

Jacquie's

gourmet catering

high-end production. culinary expertise.



Jacquie's Gourmet Catering for your Wedding Reception

This package is designed to serve as a guide to assist you in the planning process for your special day. Please keep in mind Jacquie's Gourmet Catering is a full service caterer. We will assist you with ideas and suggestions so that we can capture your vision for your special day.

With our close attention to detail we will put you at ease when planning your wedding reception. We also can refer you to other professionals you might need during your planning process such as, Venues, Wedding Planners, Bakeries, Florist and Entertainment Services.

Enclosed you will find a sampling of our Wedding Menu's and Packages. We will work with you to find the perfect menu or we can develop a customized menu to meet your needs.

Whether you wish to have Hors d' oeuvre's, Dinner Buffet or Formal Sit Down Dinner Jacquie's Gourmet Catering will provide a memorable event for you and your guests.

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Hors d'oeuvre Packages

Elaborate Crudité Display

8.50/PERSON

An Elegant Display of Imported Cheese Wedges, Domestic Cheese Fingers, Red and White Grapes, Strawberries, Dried Fruits, Raw Vegetables, to include Broccoli, Cauliflower, Grape Tomatoes, Squash, Carrot Sticks, Zucchini, Celery, Served with Dill Dip, Imported Crackers and Almonds

15.75/PERSON

Sun Dried Tomato and Basil Pesto Torte with Assortment of Crackers

Assortment of Mini Focaccia Sandwiches

Bourbon Chicken Skewers

Whole Brie and Raspberry in Puff Pastry served with Crostini's

Domestic Cheese Tray with Grapes and Water Crackers

Crudités Basket with Garden Herb Dip

Chocolate Covered Strawberries

19.75/PERSON

Sun Dried Tomato and Basil Pesto Torte with Assortment of Crackers

2oz Soft White Rolls with Roasted Pork Accompanied

with Sautéed Apples and Horseradish Mayonnaise

Beef Marinated in Asian Spices

Sautéed and Placed in English Cucumber Cups

Chicken Breast Marinated in Lime, Scallions, Jalapeños and olive oil, Skewered, Grilled and Served with Avocado Cream Dip

Spicy Crab Cakes with Mango Mojo

Domestic Cheese Tray

Customized and Served with Grapes and Water Crackers

Chocolate Tart

Lemon Meringue Tart

24.75/PERSON

2oz Soft White Rolls with Peppercorn Encrusted organic Beef

Slowly Roasted until Medium Rare and Served

with Jacquie's Spicy Red Pepper and Basil Pesto

Indonesian Chicken Breast Skewers Marinated in Indonesian Spices, Grilled and Served with Peanut Coconut Sauce

Shrimp Skewers with Spicy Mango Vinaigrette

Imported Cheese Tray

Customized and Served with Grapes and Water Crackers

South Western Torte with Tomatoes, Olives, Scallions and Crostini's

Chocolate Covered Strawberries

Mini Opera Petit Fours

A La Carte Hors d'oeuvres

COCKTAIL SANDWICHES

- Assortment of Mini Focaccia Sandwiches: Smoked Turkey, Salami or Chicken Pesto Salad ... 2.50
Beef Tenderloin Sandwiches with Water Cress, Blue Cheese and Red Onion...4.75
2oz Soft White Rolls with Peppercorn Encrusted organic Beef
Slowly Roasted until Medium Rare and Served with Jacquie's Spicy Red Pepper and Basil Pesto ... 4.50
2oz Soft White Rolls with Roasted Pork Accompanied with Sautéed Apples and Horseradish Mayonnaise ... 2.50
2oz Vegetarian Soft White Rolls with Tomato, Buffalo Mozzarella and Jacquie's Basil Pesto ... 2.50
Roasted Herbed Pork Loin, chef carved and served with Apples, Baby Rolls and Aioli3.95
Beef Tenderloin Sliders ...4.75
Mini Sliders with Cheese and Chipotle Aioli2.50
Mini Lamb Sliders with Caramelized Shallots and Mint Jelly...5.00
Mini Cuban Sandwiches....3.00

BEEF

- Filet Mignon with Horseradish Cream on Toasted Baguette ... 3.25
Marquez Meatballs with Yogurt Sauce ... 2.25
Bourbon Beef Skewers ... 3.50
Portobello Mushroom Caps with Beef Tenderloin Tips and Blue Cheese ... 2.75
Chef Craved Beef Tenderloin Marinated in Garlic, Fresh Herbs and olive oil
Slowly Roasted to Perfection and Served with Au Jus Aioli and Horseradish Cream ... 5.50
Beef Marinated in Asian Spices Sautéed and Placed inside English Cucumber Cups ... 2.00
Mini Reuben's ... 2.00
Mini Meatloaf Cup Cakes with Mashed Potato Frosting...2.50

POULTRY

- Bourbon Chicken Skewers ...2.50
Tandoori Chicken Skewers: A modern twist on the Indian Classic ... 2.50
Brandied Chicken Pate Served with Toasted Baguette ... \$60/Terrine
Mini Chicken Creole Crepes... 2.25
Chicken Breast Marinated in Lime, Scallions, Jalapeños and olive oil
Skewered, Grilled and Served with Avocado Cream Dip ... 2.50
Indonesian Chicken Breast Skewers Marinated in Indonesian Spices
Grilled and Served with Peanut Coconut Sauce ... 2.50
Lemon and Saffron Chicken Brochettes ... 2.50
Baked Chicken Wings in Honey, Buffalo or Mango Barbeque Sauce ... 2.00
Mini Chicken and Leek Fricassee Pot Pies ... 2.50
Chicken Quesadillas with Chipotle Aioli ...2.50

A La Carte Hors d'oeuvres

POULTRY continued

- Buffalo Chicken Cup Cakes...2.00
- Thai Chicken Cigars with Sweet Dipping Sauce1.75
- Mini French Chicken Pot Pie ... 2.50
- Mini Chicken and Leek Fricassee Pot Pies...2.50

