



*Classic Wedding Offerings
Presented By*



Easy
Entertaining
Preserving Local Flavor Since 2006

Build Your Own

Items in packages are all served by our friendly, knowledgeable staff members, at a fully styled buffet table or table side for a family style dining experience.

- Package 1: Choose one protein, one salad, and two sides
- Package 2: Choose one protein, one salad, and three sides
- Package 3: Choose two proteins, one salad, and two sides
- Package 4: Choose two proteins, one salad, and three sides

Prices for fully staffed events begin at \$75 per guest and include classic china and glassware. Prices are based on a 50 guest count minimum but can be adjusted to suit more intimate groups.

Included Proteins

Arugula Pesto Grilled Chicken	Nashville Fried Chicken Breast	Green Goddess Pork Loin
Herb Grilled Chicken	Chicken Marsala	Chimichurri Pork Loin
Dijon Grilled Chicken	Chicken Piccata	Ginger-Molasses Brisket
Bruschetta Grilled Chicken	Molasses Braised Chicken	Herby Brisket
Coconut Grilled Chicken	Turkey Breast	Seared White Fish w/Lemon-Caper Relish
Herb Roasted Chicken	Turkey Thigh	
Prosciutto Wrapped Chicken Breast	Garlic and Herb Pork Tenderloin	
Fried Chicken Breast	Duxelle Stuffed Pork Loin	

Protein Upgrades

Dry Rubbed Pork Chops (bone-in)	Poached Salmon	Braised Short Ribs
Parmesan Crusted Halibut	Blueberry BBQ Salmon	Cocoa-Espresso Lamb Tenderloin
Seared White Fish	Miso Glazed Salmon	Brown-Mustard & Horseradish Lamb Chops
Prosciutto Wrapped White Fish	Beef Tenderloin	Chimichurri Lamb Chops
Fish en Papillote	Steak Tips	Lamb Burgers (includes buns or pita and whipped feta sauce)
Seared Scallops over Succotash	Herb Roast Beef	
Brown Butter Seared Scallops	Herb Grilled Sirloin	
Baked Salmon	Herb Grilled Flat Iron	

Included Salads & Sides

Citrus Salad	Traditional Caprese	Pasta alla Norma
Berry-Balsamic Salad	Composed Vegetable Salad	Lemon-Butter Spaghetti
Beach House Salad	Composed Farro Salad	Haricot Verte
Asparagus Salad	Composed Bulgur Salad	Whipped Potatoes
Early Summer Salad	Soy-Ginger Cucumber Salad	Whipped Potatoes & Cauliflower
Prosciutto and Melon Salad	Balsamic Green Beans	Roasted Petit Potatoes
Anti Pasto Salad	Pesto Pasta	Za'atar Roasted Cauliflower
Caesar Salad	Burst Tomato Pasta	Cauliflower Rice
Greek Salad	Chicken and Burst Tomato pasta	Grilled Asparagus
Cobb Salad	Baked Ziti	Grilled Seasonal Vegetables
Picnic Potato Salad	Baked Ziti with Meatballs	Eggplant with Muhammara
Picnic Pasta Salad	Eggplant Lasagna	Vegetable Succotash
Classic Coleslaw	Mac 'n Cheese	Carrots with Gremolata
Greek Orzo	Roasted Tomato Mac 'n Cheese	Corn on the Cobb
Composed Quinoa Salad	Grilled Vegetable Ziti	Baked Beans
Caprese Quinoa Salad	Artichoke and Lemon Pasta	

a la carte Entrees + Sides

Perfect Poultry

ARUGULA PESTO GRILLED CHICKEN

all-natural 6 oz. chicken breast - grilled - house-made arugula pesto

HERB GRILLED CHICKEN

herb brined all-natural 6 oz. chicken breast - grilled

DIJON GRILLED CHICKEN

all-natural 6 oz. chicken breast - grilled - dijon mustard glaze

BRUSCHETTA GRILLED CHICKEN

grilled all-natural 6 oz. chicken breast - topped with tomato-basil compote & mozzarella cheese

