

Menu

WEDDING OPTIONS

**Street Taco Bar
Wedding Package** **\$29pp**
Choice of 2 proteins, flour tortillas, lime crema, pico de gallo, black bean purée, Cotija cheese, queso fresco, guacamole, red onion, diced white onions, Fresh cilantro, hot sauces

BBQ Wedding Package **\$29pp**
Choice of Pulled Pork or Pulled Chicken with two BBQ sauces, buns, coleslaw, mac and cheese and bbq baked beans, pickled red onions

Wedding Package #1 **\$38pp**
2 passed appetizers, 2 sides, 1 standard protein

Wedding Package #2 **\$45pp**
3 passed appetizers, garden salad, 2 sides, **choice** of 2 standard proteins, bread service

Wedding Package #3 **\$50pp**
3 passed appetizers, signature salad, 2 sides, **choice** of 1 standard protein and 1 Elevated Protein, bread service

Wedding Package #4 **\$55pp**
3 passed appetizers, signature salad, 2 sides, 1 standard protein and 1 Elevated Protein, bread service

-Charcuterie Table can be added or swapped to any package for an upcharge-

Wedding Package #5 **\$62pp**
2 passed appetizers, Charcuterie table, signature salad, 2 sides, 2 Elevated proteins, bread service, Dessert display with 3 dessert options

ELEVATED STATIONS

Asian Noodle Station \$16pp

Udon Noodles served cold
choice of:
cilantro chimichurri or soja glaze
Orange Soy Honey glazed or
Asian bbq glazed
Pork Belly
other proteins available*

Topping options include:
pickled red onion, julienned red peppers, shredded carrots, charred pineapple, roasted cremini mushrooms, sriracha cashew dust, black & white sesame seeds

Mashed Potato Bar \$13pp

Redskin Mashed Potatoes

Topping Options include:
sour cream, bacon, chives, shredded cheddar cheese, alfredo sauce, gravy, ranch, salsa, roasted broccoli, roasted cremini mushrooms, charred jalapeños butter toasted panko breadcrumbs

*Protein options:
chopped chicken, chili, pulled pork, pancetta

Pasta Station \$14pp

Penne or Cavatappi pasta with alfredo and red sauce options

Served with:
seared chicken, Italian sausage, grilled portobello mushrooms, Italian broccoli, parmesan cheese

Mac and Cheese Bar \$17pp

Smoked Gouda, Sharp Cheddar, Cream Cheese, and Parmesan Cheeses on Elbow Noodles

Served with:
Choice of 2 proteins
Butter poached Lobster claws, Korean BBQ glazed pork belly, pulled pork, or chopped BBQ chicken*
maple bacon jam or hot honey bacon jam, roasted cremini mushroom, butter toasted bread crumbs, bacon bits, sriracha cashew dust, BBQ peanut dust

Raw Oyster Bar \$15pp

Shucked Oysters from
Kinnakeet Oyster Co.

Served with:
pickled vanilla balsamic blueberries, Lexington BBQ squash mignonette, pickled red onions, sweat heat relish, shallot mignonette, champagne pickled white onions, fresh horseradish, preserved-lemon mignonette, hot sauces, and crackers

Flatbread Station \$13pp

Choice of 2

The Goat

Whipped ricotta, mozzarella, crispy prosciutto, goat cheese crumbles, basil, hot honey drizzle

The Q

Whipped BBQ cream cheese, chopped BBQ chicken, caramelized onions, bacon bits, scallions

The Spicy

Chopped chicken, buffalo sauce, whipped ranch cream cheese, mozzarella, thin sliced red onion, candied jalapeños



Menu

ELEVATED SIGNATURE HORS D'OEUVRES

Caprese Skewer

Loaded Baked Potato Shooter

Stuffed Bacon wrapped Dates

Candied Bacon wrapped BBQ Lil Smokies

Mini Pimento Cheese Balls

with serving cracker

Spinach Dip Bite

served in phyllo pastry cup

Individual Truffle Fry Cups

with parmesan garlic aioli

Stuffed Mushroom

whipped cream cheese, herb roasted red pepper, toasted butter panko crumble

Bánh Mi Crostini

with miso gochujang spread, pork belly, pickled carrot, radish, and onion, cilantro drizzle, sesame seed

Saffron Zucchini Bruschetta

with whipped Herb Boursin Cheese, zucchini, squash and red onion tossed in saffron champagne vinaigrette, red wine reduction drizzle