CHEESE AND FRUIT

- Tuscany Platter: Assortment of Italian Meats, Parmigiano-Reggiano and Italian Salsa ... 4.75
- Provençal Platter: Assortment of French Meats, Provençal Cheese and olives ... 4.75
- Whole Brie and Raspberry in Puff Pastry ... 80.00 (serves 50)
- Selection of Cheese Straws ... 1.50
- Domestic Cheese Tray Customized and Served with Grapes and Water Crackers ... 4.25
- Artisan Cheese Display: Aged Gouda, St. Andre, Boucheron, Stilton, Cambenzola, Roquefort and Appenzeller ... 5.75
- Goat Cheese and Apple Tartlets ... 2.95
- Whole Baked Brie with Cranberry Pistachio Chutney and Water Crackers ... 80.00
- Mushroom and Truffle Oil Cheesecake served with Crackers, Small...55.00(serves 25/50) Large ... 105.00 (serves 75/100)
- Three Layer Pesto Torte with Goat Cheese, Cream Cheese, Sundried Tomatoes, Fresh Basil Pesto and Pine nuts with Crackers ... \$55.00 small \$105 large
- Three Layer Chipotle Torte with Roasted Red Peppers, Chipotle, Goat Cheese, Cream Cheese and Cilantro Lime Pesto with Crackers ... \$55.00 small \$105 large
- Fresh Fig and Mascarpone Cheesecake with Crackers... small... 55.00 (serves 25/50) Large... 105.00 (serves 75/100)
- Cranberry and Brie Bites...2.00
- Blackberry, Camembert and Brie Skewers...1.75
- Water Melon stuffed with Goat Cheese and Fresh Mint...2.25
- Mini Grilled Cheese ... 1.50
- Macaroni and Cheese in Parmesan Cups ... 2.50
- Goat Cheese Lollipops...2.50
- Mini Mac and Cheese with Prosciutto and Smoked Apple Cheddar (awarded "Best Mac and Cheese" by Indy's Dine Magazine) ... 2.00

A La Carte Hors d'oeuvres

THE SEA

- Tuna Tartar with Ginger, Sesame oil and Garlic Chile Paste ... 2.50
Shrimp Skewers with Spicy Mango Vinaigrette ... 3.00
Jumbo Shrimp with Avocado Salsa with a Sweet Potato Sprig ... 2.50
Skewered Cilantro Lime Shrimp ... 3.00
Coconut Shrimp with Tamarind Ginger Sauce ... 3.00
Freshly Cooked Jumbo Shrimp Cocktail with Jacquie's Horseradish Cocktail Sauce (3 Prawns per Person) ... 6.50
Scallops Wrapped in Pancetta with Rosemary ... 3.75
Salmon and Tuna Tartar on English Cucumber Discs ... 2.50
Cornmeal Blini with Smoked Salmon and American Caviar ... 4.50
Cured Wild Salmon with Pimento Served with Lemon and Slices of Homemade Breads ... 70/Whole Salmon
Lump Crab Dip with Jerusalem Artichokes Served with Pita Chips ... 2.75
Caviar Bar: Melba Toast, Egg Whites, Egg Yolks, Scallions, Crème Fraiche and Lemon ... Market Price
Scottish Smoked Salmon Platter Served with Capers, Lemon, onion and Crème Fraiche ... 5.00
Mini Herb Frittatas with Smoked Salmon ... 2.75
Seared Ahi Tuna ... 2.75
Seared Scallop with Star Anise, Leeks and Persimmon ... 3.00
Lobster Martini ... 8.50
Coconut Shrimp Lollipops ... 2.50
Individual Shrimp Cocktail in Shot Glass ... 2.50
Potato Pancakes with Crème Fraiche and Caviar ... 4.00
Scottish Smoked Salmon Tartar with Crème Fraiche and Chives on a Baby New Potato ... 2.00
Conch Fritters with a Mary Rose Sauce ... 2.50
Chipotle Shrimp in Tortilla Cups ... 3.00
Chou Pastry Puffs stuffed with Lobster Salad ... 4.00
Spicy Crab Cakes with Mango Mojo ... 2.50
Individual Scallop and Shrimp Ceviche with Fresh Avocado, Tomatoes and Cilantro ... 4.00
Mini Ahi Tuna Taco's with Avocado and Jalapeno's ... 3.75
Mini Seafood Crepes ... 2.75
Sesame Seared Tuna on Star Fruit with Wasabi Mayonnaise ... 2.50
Smoked Salmon, Cream Cheese and Cucumber Canapé ... 1.50
Smoked Salmon Lollipops ... 2.00
Shrimp, Cucumber and Dill Canapé ... 1.50
Mini Crab Cake Sliders ... 2.50
Caviar Cake ... small ... 125.00 (feeds 50)

A La Carte Hors d'oeuvres

VEGETARIAN

- Heirloom Tomato Tapenade Tartlets ... 2.50
Marinated Goat Cheese and olive Tapenade on Crostini ... 2.95
Wild Mushroom, olive and Roasted Red Pepper Bruschetta ... 2.50
Blini with Roasted Sweet Peppers and Eggplant Caviar ... 1.95
Wild Mushroom Turnovers... 1.75
Fig and Gorgonzola Crostini with Caramelized onion ... 2.95
Roasted Eggplant, Red Pepper and Mozzarella Crostini ... 2.95
Jumbo Asparagus with Wasabi Mayonnaise Dip ... 1.75
Roasted Eggplant Dip with Pita Chips ... 1.25
Wild Mushrooms and Truffle oil in Mini Tarts ... 2.50
Baby Crudité Basket Assorted of Farmed Vegetables with Garden Herb Dip ... 3.50
Baby Red Potatoes with Crème Fraiche and Osetra Caviar ... 4.75
Mini Pastry Cases with Piped Goat Cheese...2.50
Topped with oven Roasted Roma Tomato, Roasted Garlic and Basil Pesto ... 2.50
Trio of Dips: Edamame Hummus, Roasted Tomato Bruschetta or olive Tapenade Crostini ...3.00
Baby New Potatoes with Feta, olives and Pine Nuts ... 2.00
Roasted Vegetable Platter with Arugula and Tarragon Dip ...4.00
Caprese Salad Lollipops ... 2.00
Twice Baked Mini Potatoes with Bacon, Cheese and Fresh Chives ... 1.75
Cucumber Gazpacho Shots with Wasabi ... 1.95
Individual 7 Layer Dip Cups ...3.50
Wild Mushroom Duxelle served on a Polenta Cake...2.50
Mini Asparagus Risotto Cakes...2.00
Spinach and Artichoke Dip with Pita Chips...35.00 for ½ pan (serves 50)
Terrine of Pencil Asparagus with Goat Cheese Puree served individually...2.95
Individual Red and Yellow Beets with Goat Cheese and Champagne Vinaigrette ...3.00
Garbanzo Bean Hummus with Lemon and Tahini with Pita ...3.00
Edamame Hummus with Cherry Tomatoes and Pita...3.50
Trio of Salsa's: Pico De Gallo, Corn and Jicama, Mango Salsa served with Tortilla Chips...3.00
Swiss Chard, Shallot and Parmesan Tartlet ... 2.25
Grilled Zucchini and Red Pepper Canapé ... 1.50
Tomato Soup Shooters ... 1.50
Mini Pita Bread with Falafel and Tahini ...2.00