COCONUT GRILLED CHICKEN

all-natural chicken breast marinated with coconut milk, lime & spices - grilled

HERB ROASTED CHICKEN

brined & roasted all-natural chicken - whole chicken cut into 8 pieces

PROSCIUTTO WRAPPED CHICKEN BREAST

all-natural chicken breast baked & wrapped in prosciutto

JAMAICAN JERK CHICKEN

all natural chicken breast - Jamaican inspired spice rub

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried

NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced bacon fat mop

CHICKEN MARSALA

seared, thinly sliced chicken breast - mushroom & marsala wine sauce

CHICKEN PICCATA

breaded & seared chicken breast in a lemon-butter caper sauce

MOLASSES BRAISED CHICKEN

slow braised chicken with molasses & spices - pulled

TURKEY BREAST

all-natural turkey breast - herb rub or brown sugar chipotle glaze

TURKEY THIGH

all-natural turkey thigh - herb rub or brown sugar chipotle glaze

Seafood

PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb topper

SEARED WHITE FISH

sustainably sourced cod or haddock - lemon caper relish

PROSCIUTTO WRAPPED WHITE FISH

Cod or Haddock (based on availability) wrapped in prosciutto & baked

FISH EN PAPILOTE

locally sourced white fish - steamed in paper with lemon & herbs

SEARED SCALLOPS

seared sea scallops over tomato, white bean & zucchini succotash

BROWN BUTTER SEARED SCALLOPS

sea scallops seared in brown butter with herbs, lemon & garlic

BAKED SALMON

sustainably sourced salmon - topped with mustard and a parsley-butter breadcrumb - baked

POACHED SALMON

poached lemon & thyme salmon - sustainably sourced

BLUEBERRY BBQ SALMON

sustainably sourced salmon - roasted with house-made blueberry BBQ sauce

MISO GLAZED SALMON

sustainably sourced salmon with a house-made miso glaze

Pork

SMOKED PULLED PORK

house-smoked pork - pulled

MEDITERRANEAN PULLED PORK

all-natural pork braised with white wine, oregano, onion + lemon - pulled

GARLIC & HERB PORK TENDERLOIN

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced

DUXELLE STUFFED PORK LOIN

all-natural loin - mushroom duxelle - roasted & sliced

GREEN GODDESS PORK LOIN

roasted & sliced pork loin topped with house-made herby green goddess

CHIMICHURRI PORK LOIN

roasted & sliced pork loin topped with house-made chimichurri

DRY RUBBED PORK CHOPS

all-natural pork chops - house-made spice rub - roasted

Lamb

COCOA-ESPRESSO LAMB TENDERLOIN

house rub

HORSERADISH-MUSTARD LAMB RACK

all-natural lamb - house rub

LAMB CHOPS

available with a brown mustard-horseradish rub or house-made chimichurri

LAMB BURGERS

house-made lamb burgers with tangy feta-yogurt spread

Beef

BEEF TENDERLOIN

sustainably sourced beef, roasted to medium rare - sliced

STEAK TIPS

grilled grass-fed tips - onion, garlic & herb marinade

HERB ROAST BEEF

grass-fed - roasted to medium rare

HERB GRILLED SIRLOIN FLANK

grass-fed - grilled to medium rare

HERB GRILLED FLAT IRON

grass-fed - grilled to medium rare

BRAISED SHORT RIBS

sustainably sourced short ribs braised with tomato, red wine & herbs - pulled off the bone

