



OFF SITE WEDDING PACKAGE

MINIMUM OF 35 GUESTS FOR ALL EVENTS

PLATED DINNER MENUS

SALADS

All Entrees include a House Salad and Bread Baskets on Tables with Butter

House Salad:

Romaine Tossed with Cucumber, Matchstick Carrots, Grape Tomatoes and Croutons

With a Choice of Two Dressings on the Tables:

Balsamic Vinaigrette

Thousand Island

Buttermilk Ranch

Sour Cream Blue Cheese

Salad Upgrades:

Pre Tossed Caesar Salad with Croutons and Shredded Parmesan Cheese

Spinach Salad with Bacon, Egg, Mushrooms, and Croutons with A Warm Vidalia Onion Vinaigrette

Mixed Greens with Crumbled Chevre, Grape Tomatoes, Roasted Almonds with a White Balsamic Vinaigrette



ENTREES

Please select one entrée option for all guests, two entrée choices may be offered for an additional fee per person

Host must provide place cards for each guest indicating which entrée was selected

Vegetarian

Cheese Manicotti Baked in a Red Sauce on a Bed of Rich Béchamel Topped Braised Fresh Spinach

Seasonal Vegetable Plate with Roasted Yams and Potatoes and Three Vegetables

Poultry

Chicken, Mushroom and Wild Rice Blend Strudel on Chicken Veloute with Mixed Steamed Vegetables

Frenched Chicken Breast stuffed with Mozzarella, Sun dried Tomatoes, and Artichoke Hearts with a Basil Marinara, Ziti Alfredo and a Broccoli Spear

Chicken Breast Medallions Sautéed with Choice of Tangy Piccata Sauce or a Marsala Mushroom Sauce on Orzo with Brown Butter and Caramelized Onions and Green Beans with Sundried Tomato Flecks

House Made Chicken Cordon Bleu with a Dijon Cream Sauce, Rice Pilaf and Baby Peas with Mushrooms

Black Pepper and Sage Oven Fried Frenched Chicken Breast with Mashed Potatoes and Country Gravy with Squash Casserole



Seafood

Honey Brushed Baked Salmon with Lemon Dill Butter, Roasted Potatoes and a Creamed Spinach Stuffed Tomato

Barbecued Salmon with a Smoky Sweet Mango Barbecue Sauce and a Citrus Butter, Butter Baked Yams and Roasted Two Color Squash

Lump Crab Cakes with Red Beans and Rice and Asparagus with Sides of Lemon and Remoulade

Buttermilk Fried Mountain Trout served with Oven Brownd Potatoes and Corn Pudding with Side of Tartar Sauce

Beef

Chicken Fried Steak with Milk Gravy, Mashed Potatoes and Carrots

Swiss Style Rib eye in Natural Gravy with Onions and Mushrooms, Mashed Potatoes and Peas

Bistro Filet Fanned on the Plate with Red Wine Sauce and Button Mushrooms, Cheddar Twice Baked Potatoes and Mixed Vegetable Medley

Slow Roasted Prime Rib (Must have 50 Person Minimum for this Option) with Cheddar Twice Baked Potato

Grilled Filet Mignon (8 oz.) with Maitre D' Butter, Duchess Potatoes and Roasted Asparagus

Traditional Beef Brisket with Roasted Potatoes and Green Beans

Other Meats

Pork Rib Loin Served with a Sausage and Cornbread Stuffing, Apple Pan Gravy, Glazed Roasted Yams and Braised Red Cabbage

Sliced Pork Sirloin with Red Eye Gravy, Mashed Potatoes and Succotash

New Zealand Rack of Lamb served with Side of Mint Jelly, Duchess Potatoes and a Creamed Spinach Stuffed Tomato

All Dinners include Baskets of Rolls on the Tables with Butter, Iced Tea and Iced Water with Lemon



Add On to Dinner Menus:

TRAY PASSED APPETIZERS

(Including 3-4 Per Guest)