A La Carte Hors d'oeuvres

MEDLEY

- Pork and Pine Nut Meatballs in Romesco Sauce ... 3.00
Mushrooms Stuffed with Prosciutto and Parmesan ... 1.95
Scotch Quail Eggs ... 3.95
Baby Lamb Chops with Mint-Cilantro Sauce ... 4.50
Foie Gras Pate on Brioche with Fig Jam ... 5.00
New Zealand Baby Lamb Cutlets Served with kumquat Relish ... 4.50
Mini French Quiche ... 2.25
Veal Country House Pate with Assortment of Toasts ... 80.00 whole terrine
Mushrooms Stuffed with Goat Cheese, Spinach and Bacon 2.50
Baby New Zealand Lamb Cutlets with Mint and Cilantro Relish ... 4.00
Baby New Zealand Frenched Lamb Cutlets with kumquat ... 4.00
Baby New Zealand Frenched Lamb Cutlets with Garlic Mustard Sauce ... 4.00
Parmesan and Rosemary Shortbreads with Roasted Cherry, Tomato and Feta ... 2.00
Peking Duck Roll ups with Michigan Cherries ... 3.00
Fresh Foie Gras on Brioche Toast with Sautéed Pear ... 5.00
Canapés with Tapenade, Prosciutto and Shaved Parmesan with Truffle oil ... 2.25
Beef Carpaccio Canapé ... 1.50
Mini Hot Dogs with Chopped onions ... 2.50
Asian Noodle Salad served in Chinese Take-out Boxes ... 1.75
Fresh Figs Stuffed with Rocket, Goat Cheese, and Wrapped with Prosciutto and Drizzled with olive oil and Lemon ... 2.00
Devilled Organic Eggs Two Ways with Crème Fraiche, Domestic Caviar and Chives ...3.75
Caviar Cake with Three Types of Caviar Large...250.00 Small ... 125.00
Apricots Wrapped in Prosciutto, Grilled and Served on Toasts with Herbed Chevre ...2.75
Individual Scallop Ceviche with House made Tortilla Chip...3.50
Mini Oxtail Tartlets ...3.00
Beef Tartar on Crostini with Fried Quail Egg ...4.00
Mini Lamb Sliders with Caramelized Shallots and Fresh Mint ... 4.00
Mini Stuffed Eggplant with Garlic, Olive Oil, Onion and Topped with Breadcrumbs ...2.75

MINI DESSERTS

Petit Four Selection ... 2.50

Fresh Fruit Chocolate Hazelnut Lemon Meringue Pistachio

Tosca (Almond) Pecan Fondant Mini opera

Fruit Skewers Displayed in French urn ... 3.00

French Fruit Tartlets ... 2.50

Cheesecakes ... 2.50

Chocolate Covered Strawberries ... 1.50

Crème Brule ... 2.00

Lavender Brule ... 2.50

Mini Yuzu Tarts ...2.50

Mini Macaroon ...2.50

Mini Tiramisu ...2.50

Mini Raspberry Mousse in Chocolate Cups ... 2.50

Sticky Toffee Pudding served in Ramekins... 3.50

Tres Leches.... 2.50

Trendy Cocktail Reception “Small Plates” or “Amuse Bouche”

MENU 1 \$26.75

Mini Cheeseburgers with Chipotle Aioli
Mini Crab Cake Sliders with Cilantro Mayonnaise
Heirloom Tomato Tarts with Tapenade and Frizee Lettuce
Wild Mushroom and Potato Pave with Tomato Coulis and Red Wine Reduction
Mini Mac and Goat Cheese with Parmesan Crisp
Individual Mini Chicken Pot Pie

Chef Manned Pasta Bar

Penne, Linguine, and Bow Tie Pasta, Alfredo, Marinara, Toppings to include Bacon, Cherry Tomatoes, Pesto, Grilled Chicken, olives, Red onion, Spinach, Red onion, Cream, Garlic, olive oil and Parmesan

MENU 2 \$27.50

Butlered hors d'oeuvres and Butlered amuse Bouche

Tuna Tartar with Cucumber Salad and Avocado with Sesame Chile oil
Seared Scallop with Star Anise, Leeks and Persimmon
Finger Crepes with Arugula, Prosciutto, Imported Provolone, and Dressed with olive oil and Aged Balsamic

Carving station-Chef Manned

Herb Crusted Beef Tenderloin with Horseradish Cream, Whole Grain Dijon Mustard, Mini Cocktail Buns

Martini Masher Bar – Chef Manned

Whipped Potato, Sweet Potato, Apple Smoked Bacon, Caramelized onion, Blue Cheese Crumbles, Aged Cheddar, Chives, Sour Cream, Demi Glaze

MENU 3 \$32.00

Chef Manned stations

Brandade of Shrimp and Scallop with Truffled Vinaigrette
Mini Corn Cakes with Wild Salmon, Caramelized onion and Crème Fraiche
Short Ribs with Prepared Horseradish
Mini Lamb Sliders in Brioche
Potato Apple Galette with Seared Duck Breast
Fresh Figs with Goat Cheese, Arugula and Wrapped with Aged Black Forest Ham Heirloom Beet Salad,
Mini Stuffed Eggplant
Cherry Tomatoes Stuffed with Mini Mozzarella, Fresh Basil and Aged Balsamic
Fresh Corn, Jicama and Chipotle Salad.