GRILLED RIBEYE

Blackbird Farm's ribeye - grilled to medium rare

BRISKET

grass-fed - with ginger-molasses glaze or herb rub - pulled or sliced

Vegan/Vegetarian

CAULIFLOWER STEAKS (VEGAN, GF)

spiced cauliflower steaks with tahini, parsley, pecans and pomegranate molasses

WHOLE ROASTED CAULIFLOWER (VEGAN, GF)

whole cauliflower head - tomato rub - roasted & served with pesto

BAKED EGGPLANT (v, GF)

eggplant baked with house-made roasted garlic tomato sauce & mozzarella cheese

QUINOA MEATBALLS (VEGAN)

house-made jumbo herby quinoa meatballs with crushed tomato sauce

VEGAN MAC 'N CHEESE

al dente pasta - house-made vegan cheese sauce

ARTICHOKE AND LEMON PASTA (VEGAN)

spaghetti - grilled artichoke and roasted garlic sauce - lemon juice

Pastas

PESTO PASTA (v)

al dente pasta - house-made pesto - fresh sweet corn - arugula

BURST TOMATO PASTA (v)

al-dente pasta - burst tomato & garlic pan sauce

CHICKEN & BURST TOMATO PASTA

al-dente pasta - burst tomato & garlic pan sauce - all-natural chicken

BAKED ZITI (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese

BAKED ZITI & MEATBALLS

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs

EGGPLANT LASAGNA (v)

house-made crushed tomato sauce - arugula - eggplant - parmesan - ricotta cheese - layered and baked

MAC 'N CHEESE (v)

al-dente pasta - signature cream sauce

ROASTED TOMATO MAC 'N CHEESE (v)

al-dente pasta in our signature cream sauce with roasted cherry tomatoes

LOBSTER MAC 'N CHEESE

al-dente pasta - signature cream sauce - lobster

GRILLED VEGETABLE ZITI (v)

al-dente pasta - house-made tomato sauce - grilled zucchini - topped with house-made pesto

PASTA ALLA NORMA (v)

al-dente pasta - eggplant & crushed tomato sauce - topped with ricotta salata

LEMON-BUTTER SPAGHETTI

spaghetti in a lemon butter sauce with arugula and crispy prosciutto

Salads

CITRUS SALAD (v, GF, DF)

mesclun greens - fresh radish & citrus - quinoa - pickled onions - citrus vinaigrette

BERRY-BALSAMIC SALAD (v, GF)

mesclun greens - fresh seasonal berries - goat cheese - almonds - pickled onions - honey-balsamic vinaigrette

BEACH HOUSE SALAD (v, GF)

mesclun greens - fresh tomatoes, cucumber and sweet corn - house-made crispy onion strings - buttermilk-veggie dressing

ASPARAGUS SALAD (v, GF)

arugula - shaved asparagus - grated parmesan - lemon vinaigrette

EARLY SUMMER SALAD (v, GF)

mesclun greens - shaved asparagus - quinoa - fresh tomatoes - goat cheese - lemon-herb vinaigrette

PROSCIUTTO & MELON SALAD (GF)

mesclun greens & arugula - crispy prosciutto - fresh melon & cucumbers - lemon-herb vinaigrette

ANTIPASTO SALAD (v, GF)

mesclun greens - marinated artichokes - fresh tomatoes - pickled onions - shaved parmesan - honey-balsamic vinaigrette

CAESAR SALAD (v)

romaine - shaved parmesan - house-made croutons - creamy Caesar dressing

GREEK SALAD (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

COBB SALAD (GF)

mesclun greens - blue cheese - fresh tomato - chopped hard boiled egg - chopped all-natural bacon - green goddess dressing

Chilled Sides

PICNIC POTATO SALAD (v, GF)

classic creamy potato salad

PICNIC PASTA SALAD (v)

classic creamy pasta salad

CLASSIC COLESLAW

creamy shaved vegetable coleslaw

GREEK ORZO (v)

orzo pasta with fresh tomato, fresh cucumber, kalamata olives & feta tossed in red wine vinaigrette

COMPOSED QUINOA SALAD (v, GF)

quinoa with fresh tomato, corn, cucumbers and arugula tossed in house-made pesto

CAPRESE QUINOA SALAD (v, GF)

quinoa with fresh tomatoes, mozzarella, basil & balsamic

TRADITIONAL CAPRESE (v, GF)

fresh tomatoes with petit mozzarella, backyard basil and balsamic

COMPOSED VEGETABLE SALAD (v, GF)

fresh radish and tomato - grilled zucchini, bell peppers and asparagus - green goddess dressing - sunflower seeds