Choose Three

Vegetarian

Spanakopita

Mini Spring Rolls with a Chile Dipping Sauce

Fried Cheese Ravioli With Marinara Dipping Sauce

Chicken

Chicken Dim Sum with a Soy and Rice Wine Vinegar Dipping Sauce

Cashew Chicken Egg Rolls with Ginger Mustard Dip

Buffalo Spiced Chicken Breast with Ranch Dip

Fish and Seafood

Brioche Round with Devilled Smoked Salmon

Coconut Shrimp with Mango Dip

Meat

Sausage Cheddar Ball

Ginger Beef Stuffed Mushrooms

Pastry Wrapped Frank with Mustard Dip



Choose Three

Vegetarian

Pizzette with Shiitake and Gorgonzola

Asparagus Wrapped in Phyllo with Saffron Dip

Shaved Potato and Caramelized Onion Tart

Chicken

Spring Chicken Roulade on Brioche with Aioli

Blackened Chicken with Roasted Tomato Salsa in Tart

Zesty Pastry Wrapped Cheddar Sausage with Lea and Perrins Dipping Sauce

Chicken Tacquito with Chipotle Roasted Garlic Dip

Fish and Seafood

Bacon Wrapped Oysters with Mustard Sauce

Blue Crab and Cheddar Monte Cristo

Coconut Shrimp with Coconut Curry Dipping Sauce

Brioche with Smoked Salmon Deviled Egg

Pastry Cup filled with Spiced Shrimp with Cocktail Sauce or Remoulade Sauce

Meat

Sesame Crusted Pork Tenderloin on Wonton Square

with Ginger Aioli

Mini Corn Cake topped with Barbecue Brisket

and White Corn Relish



THEMED BUFFET MENUS

THE ITALIAN BUFFET

Choose one:

Caesar Salad *with Parmesan Cheese and House Made Croutons and a Caesar Dressing*

OR

Garden Salad with Cucumbers, Tomatoes, Carrots, Mushrooms,
Croutons and a Choice of Two Dressings

Choose one:

Chicken Parmesan baked with Fresh Mozzarella and Marinara

Hand Made Meatballs with a Tomato Marinara

Italian Sausage and Onions in a Balsamic Marinara

Eggplant Parmesan baked with Fresh Mozzarella and a Marinara (Vegetarian Option)

Choose one:

Cheese Manicotti with a Primavera Cream Sauce or a Marinara

Cavatappi Pasta with a Mushroom and Spinach Cream Sauce

Ziti Casserole with a Lemon ricotta and Marinara

Side Bowls of Grated Parmesan Cheese

Italian Loaves and Butter

Iced Tea and Iced Water with Lemon on Guest Tables

Add Fruit for an additional fee per Person

Add a Coffee Station for an additional fee per Person



THE COUNTRY BUFFET

Garden Salad with Mixed Greens, Cucumbers, Tomatoes, Carrots, Mushrooms, Croutons and Two Dressings

Choose Two:

Sliced Sirloin Beef *in Natural Gravy*

Oven Roasted Turkey *in Natural Gravy*

Oven Baked Chicken *Seasoned with Black Pepper and Sage*

Chicken Pot Pie

Country Style Fried Steak *Smothered in Country Gravy*

Choose two:

Oven Baked Macaroni and Cheese

Scalloped Potatoes Au Gratin

Sour Cream Mashed Potatoes

Herbed Rice Pilaf

Orange Buttered Carrots

Corn with Parsley Butter

Country Style Green Beans

Assorted Home Baked Rolls *with Butter*

Iced Tea and Iced Water with Lemon on Guest Tables

Add a Coffee Station for an additional fee per Person



THE UPTOWN BUFFET

Garden Salad with Mixed Greens, Cucumbers, Tomatoes, Carrots, Mushrooms, Croutons and Two Dressings

Choose Two:

*Sliced Pork Sirloin *with an Apple Gravy*

*Grilled Rib Steak in Rich Mushroom Sauce

* Chicken Maryland with Pan Sautéed Chicken Breast, Topped with Sliced Tomato, Swiss Cheese and Smoked Bacon in a Creamy Chicken Veloute

*Frenched Chicken Breast seasoned with Sage and Black Pepper with Pan Gravy

*Baked Mountain Trout Italiano *with Italian Herbs, Breadcrumbs and Tomato Butter*

Choose two:

