



GOLD PLATED

HORS D'OEUVRES

Choose two

Goetta Bites
Wonton Cheese Sticks
Gnocchi & Prosciutto Skewers
Brisket Sweet Potato Empanadas
Spinach & Artichoke Pastry
Assorted Macaroni & Cheese Bites

Mini Crab Cakes
Roasted Pepper Canapes
Creamy Cucumber Bouchées
Twice Baked Potato Bites
Crab & Blue Cheese Fritters
Bacon Wrapped Chicken Bites

SALADS

Two served family style or one plated.

Dressing choices include: Ranch, Balsamic, Creamy Garlic, Italian, Raspberry Vinaigrette, or Sesame Vinaigrette

Mediterranean

chopped romaine with grape tomatoes, cucumbers, kalamata olives, crumbled feta, and pita

House

mixed greens with tomatoes, cucumbers and shredded carrots

Spinach

baby spinach with butternut squash, crispy bacon, shredded carrots, and golden tomatoes

Caesar

chopped romaine with parmesan and croutons

ENTRÉE DUET

Choose two

Sautéed or Grilled Chicken

served with choice of parmesan peppercorn cream, piccata, mushroom white wine, or Lyonnaise

Petite Filet Mignon

served with choice of horseradish cream or béarnaise

Baked Salmon

served with bourbon brown sugar glaze

Pork Loin Medallions

served with bourbon bacon barbeque

Chicken Coq Au Vin

braised in red wine, thyme and rosemary

SIDES

Choose two

Garlic Mashed Potatoes
Roasted Green Beans
Seasonal Mixed Vegetables
Oven Roasted Potatoes
Bourbon Baked Apples
Four Cheese Orecchiette
Vodka Campanelle

Duchess Potatoes
California Vegetable Medley
Grilled Asparagus
Au Gratin Potatoes
Roasted Brussel Sprouts
Bourbon Roasted Carrots
Smoked Cheddar Tortellini

Children's meals, vegetarian, vegan, and gluten-free meals are available upon request.



PLATINUM PLATED

HORS D'OEUVRES

Choose two

Mini Crab Cakes
Roasted Pepper Canapes
Creamy Cucumber Bouchées
Twice Baked Potato Bites
Crab & Blue Cheese Fritters
Bacon Wrapped Chicken Bites

Coconut Shrimp
Fig & Jalapeño Bouchées
Shrimp Cocktail
Smoked Salmon Parmesan Crisps
Chicken & Potato Cornbread Muffins
Beef Tenderloin Lollipops

SALADS

Two served family style or one plated.

*Dressing choices include: Ranch, Balsamic, Creamy Garlic,
Italian, Raspberry Vinaigrette, or Sesame Vinaigrette*

Mediterranean

chopped romaine with grape tomatoes, cucumbers,
kalamata olives, crumbled feta, and pita

Spinach

baby spinach with butternut squash, crispy bacon, shredded
carrots, and golden tomatoes

Cobb

chopped romaine with eggs, golden tomatoes, shredded
carrots, crispy bacon, and crumbled blue cheese

Madison

mixed greens with strawberries,
candied pecans and goat cheese

ENTRÉE DUET

Choose two

Baked Salmon

served with bourbon brown sugar glaze

Pork Loin Medallions

served with bourbon bacon barbeque

Chicken Coq Au Vin

braised in red wine, thyme
and rosemary

Crab Cake

served with mango fruit relish

Petite Filet Mignon

served with choice of
horseradish cream or béarnaise

Baked Red Snapper

served with tarragon romesco cream

Rosemary Chicken Kiev

served with lemon champagne sauce

Pecan Crusted Chicken

served with maple dijon glaze

SIDES

Choose two

Duchess Potatoes
California Vegetable Medley
Grilled Asparagus
Au Gratin Potatoes
Roasted Brussel Sprouts
Bourbon Roasted Carrots
Smoked Cheddar Tortellini

Loaded Mashed Potatoes
Roasted Broccolini
Wild Mushroom Risotto
Whipped Sweet Potatoes
Roasted Cauliflower
Four Cheese Stuffed Shells
Customized Vegetable Options

Children's meals, vegetarian, vegan, and gluten-free meals are available upon request.