White Bean Hummus Shooter

served with everything bagel chips

Classic Bruschetta Crostini

with whipped Herb Boursin Cheese and Balsamic Reduction

Sweet Ham Biscuit

fresh from scratch sweet potatoe biscuits brushed in agave butter

Goat Cheese Phyllo Cups

topped with pineapple green pepper jelly, lava ash sea salt

Mini Roasted Cauliflower taco *

served in a lime wedge

Gentlemen Meatballs

sauses include:

bbq, orange soy honey glaze, sweet and sour,

Korean Pork Belly Bite*

with BBQ peanut dust

Mini Chicken & Waffles

pearl sugar crusted mini waffles, 3 citrus whipped mascarpone, fried chicken, hot honey drizzle

Individual Charcuterie Cup *

meats, cheeses, fresh and dried fruit, crackers

Onion Tartlet

goat cheese, caramelized onions, cracked black pepper in puff pastry cups

Citrus Poached Shrimp Corn Salad

Mini Crabcakes*

served with citrus remoulade

Shrimp Cocktail Shooter

with roasted cherry tomato cocktail sauce

Tequilla Lime grilled Shrimp Skewer*

Ahi Tuna Poke bite*

yellow fin tuna, red onion, and cucumber tossed in a teriyaki glaze on furkaki rice cake, topped with seaweed salad, sesame seed

Ponzu Tuna Cucumber bite

english cucumber topped with thin sliced sushi grade Tuna

Ponzu glaze, Avocado cream, Sriracha Cashew dust, toasted sesame seed

Crab Rangoon Phyllo Cups

crab, cream cheese, sweet Thai chili sauce

Sliders

Hot Honey Chicken Slider

chopped chicken, hot honey bacon jam, pickled red onion, whipped hot honey cream cheese on everything bagel seasoned slider bun

Smoked Brisket Slider

Brisket topped with sharp cheddar cheese, bbq aioli, and pickles on a sweet slider bun

Green Chili Chicken Slider

roasted green chili chopped chicken, pepper jack cheese and garlic parmesan aioli on sweet slider bun

Pork Belly Slider

sliced pork belly, miso orange hoisin spread, asian pickles and ponzu dipping sauce on a sweet slider bun

Spicy Italian Slider

Spicy Capicola, pepperoni, hot salami, provolone cheese, sweet heat banana peppers, champagne pickled sweet onions, mayo on an everything bagel seasoned slider bun

Smoked Turkey Slider

Turkey breast, cranberry orange brie spread, champagne pickled onions, arugula, on an everything bagel seasoned slider bun

*denotes item will be an upcharge to packages

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Menu

HORS D'OEUVRES

ELEVATED SEASONAL OPTIONS

Fall | Winter

**Tomato Bisque shooters with
Grilled Cheese Triangles**

Chipotle Avocado Mousse

choice of jumbo shrimp or blue lump crab with pineapple chutney

Fried Rice Shooters

kimchi and zucchini fried rice, soy mirin mayo, sriracha
cashews, green onion, sesame

Mini Signature Salad Shooters

Fall and Winter option

DEVEILED EGG OPTIONS

Pimento

pimento cheese filling and candied bacon garnish

Miso Sambal

sweet and spicy sambal filling topped with sesame seed and scallion

Southern Style

traditional southern style filling with yellow curry

Pesto Red Pepper

topped with sesame seeds

Guacamole & Hot Honey Drizzle

Spring | Summer

Tomato Mini Pies

Mini Avocado Toast

toasted sourdough, whipped cream cheese, avocado mash,
everything bagel seasoning, hot honey drizzle

Pineapple Mozzarella Skewers

with rosemary drizzle and sea salt

Pan Con Tomato Crostini

grated tomato, feathered manchego, prosciutto, lava ash sea salt

Brie & Bacon Jam Crostini

brie, maple bacon jam, chive

Peach Bruschetta

grilled peach, whipped honey goat cheese, red onion,

Strawberry Mint Agave Crostini

whipped pesto spread, strawberries, mint infused agave, crushed pistachios

Mini Signature Salad Shooters

Spring and Summer options

**denotes item will be an upcharge to packages*

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Menu

HORS D'OEUVRES

DIPS & DISPLAYS

Blue Crab Dip

whipped cream cheese, citrus zest, bbq and old bay seasoning, blue lump crab meat served with old bay seasoned crostinis

White Bean Hummus

white bean puree, roasted red pepper, shallot, fresh garlic, tahini, fresh herbs, parmesan served with crudités and crostinis

Spinach Artichoke Dip

spinach, marinated artichoke, piquillo pepper, whipped cream cheese, parmigiano reggiano and seasonings served with yellow corn chips and crostinis

Agave Herb Ricotta Dip

Whipped herb ricotta and agave dip with candied heirloom tomatoes served with cortinis

Spicy Chicken Dip

Chicken, red onion, cream cheese smoked gouda, banana peppers, scallion served with crostinis

Chicken Bacon Ranch Dip

Chicken, chopped bacon, ranch seasonings, gouda and cream cheese, red onion, topped with toasted Cotija cheese served with crostinis