Station Wedding I

Hors d'oeuvres Butlered on Silver Trays

Thai Chicken Cigars with Asian Dipping Sauce
Coconut Shrimp Lollipops with Mango Mojo
Bruschetta

CHEF MANNED STATION

Roast Beef and Turkey Breast Carved to Order with Horseradish Cream and Dried Cherry Relish

SALAD STATION

Fresh House Garden Salad with Champagne Vinaigrette
Caesar Salad with Focaccia Croutons and Parmesan Reggiano

MASH-TINI BAR

Idaho Mashed Potato with Crème Fraiche

TOPPINGS: Scallions, Sour Cream, Shredded Cheddar, Butter, Bacon, Blue Cheese, Au Jus

Freshly Baked House Made Cocktail Buns
Coffee

\$22.50 plus \$3.00 place setting

Station Wedding II

Hors d'oeuvres Butlered on Silver Trays

Pastry Bites with Feta Cheese and Caramelized Onions
Coconut Shrimp Lollipops with Mango Mojo
Bruschetta

CHEF MANNED STATION

Beef, Turkey or Pork Carving station with Horseradish Cream

Pork Loin with Sage and Apples

Vegetables:

Grilled Vegetables with Selection of Aioli's

Mini Rolls

Pasta station Cooked to order (chef fee applies)

Bow Tie, Fusilli, Spaghetti

Alfredo Sauce, Marinara Sauce

Toppings of Sundried Tomatoes, olives, Feta Cheese, Spinach, Cherry Tomatoes, onion, Bacon, Basil

Pesto, Parmesan, Cream, Garlic, olive oil

Salad Station

Caesar Salad with House Made Croutons, House Dressing and Fresh Parmesan

Mixed Filled Greens with Balsamic Dressing

Coffee

\$24.50 per person plus \$3.00 place setting

Station Wedding III

Hors d'oeuvres Butlered on Silver Trays

Three Layer Pesto Torte with Crackers

Thai Chicken Cigars with Asian Dipping Sauce

Bruschetta

CHEF MANNED STATION

Beef, Turkey or Pork Carving station (please choose one)

Horseradish Cream or Sautéed Apples

Vegetables:

Grilled Vegetables with Selection of Aioli's

Mini Rolls

Flight of Mashed Potato:

Garlic Mashed Potato, Baby Red Potatoes, Sweet Potatoes

Toppings: Bacon, Chives, Sour Cream, Butter, Tomatoes, olives, Cheese, Bacon, onion **Salad Station**

Caesar Salad with House Made Croutons, House Dressing and Fresh Parmesan

Salad

Mixed Field Greens with Cherry Tomatoes, Cucumber, Red Onion and Champagne Vinaigrette

Caesar Salad with House Made Croutons, House Dressing and Fresh Parmesan

Coffee

\$24.50 per person plus \$3.00 place setting

A La Carte Entree

**All Entrees come with a choice of salad, Two Sides and a Choice of Homemade Focaccia Bread or Homemade Baby Dinner Rolls*

FIRST COURSE SUGGESTIONS

- Lobster Bisque with Crab Mousse Quenelles... 5.75
- Asparagus Bisque with Crispy Pancetta... 4.75
- Shrimp Cocktail with Spicy Cocktail Sauce ... 7.95
- Seafood Martini ... 12.00
- Seared Ahi Tuna, kimchi Pancakes, Spicy Radish Salad and Wasabi Foam... 12.00
- Roasted onion and Gorgonzola Soup with Crispy Pancetta...4.50

SALADS

- Vine Ripe Tomatoes, Mozzarella, Grilled Eggplant, Basil oil, Aged Balsamic Vinegar
- Wedge Salad with Bacon, Blue Cheese, Tomatoes and Roquefort Dressing
- Mixed organic Field Greens with Pecans, Cranberries, Goat Cheese and Aged Balsamic Dressing
- Romaine Hearts with House Caesar Dressing, Focaccia Bread Croutons and Romano Cheese
- Southern Fried Chicken Salad with Pecan Crusted Fried Chicken, Mesclun, Pecans and Honey Jalapeno Sauce
- Spinach Salad with Creamy Cucumber Dressing
- Spinach and Pear Salad with Rosemary Vinaigrette
- Asparagus Salad with Tarragon Vinaigrette
- Baked Indiana Apple with Frisee Lettuce, Goat Cheese, Candied Walnuts and a Champagne Vinaigrette
- Shaved Brussel Sprout and Kale Salad with Macadamia Nuts, Pancetta, Shaved Parmesan and Champagne Vinaigrette* (3.00)
- Heirloom Cherry Tomato Salad with Buffalo Mozzarella Balls, Fresh Basil and Black Sea Salt*(3.50)
- Grilled Asparagus wrapped in Prosciutto, topped with Greens with Balsamic Dressing and Shaved Parmesan (2.00)
- Roasted Heirloom Tomato Tart with Tapenade, Frizee and Champagne Vinaigrette (1.50)

A La Carte Entree

**All Entrees come with a choice of salad, Two Sides and a Choice of Homemade Focaccia Bread or Homemade Baby Dinner Rolls*

