MENUS

<p>Dual Entrée Buffet \$21.00 per person</p>	<ul style="list-style-type: none"> • Mixed Greens with Dried Cranberries, Feta Cheese, Candied Walnuts, Red Onion and Port Wine Raisin Vinaigrette • Roasted & Sliced Top Round of Beef with a Brandy Pepper Corn Sauce • Juicy Buttered Turkey Breast with a Sage Bacon Gravy • Baby Red Potatoes with Parmesan & Parsley Butter • Fresh Vegetable Medley • Dinner Rolls & Butter • Coffee Station
<p>Dual Entrée Buffet \$25.25 per person</p>	<ul style="list-style-type: none"> • Mixed Green Salad with Grapes, Toasted Almonds, Red Onions and Shredded Parmesan Cheese in a Lemon Basil Vinaigrette • Roasted & Sliced Beef Sirloin with Mushroom & Caramelized Onion in Natural Au Jus Sauce • Chicken Breast Marinated in Fresh Herbs in a Roasted Garlic Cream Sauce • Classic Whipped Potatoes with Garlic & Parsley • Roasted & Grilled Vegetable Medley with Lemon, Olive Oil & Fig Balsamic Glaze • Dinner Rolls & Butter • Coffee Station
<p>Single Entrée Plated & Served \$24.75 per person</p>	<ul style="list-style-type: none"> • Mixed Green Salad with Grapes, Toasted Almonds, Red Onions, and Shredded Parmesan Cheese in a Lemon Basil Vinaigrette • Grilled Basil Marinated Chicken Breast with Cherry Gastrique Sauce • Classic Whipped Potatoes • Fresh Steamed Vegetable Medley • Dinner Rolls & Butter • Coffee
<p>Single Entrée Plated & Served \$26.75 per person</p>	<ul style="list-style-type: none"> • Mixed Green Salad with Toasted Pecans, Feta Cheese, Red Onions and Dried Cranberries in a Maple Pecan Vinaigrette • Tuscan Chicken with a Roasted Garlic Cream Sauce & Sliced Beef Sirloin with a Brandy Peppercorn Sauce • Baby Red Potatoes with Parmesan Cheese, Butter & Fresh Parsley • Green Beans in a Lemon Red Pepper Butter • Dinner Rolls & Butter • Coffee

EXAMPLE MENUS

<p style="text-align: center;">Heavy Hors D'Oeuvres Dinner</p> <p style="text-align: center;">\$28.00 per person</p>	<p>Passed Hors D'oeuvres</p> <ul style="list-style-type: none"> • Crostini topped with Prosciutto, Apple Butter & Brie • Potato Croquettes • Individual Cups of Vegetable Crudité served with a Red Pepper Feta Dip <p>Hors D'oeuvres Stations</p> <p>Station #1</p> <ul style="list-style-type: none"> • Signature Salad with Mixed Greens, Dried Cranberries, Candied Walnuts, Feta Cheese & Red Onion with a Port Wine Raisin Vinaigrette • German Style Potato Salad with Beer Brats • Winter Salad with Spinach, Diced Roasted Vegetables, Toasted Pecans, Parmesan Cheese, in a Maple Toasted Pecan Vinaigrette <p>Station #2</p> <ul style="list-style-type: none"> • Grilled Cheese Triangles served with Butternut Squash Bisque <p>Station #3</p> <ul style="list-style-type: none"> • Gouda Stuffed Sliders served with Cocktail Buns & Caramelized Onion Ketchup • Loaded Baked Potato Dip served with House Made Potato Chips • Chicken Satay in a Coconut Peanut Cilantro Sauce
<p style="text-align: center;">Hors d'Oeuvres Dinner</p> <p style="text-align: center;">\$31.50 per person</p>	<p>Passed Hors d'Oeuvres</p> <ul style="list-style-type: none"> • Bacon Parmesan Crisps • Crudité Cups with Creamy Herb Dip • Tortilla Chip topped with Hummus & Spicy Sriracha Shrimp <p>Hors d'Oeuvres Stations</p> <p>Station #1</p> <ul style="list-style-type: none"> • Rich Creamy Parmesan Risotto with guests given the option of adding: Chicken, Scallions, Forest Mushrooms, Truffle Oil, Sundried Tomatoes, Basil Pesto, & a Corn Chipotle Compote (available as an Action Station)) <p>Station #2</p> <ul style="list-style-type: none"> • Beautiful Antipasto Display with Cheeses, Meats, Marinated Vegetables, Dips, Nuts and Dried Fruits served with Sliced Baguette • Warm Spinach Artichoke Dip served with Fresh Tortilla Chips <p>Station #3</p> <ul style="list-style-type: none"> • Beer Braised Beef Brisket served with Cocktail Buns & Roasted Pineapple Mayo on the side • Fresh Fruit Display • Catering Creations Signature Crab Cakes with Southwestern Aioli

EXAMPLE MENUS

Light Hors d'Oeuvres

\$12.00 per person

Menu is only suggested for a Light Snack "Happy Hour" Reception

- Fresh Vegetable Display with Creamy Herb Dip
- Fresh Fruit Display
- House Made Meatballs (choose from Robust Marinara, Classic Swedish or Tangy BBQ)
- Herb Marinated Chicken Strips in a Roasted Garlic Cream Sauce
- Assorted Cheese & Crackers

*Serving Staff and China are included in Menu Pricing. Linens are an additional charge.
All menus are subject to 20% Service Fee and Applicable Taxes*