



Wedding Catering Menus

Introducing a selection of custom menus perfectly designed for a wedding reception. Whether you are going for a casual, laid back feel or elegant, classic dining, we offer a little bit of everything to suit your style, taste, and preference.

Wedding Menus are designed to encompass your entire reception. We offer full service catering for weddings to ensure the event is stress free and handled professionally from start to finish. The below menus are priced to include hors d'oeuvres (served during cocktail hour), disposable plateware, flatware, cups, napkins, and a non-alcoholic beverage station. We take pride in our unique & elegant setup & display for buffet service, and customize each event to fit the particular style and theme.

**Incurs an additional cost



Pg. 2-3 Themed Menus

Pg. 4- Hors d'Oeuvres & Add On's

Pg. 5- Stations

NO. 1- SOUTHERN STYLE

Fried Green Tomato Bites

Deviled Eggs

Hot Spinach Dip w/ breads, crostini, veggies

Garden Salad w/ 2 dressings

Homestyle Biscuits w/ Honey butter

Baked Creamy Mac & Cheese

Slow Cooked Collard Greens OR Green Beans w/ bacon & fried onions

Smashed Potatoes w/ Gravy

Choose 2 Entrees: Chicken & Waffles, Pot Roast w/ Root Vegetables,
Herb Crusted Pork Tenderloin, Southern Fried Chicken, Grilled/Blackened Fresh Fish**

No. 2- BACKYARD BBQ

Cowboy Succotash {black beans, corn, avocado, red onion, bell pepper, vinaigrette}

Fried Onion Rings

BBQ Chicken Flatbread Bites

Garden Salad or Vinaigrette Coleslaw

Yeast Rolls or Garlic Texas Toast

BBQ Baked Beans

Broccoli Rice Au Gratin

Potato Salad or Corn Cobs

Choose 2: Memphis Style Pulled Pork, Drunk Chicken,
Smoked Sausage Links, Smoked Chicken Thighs, Cherry Bourbon Salmon**

No. 3- SOUTH OF THE BORDER

Mexican Dip Trio {salsa, guacamole, queso, chips}

Chicken & Cheese Quesadilla Bites

Mexican Salad

Black Beans & Spanish Rice

Tacos OR Fajitas-

CHOOSE 2 Proteins: Flank Steak, Ground Beef, Salsa Lime Chicken,
Baja Fish**, Blackened Shrimp**, Marinated Tempeh, Honey Lime Chicken Enchiladas
Toppings Bar- lettuce, cheese, sour cream, tomatoes, salsa, tortillas, hot sauces

No. 4- SICILIAN FAMILY FAVORITES

Antipasti Platter

Roma Bruschetta w. Toast Points

Italian Salad w. Creamy Dressing

Parmesan Bread Sticks or French Bread w. Garlic Aioli

Herb Roasted Red Potatoes

Parmesan Asparagus

Choose 2: Chicken Marsala, Baked Ziti, Pesto Salmon**
Five Cheese Mac & Cheese, Lemon Butter Basil Angelhair

No. 5- ITALIAN FEAST

Pesto Crostini

Spaghetti & Meatball Minis

Sausage & Cream Cheese Stuffed Mushrooms

Italian Salad w/ Creamy Dressing

Garlic Breadsticks or Parmesan Bread

Roasted Vegetables

Garlic Smashed Potatoes

Choose 2: Blackened Chicken Alfredo, Sweet Italian Sausage Penne,
Tomato Basil Rigatore, Chicken Parmesan, Shrimp Scampi, Pasta Primavera

NO. 6- GULF SEAFOOD BASH

Cold Shrimp Cocktail w. Zesty sauce

Fresh Fruit Platter

Hot Smoked Tuna Dip

Spring Salad w. Herb Vinaigrette

Cheddar Biscuits

Buttered New Potatoes

Green Bean Almondine OR Steamed Lemon Butter Broccoli

Choose 2: Crab Cakes w. Remoulade, Grilled Shrimp Skewers,
Seafood Pasta, Parmesan Crusted Fish, Grilled Herb Chicken

NO. 7- CONTINENTAL DINNER

Fresh Fruit & Vegetable Crudités

Parmesan Stuffed Mushrooms

Citrus Salad w. Orange Poppyseed Vinaigrette

Yeast Rolls OR French Bread w. Garlic Aioli

Roasted Red Potatoes

Steamed Vegetable Medley

Choose 2: Garlic Herb Chicken, Rosemary Beef Medallions,
Italian Crusted Pork Tenderloin, Grilled/Blackened Fresh Fish**, Prime Rib**

No. 8 - CATERED YOUR WAY

Create your own Custom Wedding Menu by mixing and matching the
hors d'oeuvres, entrees, side items, salad and bread
to design a menu that fits your wedding style and personal taste.