Steamed Vegetable Medley

Spring Peas *with Pearl Onions*

Whole Green Beans *with Toasted Almonds*

Sour Cream and Chive Mashed Potatoes

Wild and Brown Rice Medley *with Caramelized Onions*

New Potatoes *with Dill and Sea Salt*

Assorted Fresh Baked Rolls *with Butter*

Iced Tea and Iced Water with Lemon on Guest Tables

Add a Coffee Station for an additional fee per Person



THE MARKET BUFFET

Salad Bar:

Spring Mix, Chopped Romaine, Shredded Cheddar, Green Peas, Bacon Bits, Crumbled Blue Cheese, Sundried Cranberries, Garbanzo Beans, Sliced Mushrooms, Cucumbers, Tomatoes, Durkee Onions and Croutons Served with Chef's Choice Assorted Dressings

Choose Two:

Steamed Vegetable Medley

Ratatouille: *Eggplant, Zucchini, Tomatoes,*

Red Bell Peppers, and Garlic

Whole Green Beans *with Toasted Almonds*

Au Gratin Potatoes

Garlic Mashed Potatoes

Wild and Brown Rice Medley *with Caramelized Onions*

Twice Baked Potato Plank *with Sharp Cheddar and Bacon*

Orzo *with Sundried Tomatoes and Basil Butter*

Carving Board, Choose Two:

Herb and Black Pepper Crusted Top Round of Beef *with Horseradish Sauce and a Natural Gravy*

Smithfield Honey Baked Ham *with a Peach Gravy*

Slow Roasted Turkey *with a Sage Dijon Sauce*

Whole Roasted Pork Sirloin *with a Red Eye Gravy*

Soft Yeast Rolls and Crusty Portuguese Rolls *with Butter*

Iced Tea and Iced Water with Lemon on Guest Tables

Add a Coffee Station for an additional fee per Person



THE COUNTRY CLUB DINNER BUFFET

Spring Mix, Chopped Romaine, Shredded Cheddar, Green Peas, Bacon Bits, Crumbled Blue Cheese, Sundried Cranberries, Garbanzo Beans, Sliced Mushrooms, Cucumbers, Tomatoes, Durkee Onions and Croutons Served with Chef's Choice Assorted Dressings

Choose One:

Oven Roasted Whole Beef Tenderloin with a Bourbon Brown Sugar Glaze

(5-6 oz. per Person)

With Horseradish Sauce

OR

Italian Herb Crusted Whole Oven Roasted Beef Tenderloin

With Horseradish Sauce

Carved at the Buffet

Choose One:

Chicken Florentine: Frenched Chicken Breast with Creamed Spinach and Melted Provolone accented with Lemon Zest and Cracked Pepper

OR

Chicken Maryland: Breaded Chicken Breast with Smoked Bacon and Swiss topped with a Rich Mornay Sauce and Sprinkled with Scallions

Choose two:

Sour Cream Mashed Potatoes

Au Gratin Potatoes

Wild and Brown Rice with Onions and Mushrooms

Steamed Vegetable Medley

Asparagus with Hollandaise

Baby Green Beans

Yeast Rolls with Butter

Iced Tea and Iced Water with Lemon on Guest Tables



GOLD LEVEL COCKTAIL RECEPTION

Grilled Asparagus, Red and Yellow Pepper Rings and Portabella Mushrooms

Imported Premium Cheese Display and Dried Fruit Board with Saga Bleu, Brie, Smoked Gouda and Sharp Cheddar with Red Grapes and Dried Orchard Fruits with Assorted Crackers

OR

Pastry Wrapped Brie with Candied Almonds and Dried Fruit Served with French Rounds

Cascading Fruit and Berry Display with Pineapple, Honeydew, Cantaloupe, Strawberries and Additional Seasonal Berries with a Warm Fudge Fondue and Crème Anglaise

Hot Chafer Items

Choose one:

Artichoke and Sundried Tomato Dip

Toasted White Corn, Crawfish and Andouille Dip

Buffalo Shrimp Dip: Mildly Spicy with Cream Cheese, Buffalo Spiced Shrimp and Celery

Warm Charleston Crab Dip

(Any of the Above served with Lavash Crackers, Pita Crisps and Crackers)