ENTREES BEEF

- Beef Barbequed Beef Short Ribs with Molasses Bourbon Sauce ... 24.95
- Filet of Beef with Red Wine Braised onions and a Confit of Yukon Gold Potato ... 35.00
- Short Ribs Provencal with Crème Fraiche Mashed Potatoes ... 25.95
- Filet of Beef with Stilton Butter and Candied Shallots ... 35.00
- Carved Beef Tenderloin with Cognac Shallot or Wild Mushroom Sauce ... 35.00
- Carved Rib Roast with Merlot and Roquefort Sauce ... 28.95
- Beef Tenderloin with a Smoked Bourbon Sauce ... 35.00
- Beef En Croute with Coriander Walnut Filling ... 28.00
- Beef Stew with Shitake Mushrooms and Baby Vegetables ... 23.00
- Provencal Brisket Braised with Port, Red Wine and Herbs ... 25.00
- French Beef Daube: Beef Marinated over-Night in Red Wine, Herbs, and Garlic ... 22.95
- Beef Stroganoff ... 22.95
- Beef Wellington ... 25.95
- Burgundy Beef Stew ... 22.95
- Beef Tenderloin with Pommes Anna, Broccoli Rabe and Glace de Veau ... 35.00
- Osso Bucco: White Wine Braised Veal Shank with Garlic, Parsley, orange and Lemon Zest ... 38.95
- Tuscan Roasted Beef Strip Loin with Sundried Tomatoes, Fresh Thyme and Roasted Zucchini Gremolata...2.50
- New York Strip with Bordelaise Sauce...28.00
- Roast Beef Tenderloin with Port and Shallot Sauce...35.00
- Herb Crusted Beef Tenderloin35.00

A La Carte Entree

**All Entrees come with a choice of salad, Two Sides and a Choice of Homemade Focaccia Bread or Homemade Baby Dinner Rolls*

POULTRY

- Pan Roasted Chicken with Morels and Heirloom Potatoes ... seasonal
- Lavender and Honey Glazed organic Chicken ... 18.95
- Chicken Picatta with Niscoise olives ... 20.95
- Chicken Breast with Mustard and Tarragon Cream Sauce ... 22.95
- Airline Chicken with Prosciutto, Rosemary and White Wine ... 22.95
- Chicken with Roasted Lemons, Green olives and Capers ... 22.95
- Chicken Breast with Sun Dried Tomato and Garlic ... 22.95
- Chicken with Rosemary, Pancetta and Balsamic Vinegar ... 22.95
- Chicken with Sautéed Pears and Rosemary Sauce ... 22.95
- Chicken Breast with Goat Cheese and Rosemary ... 22.95
- Airline Chicken Breast with Goat Cheese, Pancetta with Apricot Glaze ... 24.95
- Airline French Roasted Chicken ... 22.95
- Chicken Breast with Lemon Butter and Capers ... 22.95
- Coq Au Vin: Whole Chicken Split into Pieces, Seared until Golden Brown, Braised in Red Wine with Thyme, Rosemary, Bay Leaf and Garlic until Tender ... 20.95
- Indian Chicken with Basmati Rice ... 19.95
- Chicken Breast Stuffed with Brie and Wrapped in Prosciutto ... 22.95
- Grilled Marinated Chicken Breast with Thyme ... 21.95
- Chicken Kiev: Chicken Breast Stuffed with Garlic Butter and Coated in Japanese Bread Crumbs ... 22.95
- Chicken Breast Sautéed in a Kalamata olive Sauce ... 22.95
- Chicken Cacciatore:
- Airline Chicken Braised with Garlic, Shallots, White Wine, Thyme, Basil, Marjoram and Tomatoes ... 22.95

SEAFOOD

- Grilled Salmon with Thai Red Curry Sauce ... 20.95
- Cedar Planked Salmon...20.95
- Salmon with Martini Sauce ... 20.95
- Salmon with Lemon Caper Sauce ... 20.95
- Salmon Filet with Wild Mushroom Ragout ... 20.95
- Broiled Salmon Filet with a Mustard Dill Sauce ... 20.95
- Pan Seared Tilapia with Chile Lime Butter ... 16.95
- Arctic Char with Beurre Blanc ... 24.95
- Roasted Halibut with Tomatoes, Saffron and Cilantro ... market price
- Grilled Halibut with Lemon Basil Vinaigrette ... market price

A La Carte Entree

**All Entrees come with a choice of salad, Two Sides and a Choice of Homemade Focaccia Bread or Homemade Baby Dinner Rolls*

SEAFOOD (CONTI NUED)

- Tilapia with Cucumber Dill Sauce ... 18.95
- Prosciutto Wrapped Salmon ... 22.95
- Tilapia with Crushed Red Pepper, olives and Cherry Tomatoes ... 18.95
- Breaded Cod ... 19.95
- Grilled Tilapia with olive Butter ... 18.95
- Poached Salmon with Julienne Vegetables and Basil Butter ... 21.95
- Arctic Char in a White Wine Garlic Sauce ... 25.95
- Halibut with Tomato Sorrel Sauce ... market price
- Grilled Tuna with Rosemary, Thyme and Fennel ... market price
- Rainbow Lobster Ravioli in a Light Cream Sauce ... 18.95

LAMB

- Pistachio Encrusted Rack of Lamb ... 30.00
- Roasted Rack of Lamb with Rosemary and Garlic Sauce ... 30.00
- Baby Lamb Cutlets with Pomegranate Sauce ... 30.00
- Springtime Lamb Stew ... 18.95

PORK

- Pork Chops with onion Marmalade ... 22.95
- Pork Tenderloin with Sautéed Apples and Cider Cream Sauce ... 23.95
- Pork Stuffed with Apricot and Shallot Stuffing ... 21.95
- Pork Tenderloin with Calvados Sauce and Dried Fruit Compote ... 23.95
- Pork Tenderloin with Tart Cherry, Port and Caraway Sauce ... 23.95
- Filet of Pork Wrapped with Thyme and Bacon ... 23.95
- Roast Pork Loin with Sage and Apples ... 23.95
- Pork Tenderloin with Grilled Georgia Peaches with Fresh Thyme ... 23.95

VEGETARIAN

- Wild Mushroom Pappardelle Pasta with Parmesan Reggiano and Porcini Broth ... 18.95
- Traditional Roasted Ratatouille Lasagna with Basil Pesto and Ricotta ... 18.75
- Roasted Eggplant Lasagna with a Broiled Tomato Sauce ... 18.75
- Bow Tie Pasta with Arugula, Goat Cheese, Garlic and olive oil ... 17.95
- Farfalle Pasta with a Wild Mushroom Cream Sauce ... 17.95
- Fettuccine with, Garlic, olive oil, Asparagus Tips and Basil ... 15.95
- Stuffed Portabella Mushroom with Fresh Spinach and Pine Nuts ... 15.95