This menu is priced based on selections.

Har d'oeuvres Menu

Fresh Seasonal Fruit Display

Domestic Cheese Platter

Vegetable Crudités

Parmesan Stuffed Mushrooms

Caprese Skewers

Mexican Dip Trio {Salsa, Guacamole, Queso}

Herbed Cream Cheese Cucumber Sandwiches

Tomato Bruschetta Bites

Cheese Quesadilla Triangles

Sweet Chili Meatballs

Antipasto Platter w. Meats, Cheeses, Breads, Roasted Veggies, Olives

Spinach & Artichoke Dip w. Crackers and fresh veggies

Sausage & Cream Cheese Stuffed Mushrooms

Mediterranean Dip Trio {Hummus, Tzatziki, Spinach Dip}

Chicken Salad Croissants

Spring Rolls

Chicken & Waffle Bites

Grilled Cheese Sammies w. Tomato Basil Soup Shooters

Gourmet Deviled Eggs

Crostini Station

Jumbo Shrimp Cocktail w. Sauce

Sand Dollar Crab Cakes w. Remoulade

Sliders- BBQ Pulled Pork & Mini Cheeseburger

Crab & Mozzarella Stuffed Mushrooms

Smoked Tuna Dip

BBQ Chicken Flatbread Bites

Buffet Table Setup... \$75.00

Includes three (3) 8' tables with black or white linens

China Plateware... \$12 per person

Includes salad plate, dinner plate, tea/water goblet, salad fork, dinner fork, knife, teaspoon, linen napkin, cake plate and dessert fork, as well as full service setup and cleanup

Servers/ Wait Staff... \$75.00 per server/ 4 hours with catering (\$125 without catering)

Bartenders... \$200.00 per bartender/ 4 hours

Cake Service...\$50 (up to 50 guests) , \$75 (up to 100 guests), \$100 (more than 100 guests)

Includes plates, napkins, forks, cake cutting set, cutting/plating

Add Ons

Stations

Stations do not include beverage setup unless noted.

Shrimp & Grits

homemade butter grits served hot w/ sauteed or blackened shrimp & a variety of toppings including green onions, cheese, crumbled bacon, hot sauces, chopped ham, and condiments

Mashed Potato Bar

load up a bowl chocked full with delicious, creamy mashed potatoes and all the toppings you could want- butter, sour cream, chives, bacon, ham, black olives, green onions, shredded cheeses, gravy, & seasonings. If you'd like to make it a main course, we recommend adding shredded meats to the bar such as BBQ chicken or pork.

Street Taco Bar

Corn and flour tortillas with your choice of 3 proteins: Baja Fish, Shredded Chicken Seasoned Ground beef, Marinated Flank Streak, or Citrus Shrimp. Includes black beans, Spanish Rice, lettuce, cheese, tomato, red onion, sour cream, pico de Gallo, salsa, cilantro, hot sauce, etc.

Slider Station

Sliders are always a hit; choose one style or a mix and match of flavors for every taste- BBQ Pulled Pork, Hawaiian Ham & Swiss, BLT, American Cheeseburger, Veggie

Low Country Shrimp Boil

Gulf shrimp, Andouille Sausage, corn niblets, red potatoes, celery, & lots of Old Bay cooked onsite with one non-seafood entree, a few sides and breads to soak it all up

You're Killin' Me Smalls S'mores Station

A delicious spread of chocolate, marshmallows, & graham crackers served for a make your own S'mores Bar. Try good old fashioned S'mores or add a few twists on the classic style, such as Sea Salt Caramel, Peanut Butter, or York Peppermint Style

Breakfast at Tiffany's Brunch Station

Who doesn't love brunch? Bring the family together with a classic start including scrambled eggs or hearty breakfast casserole, hash browns or breakfast potatoes, pork sage sausage, applewood bacon, chicken and waffles, fresh fruit medley, a variety of sweets, and mini yogurt parfaits. Includes OJ and Cranberry Juice.