Choose one:

Char-grilled Fennel Italian Sausage with Balsamic Marinara Roasted Peppers and Onions

Chicken Tenderloins Grilled and Baked in Florentine Spinach, Marsala and Mustard Cream

Cheese Purses with Spinach and Rose Sauce

Chef Attended Action Carving Station

Choose Two:

Carved Florentine Café Strip

Oven Roasted Salt and Pepper Crusted Top Round of Beef

Roasted French Turkey Breast with Dijon and Herb Rub

Lexington Style (Pickin' Style) Pulled Pork Shoulder

Texas BBQ Beef Brisket

(Any of the Above served with Sliced Soft Rolls and Complementing Sauces)

Gold Level Cocktail Reception Continued

Pasta Chafer Display Station

Choose Two Pastas:

Ziti, Gemelli, Three Color Cavatappi or Orecchiette

Cheese Pasta Purses can be Added for an Additional Add \$1.50 person

Choose Two Sauces:

Reggiano Alfredo, Marinara, Diablo Marinara (spicy with chick stock), Vodka Rose Sauce, Lobster Cream Sauce or Mixed Mushroom (cream or marinara)



Choose Two:

- Grilled Italian sausage with red peppers and scallions
- Baby Shrimp with spinach, peas, scallions and ham
- Bolognese Style: Spiced Ground Sirloin with capers and Red Wine
- Roasted Portabella and asparagus Sauce
- Slow Roasted Pulled Chicken

Served with Sliced French Loaves, Butter, Olive Oil

Bowls of Shredded Parmesan

Upgrade to Chef Attended Action Pasta Station

Choose from above Items (will have Two Chafers Set with Two Prepared Pastas)

Includes Additional Items that Chef Will Prepare to Order at Station for Guests

- Sautéed Mushrooms, Sautéed Red Peppers, Spinach, Scallions, Peas, Cured Ham, Sundried Tomatoes,
- Shredded Parmesan, Spicy Pepper Flakes and Olive Oil

Pricing Includes either the action Carving Station or the Pasta Chafer Display Station. Pasta Can be Changed into a Chef Attended Action Station for an Additional \$3.00 Per Person Plus \$125 Chef Fee (One Chef for Every 100 Guests)

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SILVER HORS D'OEUVRES RECEPTION

Raw Vegetable Crudités:

Flowers of Broccoli and Cauliflower, Cherry Tomatoes, Carrot and Celery Sticks and Olives with Parmesan Peppercorn Dip

Fresh Fruit Display:

Honeydew, Cantaloupe, Grapes, Pineapple and Strawberries with Honey Yogurt Dipping Sauce

Domestic Cubed Cheeses Display:

with Grape Cluster Garnish and Gourmet Crackers

Choose One:

Buffalo or Teriyaki Chicken Drumettes

Sage and Black Pepper Chicken Bites with a Creamy Herb Dip

Sirloin Meatballs: *Teriyaki with Pineapple, Orange Barbecue or Swedish Style*

Cavatappi Pasta in a Shrimp Alfredo Sauce

Choose One:

Artichoke and Sun Dried Tomato Dip with Cracker Bread

Buffalo Chicken Dip with Cracker Bread

Spinach Queso Dip with Tortilla Chips

This is a light cocktail reception menu and is not heavy enough to be considered dinner. Available in 10:00 am – 4:00 pm time frame or if event starts at 8:00 pm or after (after guests have had dinner)

This menu includes one server per 50 Guests.

Painted Plate will provide seating for half of guests at 48 inch round cocktail tables that are not pre-set.

If Prefer Seating for All Guests, Add \$4 per person



DESSERTS

Choose one from any category:

Family Style Served Cookies and Dessert Bars (assortment)

Glazed Citrus Pound Cake

Double Chocolate Sheet Cake

Apple, Peach or Mixed Berry Cobbler, Buffet Style only

Apple Strudel with caramel Sauce

Chocolate Turtle Brownie Torte

Brown Sugar Pound Cake with Seasonal Berries and Whipped Cream

Key Lime Pie

Strawberry Cream Layer Torte

Vanilla Bean Philadelphia Cheese Cake

Triple Chocolate Cheese Cake