A La Carte Entree

**All Entrees come with a choice of salad, Two Sides and a Choice of Homemade Focaccia Bread or Homemade Baby Dinner Rolls*

SIDES

*(Two-Sides of Your Choice Accompany All Entrees) *denotes surcharge*

Maple Roasted Sweet Potatoes

Garlic Scalloped Potatoes

Potato Parsnip Puree

Potato Gratin with Bacon and Thyme

Baby New Potatoes Steamed with Butter and Dill

Potato Gratin with Gruyere and Crème Fraiche

Whipped Potatoes with Basil Pesto

Potato Gratin with Goat Cheese and Garlic

Whipped Potatoes

Sweet Potato and Gruyere Soufflé

Garlic Mashed Potatoes

Blue Cheese Mashed Potatoes with Chives

Mashed Potato, Rutabaga and Parsnip Casserole with Caramelized onion

Baby Red Smashed Potatoes with olive oil, Garlic, Tomatoes, Chives and olives

Horseradish Mashed Potatoes

Basmati Rice/Brown Rice/White Rice

Creamy Mashed Potatoes with Goat Cheese and Fresh Sage

Choice of Pasta with a Choice of Pesto: *Basil, Cilantro Lime, Wild Mushroom Truffle Oil,*

Roasted Roma Tomato, Artichoke and Lime

Baby Dill Carrots

French Green Beans

Seasoned Farmed Indiana Vegetables (per season)

French Green Beans with Hoisin, Roasted Shallots and Garlic*

Braised Carrots with Ginger and Dried Black Currants*

Balsamic Marinated Grilled Portobello Mushrooms*

Wood Grilled Vegetables with Herb de Provence and Balsamico*

Roasted Garlic Yukon Gold Potato Puree*

Fingerling Potatoes with Chives and Truffle oil*

orzo with Mascarpone Cheese and Parmesan*

Garden Carrots with Lavender Honey*

Wild Mushrooms with Tarragon Syrup and Fine Herbs*

French Cassoulet*

A La Carte Entree

**All Entrees come with a choice of salad, Two Sides and a Choice of Homemade Focaccia Bread or Homemade Baby Dinner Rolls*

DESSERTS

- Lemon Raspberry Torte ... 5.50
- German Chocolate Torte ... 5.50
- Chocolate Mousse Torte ... 5.50
- Chocolate Raspberry Torte ... 5.50
- Latte Torte ... 5.50
- Hazelnut Praline Torte ... 5.50
- Butter cream Torte (Chocolate or Vanilla) ... 5.50
- White Chocolate Raspberry Cheesecake ... 5.50
- Crème Brule ... 6.50
- Tiramisu ... 5.50
- Nutella Crepes with Chantilly Cream ... 3.95
- French Chocolate Mousse ... 4.50
- Red Velvet Cake ... 5.50
- Italian Lemon Tart ... 5.00

PLEASE REQUEST A DESSERT AND WE ARE HAPPY TO ACCOMODATE

Buffet Menu

- 1 Entrée, 2 Sides and Salad ... 20.95
- 1 Entrée, 2 Sides, Salad and Dessert ... 24.50
- 2 Entrees, 2 Sides and Salad ... 28.00
- 2 Entrees, 2 Sides, Salad and Dessert ... 33.00
- Children ... 1/2 Price

All Meals Served with Homemade Focaccia or Fresh Hearth Baked Dinner Rolls

SALADS

- Spinach and Pear Salad with Rosemary Vinaigrette
- Spinach Salad with Feta and Creamy Cucumber Dressing
- Red Leaf Lettuce, Watercress and Cucumber Salad with Buttermilk Dressing
- Waldorf Salad – Apple, Celery, Walnuts and Buttermilk Dressing
- Greek Salad
- Tomato and Mozzarella Salad with Fresh Basil
- Endive, Pear and Stilton Salad (2.00 Surcharge)
- Beet and Goat Cheese Salad with organic Greens (2.00 Surcharge)
- Romaine and Roasted Beet Salad with Creamy Roquefort Dressing (2.00 Surcharge)
- Traditional Cobb Salad (1.50 Surcharge)

ORGANIC SALADS

- Mesclun Salad with Maple Blueberry Vinaigrette
- Mesclun Salad with Aged Balsamic OR Champagne Vinaigrette and Shaved Parmesan
- Caesar Salad with Homemade Croutons

BEEF

- Barbequed Short Ribs with Molasses Bourbon Sauce
- Roast Beef with Variety of Au Jus, 3 Peppercorn Sauce and Wild Mushroom Sauce
- French Beef Daube: Slowly Braised Beef Marinated in Red Wine, Herbs De Provence and Garlic
- Beef Wellington: Tenderloin of Beef with Mushroom Duxelle Wrapped in Puff Pastry
- Beef Stroganoff
- Beef Bourguignon
- Burgundy Beef: Marinated in Burgundy Wine, Slowly Braised
- Beef Medallions with Cognac Sauce
- Beef Tenderloin with Roasted Shallots, Bacon and Port (2.50 Surcharge)

Buffet Menu

BEEF (CONTI NUED)

Roasted Aged Angus-- Hand Carved per Individual (3.50 Surcharge)

Accompanied with Choice of Roquefort Sauce, Creamed Horseradish and Masala Sauce

Osso Bucco: White Wine Braised Veal with Garlic, Parsley, orange and Lemon Zest (7.00 Surcharge)

POULTRY

Lavender and Honey Glazed organic Chicken

Chicken with White Wine, Lemon Butter and Capers

Coq Au Vin: Whole Chicken Seared until Golden Brown, Braised in

Red Wine with Thyme, Rosemary, Bay Leaf and Garlic

Chicken Stuffed with Brie, Wrapped with Prosciutto and Rosemary

Moroccan Chicken with Almonds, Eggplant and Cilantro

Chicken Kiev

Grilled Marinated Chicken Breast with Thyme and olive oil

French Roasted Free Range Chicken

Chicken with Mustard and Tarragon Cream Sauce

Chicken Masala with Sage

Chicken, Mushroom and Leek Fricassee En Croute

Chicken Cacciatore: Braised with Garlic, Shallots, White Wine, Thyme, Basil, Marjoram and Tomatoes