Charcuterie Spread

assorted cured meats and artisan cheeses, pickled accoutrements, assorted crackers, fresh and dried fruits, jams and marmalades

Artisan Cheese Display

assorted artisan cheeses, pickled accoutrements, assorted crackers, fresh and dried fruits, jams and marmalades

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Menu

STANDARD PROTEINS

Chopped BBQ Chicken
Pulled Pork
Seared Chicken Breast
Blackened Chicken Breast
Pork Chop
Beef Tips in Peppercorn Gravy
Hickory Smoked Bacon Meatloaf
London Broil*
*\$50 one time carving station fee
Shrimp

Vegetarian Options

Grilled Portabella Stack
BBQ seasoned Cauliflower Steak
Seasonal**
Summer Ratatouille
stewed Roma Tomatoes, summer squash, asian eggplant, peppers, onions, basil, herbs

ELEVATED PROTEINS

Short Ribs
Cornish Hen
Bone in Chicken Breast
Petite Beef Tender *
*\$50 one time carving station fee
Pork Tenderloin
Pork Osso Bucco
Grouper
Seared Salmon
Blackened Salmon
Scallops
Barramundi Fish**

** denotes upcharge ** denotes seasonal*

SAUCE OPTIONS

Beef

Demi-Glaze
Five Spice Demi-Glaze
Rosemary Demi-Glaze
Miso Glaze
Pesto
Creamy Horseradish
Red Wine Peppercorn Gravy
Ancho Lime Compound Butter

Chicken

Lemon Herb Beurre Blanc
Sundried Tomato Basil Cream
Mushroom Garlic Cream
Caper Herb Cream
Miso Glaze
Herbed Chicken Jú
Sweet BBQ Sauce
Lemon Pesto

Pork

Balsamic Gran-Apple Chutney
Orange Pork Jú
Rosemary Peppercorn Gravy
Red Wine Reduction
Pesto
Balsamic Reduction
Sweet BBQ Sauce
Korean BBQ Sauce

Fish

Miso Glaze with Sesame Seeds
Lemon Honey Dill
Red Wine Reduction
Balsamic Reduction
Old Bay Compound Butter
Bloody Mary Compound Butter
Lemon Caper Garlic Butter

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Menu

SIGNATURE SALADS

SPRING SIGNATURE SALAD

Spinach base, radishes, carrots, english cucumbers, cherry tomatoes, mandarin oranges, shaved parmesan, rosemary garlic croutons topped with citrus champagne vinaigrette

FALL SIGNATURE SALAD

spinach and arugula mix, red and green apples, roasted fennel, candied walnuts, grated manchego, topped with candied apple cider vinaigrette

SUMMER SIGNATURE SALAD

Arugula, thin sliced red onion, cornbread croutons, heirloom cherry tomatoes, strawberries, goat cheese crumbles, topped with poppyseed vinaigrette

WINTER SIGNATURE SALAD

spinach and arugula mix pear slices, candied spiced pistachios, goat cheese crumbles, mission figs, and watermelon radish sticks topped with pomegranate balsamic vinaigrette

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Menu

SIDES

**denotes upcharge*

***denotes seasonal*

Yukon Gold Whipped Mashed Potatoes

options include:

Garlic

Brown Butter

Horseradish

Loaded

Ranch Roasted Red Potatoes

Rice Pilaf

4 Cheese Mac and Cheese

Beef Jù Farro

Green Chili Farro

Vegetarian Options

Grilled Portabella Stack

BBQ seasoned Cauliflower Steak

Seasonal**

Summer Ratatouille**

stewed Roma Tomatoes, summer squash, Asian eggplant, peppers, onions, basil, herbs

Haricot Verts

options include:

White Wine Butter Sauce

Chimichurri

Pesto

Southern Style Green Beans

Sweet Heat Candied Collards

Roasted Brussels Sprouts

options include:

Maple Bacon

Balsamic

Chimichurri

Grilled Vegetable Medley

Roasted Sweet Potato Mash

Roasted Root Vegetables **

Cucumber and Chickpea Salad**

Butternut Squash Puree**

DESSERTS

TRIPLE CHOCOLATE BROWNIE MINI MUFFINS \$3pp

MINI KEY LIME PIE BARS \$5pp

with lime zest custard

MINI DESSERT SHOOTERS \$4pp

- banana pudding
- cookies and cream
- strawberry shortcake

MINI CINNAMON ROLL BREAD PUDDING \$4pp

caramel, pecan praline granola crunch

CINNAMON ROLL BREAD PUDDING DESSERT BAR

served with:

cinnamon vanilla apple compote, 3 citrus whipped mascarpone frosting, pecan praline granola crunch, caramel, coco nibs, toasted coconut

\$6pp