COMPOSED FARRO SALAD (DF)

farro - chopped chicken breast - fresh corn - roasted garlic

COMPOSED BULGUR SALAD (DF)

herby bulgur wheat salad with bell peppers, chickpeas, feta and golden raisins - red wine vinaigrette

SOY-GINGER CUCUMBER SALAD (vegan, GF)

fresh cucumbers with house-made soy-ginger dressing, scallions & cilantro

BALSAMIC GREEN BEANS (vegan, GF)

blanched green beans with onions, garlic & balsamic

Hot Sides

HARICOT VERTE (vegan, GF)

haricot verte with shaved fennel & a lemon-garlic sauce or tossed in a house-made orange glaze

WHIPPED POTATOES (v, GF)

skin-on with cream and butter

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon

ZA'ATAR ROASTED CAULIFLOWER (v, GF)

spiced roasted cauliflower with tahini sauce

CAULIFLOWER RICE (vegan, GF)

riced cauliflower with herbs and lemon

GRILLED ASPARAGUS (vegan, GF)

with lemon and crushed red pepper

GRILLED SEASONAL VEGETABLES (vegan, GF)

with balsamic glaze & fresh herbs

EGGPLANT WITH MUHAMARRA (vegan)

roasted eggplant with a roasted bell pepper sauce (*contains nuts*)

VEGETABLE SUCCOTASH (v, GF)

tomato, white bean and zucchini succotash with pomegranate molasses

CARROTS WITH GREMOLATA (vegan, GF)

roasted carrots with herby sunflower seed gremolata

CORN ON THE COBB (v, GF)

with parsley-lemon butter

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house

Sweet Tooth

FINISH ON A SWEET NOTE

Cookies & Cakes

ASSORTED COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - funfett pretzel cookies

SM Platter \$49 (12 of each cookies, 36 pieces total)

LG Platter \$108 (24 of each cookies, 72 pieces total)

BROWNIE COOKIES (GF/DF)

freshly baked

\$72 per 24

VEGAN FUNFETTI COOKIES

freshly baked

\$72 per 24

LEMON SANDWICH COOKIES

cream cheese buttercream sandwiched between two lemon sugar cookies

\$72 per 24

BROWNIES

fresh baked

\$60 per 24

TAHINI BLONDIES

classic blondies with a twist

\$60 per 24

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream

\$39 per 8 inch cake

\$72 24 cake bites

HONEY CHAMOMILE CAKE

chamomile infused tea cake with honey buttercream

\$39 per 8 inch cake

\$72 per 24 cake bites

VANILLA-BERRY CAKE

vanilla cake with seasonal fruit buttercream (*may be rhubarb, strawberry, or blueberry depending on the season*)

\$72 per 24 cake bites

CARROT CAKE

our take on a classic - carrot cake with cream cheese buttercream

\$39 per 8 inch cake

\$72 per 24 cake bites

Petit & Individual Desserts

POT DE CRÈME (GF)

dark chocolate or white chocolate - served in 4 oz. glass jars
\$70 per 10 jars

YOGURT PANNA COTTA (GF)

house-made yogurt custard with macerated fruit - served in 4 oz. glass jars

\$70 per 10 jars

COFFEE PANNA COTTA (GF)

house-made coffee infused custard - served in 4 oz. glass jars

\$70 per 10 jars

RICOTTA CHEESECAKE JARS (GF)

house-made ricotta cheesecake over a cornmeal crumb - served in 4 oz. glass jars

\$70 per 10 jars

COCONUT CREAM PIE JARS

coconut cream custard - pie crust crumb - rum spiked coconut whipped cream - served in 4 oz. glass jars

\$70 per 10 jars

LEMON CURD JARS

house-made lemon curd topped with buttered graham cracker crumb - served in 4 oz. glass jars

\$70 per 10 jars

SEASONAL SHORTCAKE JARS

house-made shortcake layered with macerated seasonal fruit and whipped cream - served in 4 oz. glass jars

\$70 per 10 jars