Chicken with Prosciutto, Rosemary and White Wine

Airline Chicken Breast Stuffed with Goat Cheese and Sun Dried Tomato Pesto (2.50 Surcharge)

Pan Roasted Chicken Breast with Crème Fraiche and Morels (4.50 Surcharge)

Airline Chicken Breast with Goat Cheese, Pancetta with Apricot Glaze ...24.95

Pork

Pork Chops with onion Marmalade

Pork Tenderloin with Sautéed Fiji Apples and Cider Cream Sauce

Pork Stuffed with Apricots and Shallots

Filet of Pork Wrapped with Thyme and Bacon

Pork Tenderloin with Tart Cherry, Port and Caraway Sauce

Pork with Gorgonzola Sauce

Pork Medallions with Mustard Caper Sauce

Pork Tenderloin with Caramelized Pears and Pear Brandy Cream Sauce

Individual Carved Crown Roast or Pork with Apple and Pork Stuffing and Cider Sauce (5.50 Surcharge)

Pork Tenderloin with Grilled Georgia Peaches with Fresh Thyme (surcharge 3.00)

Buffet Menu

LAMB

- Lamb Chops with Minted Meyer Lemon Compote
- Lamb Chops with Cherry Balsamic Sauce and Mint
- Spiced Lamb Chops with Mint-Mango Sauce (4.00 surcharge)
- Rack of Lamb with a Pinot Noir Sauce (4.00 Surcharge)
- Pistachio Encrusted Rack of Lamb (4.00 Surcharge)
- Rack of Lamb with Red Currant Wine Sauce (4.00 Surcharge)
- Roasted Rack of Australian Lamb with Rosemary and Garlic (4.00 Surcharge)

THE SEA

- Salmon with Lemon, Capers and Beurre Blanc
- Salmon with Martini Sauce
- Salmon with Breadcrumbs, olive oil and a Sundried Tomato Crust
- Salmon en Croute with Leek Duxelle
- Salmon Wrapped with Fresh Rosemary and Prosciutto
- Poached Salmon with Julienne Vegetables and Basil Butter
- Tilapia with Prosciutto and Sage
- Grilled Tilapia with olive Butter
- Tilapia Stuffed with Crab
- Halibut with Tomato and Sorrel (3.00 Surcharge)
- Halibut with olive Tarragon Breadcrumbs, Roasted Tomato and Garlic Coulis (3.00 Surcharge)
- Prosciutto Roasted Halibut with Fresh Thyme (2.50 Surcharge)
- Roasted Arctic Char with Tarragon Beurre Blanc (2.00 Surcharge)
- Grilled Sushi Grade Tuna with Rosemary, Thyme and Basil (1.00 Surcharge)
- Fresh Grilled Halibut with Lemon and Basil Vinaigrette (3.00 Surcharge)

VEGETARIAN

- Wild Mushroom Parpadelle Pasta with Parmesan Reggiano and Porcini Broth
- Roasted Eggplant Lasagna with Broiled Tomato Sauce
- Tomato and Gorgonzola Ravioli with Arugula Cream Sauce
- Bow Tie Pasta with Arugula, Goat Cheese, Garlic and olive oil
- Fettuccine with Garlic, olive oil, Asparagus Tips and Basil
- Roasted Ratatouille Lasagna
- Wild Mushroom Strudel

Buffet Menu

SIDES

French Cassoulet
Maple Roasted Sweet Potatoes
Garlic Scalloped Potatoes
Potato Gratin with Bacon and Thyme
Baby New Potatoes Steamed with Butter and Dill
Potato Gratin with Gruyere and Crème Fraiche
Whipped Potatoes with Basil Pesto
Potato Gratin with Goat Cheese and Garlic
Whipped Potatoes
Sweet Potato and Gruyere Soufflé
Garlic Mashed Potatoes
Blue Cheese Mashed Potato with Chives
Mashed Potato, Rutabaga and Parsnip Casserole with Caramelized onion
Baby Red Smashed Potatoes with olive oil, Garlic, Tomatoes, Chives and olives
Horseradish Mashed Potatoes
Basmati Rice/Brown Rice/White Rice
Creamy Mashed Potatoes with Goat Cheese and Fresh Sage
Pasta with Choice of Pesto:
Basil, Cilantro Lime, Wild Mushroom Truffle oil, Roasted Roma Tomato and Spicy Red Pepper and Basil
Baby Dill Carrots
French Green Beans
French Green Beans with Pine Nuts
Seasoned Farmed Indiana Vegetables
Fresh Green Beans with Bacon and Shallots
Grilled Vegetables with Fresh Marjoram and Lemon
Carrot Soufflé
Spinach Soufflé
Roasted Ratatouille
Orzo with Mascarpone Cheese and Parmesan
French Green Beans with Hoisin, Roasted Shallots and Garlic (1.00 Surcharge)
Braised Carrots with Ginger and Dried Black Currants (1.00 Surcharge)
Balsamic Marinated Grilled Portobello Mushrooms (2.00 Surcharge)
Wood Grilled Vegetables with Herb de Provence and Balsamico (2.00 Surcharge)
Roasted Garlic Yukon Gold Potato Puree (1.00 Surcharge)
Fingerling Potatoes with Chives and Truffle oil (2.00 Surcharge)
Garden Carrots with Lavender Honey (1.00 Surcharge)
Wild Mushrooms with Tarragon Syrup and Fine Herbs (2.00 Surcharge)

Buffet Menu

DESSERTS

Lemon Raspberry Torte
German Chocolate Torte
Chocolate Mousse Torte
Chocolate Raspberry Torte
Latte Torte
Hazelnut Praline Torte
Buttercream Torte (Chocolate or Vanilla)
White Chocolate Raspberry Cheesecake
Crème Brule
Tiramisu
Nutella Crepes with Chantilly Cream
French Chocolate Mousse
Italian Lemon Tart
7 layer Carrot Cake
Lemon Torte
Red Velvet Cake

PLEASE REQUEST A DESSERT AND WE ARE HAPPY TO ACCOMODATE

Wedding All Inclusive | Entrée Buffet

BUTLERED HORS D'OEUVRES

Bruschetta
Spanakopita

DINNER BUFFET SALAD (CHOOSE 1)

House Salad with Iceberg, Cucumbers, Shredded
Carrots, Tomatoes, Croutons
and Homemade Buttermilk Ranch

ENTRÉE (CHOOSE 1)

Herb Roasted Chicken with Gravy
Roasted Pork Loin with Apple and Sage
Chicken Piccata with Meyer Lemons
Lasagna with House Made Pasta
Chicken with Gourmet Mushrooms
Roast Beef with Horseradish Sauce
Tilapia with Lemon, Butter Sauce and Italian Parsley
Carved Turkey with Orange and Cranberry Relish
Beef Bourguignon
Grilled and Herb Marinated Chicken Breast
Provencal Braised Brisket with Red Wine and Port

SIDES (CHOOSE 2)

Garlic and Chive Mashed Potato
Baby Red Potatoes with Dill
Angel Hair Pasta with olive oil and Parmesan
Green Beans with Bacon
Green Beans with Almonds and Butter
Honey Glazed Carrots
Sauté Zucchini with Herbs
Three Cheese Mashed Potato
Vegetable medley
Creamed Spinach
Corn with Chipotle Butter
Stir Fried Vegetables with Tamarind
Horseradish Mashed Potato
(All dinners come with Bread Rolls, Butter and Coffee)

\$19.95 per person

China Place Settings and Buffet Settings \$3.00 per person

*All Weddings require 1 Event Supervisor at \$28.00 per hour
Service Fee 20% with Bar included or \$22.00 per hour for
servers*

All costs are subject to 9% sales tax with the exception of labor

Wedding All Inclusive Bronze Dinner Package Buffet

PLACED HORS D'OEUVRE

Three Layer Pesto Torte with Crackers

BUTLERED HORS D'OEUVRES

Mushrooms Stuffed with Spinach and Parmesan

Assortment of Mini Quiche

DINNER BUFFET SALAD (CHOOSE 1)

House Salad with Mixed Greens, Cucumbers, Shredded

Carrots, Tomatoes, Bacon Bits, Croutons
and Homemade Buttermilk Ranch

Greek Salad

Baby Spinach Salad with Strawberries, Feta and

Poppy Seed Dressing

ENTRÉE (CHOOSE 2)

Chicken Picatta with Meyer Lemons

Chicken Parmesan with Buffalo Mozzarella

Grilled Marinated Chicken Breast with Garlic, olive oil

and Herds de Provence

Beef and Three Cheese Lasagna

with Homemade Lasagna Sheets

Chef Carved Roast Beef with Horseradish Cream

Chef Carved Pork Loin with Apricot Glaze

Chicken Masala with Wild Mushrooms and Fresh Tarragon

Asparagus Ravioli with Sage Butter

Roasted Ratatouille Lasagna

Seared Salmon with Cilantro Lime Pesto

SIDES (CHOOSE 2)

Garlic and Chive Mashed Potato

Baby Red Potatoes with Dill

Angel Hair Pasta with olive oil and Parmesan

Israeli Cous Cous with Shallots and Cranberries

Green Beans with Bacon

Green Beans with Almonds and Butter

Honey Glazed Carrots

Sauté Zucchini with Herbs

Baby Broccoli with Garlic and olive oil

Assorted Roasted Vegetables with olive oil, Lemon

and Fresh Marjoram

(All dinners come with Bread Rolls, Butter and Coffee)

\$26.00 per person

China Place Settings and Buffet Settings \$3.00 per person

All Weddings require 1 Event Supervisor at \$28.00 per hour

Service Fee 20% with Bar include or \$22.00 per hour for servers

All costs are subject to 9% sales tax with the exception of labor

Wedding All Inclusive Silver Dinner Package Buffet

BUTLERED HORS D'OEUVRES

Mini Tarts with Goat Cheese, Basil and Sundried Tomato Pesto
Shrimp Cocktail Shooters with Lemon
Bourbon Beef Skewers

DINNER BUFFET SALAD (CHOOSE 1)

Mixed Field Greens with Strawberries, Pecans and House Made Champagne Vinaigrette
Wedge Salad with Blue Cheese, Bacon and Red onion
Frisee Lettuce with Chevre, Walnuts and Tarragon Vinaigrette

ENTRÉE (CHOOSE 2)

Chicken Breast stuffed with Brie and Wrapped with Prosciutto
Chicken Breast coated with Japanese Bread Crumbs, White Wine, Lemon Butter and Capers
Chicken Breast with Wild Mushroom, Garlic, Fresh Tarragon Cream Sauce
Crab Stuffed Tilapia with Beurre Blanc
Chef Carved Prime Rib with Horseradish Cream Sauce or 3 Peppercorn Sauces
Beef Wellington with Wild Mushroom Duxelle
Mahi Mahi with Fresh Mango, Cilantro and Sesame Seeds
Crab Ravioli with Lobster Bisque Sauce
Salmon stuffed with Asparagus and Portobello Mushrooms
Penne Pasta with Goat Cheese, Arugula, olive oil and Garlic

SIDES (CHOOSE 2)

Baby Smashed Red Potatoes with Butter, Concasse Tomatoes and Chives
Garlic Mashed Potato
Scalloped Potatoes
Wild Rice with Cranberries
Steamed New Potatoes with Dill
orzo with Cream and Parmesan
Green Beans with Shallots and Butter
Honey Glazed Carrots with Italian Parsley
Mixed Roasted Vegetables with Fresh Marjoram and olive oil
Sautéed Baby Broccoli with Shallots, Garlic and olive oil
Dinner Rolls and Butter
Coffee

\$29.50 per person

China Place Settings and Buffet Settings \$3.00 per person

*All Weddings require 1 Event Supervisor at \$28.00 per hour
Service Fee 20% with Bar included or \$22.00 per hour for servers*

All costs are subject to 9% sales tax with the exception of labor

Wedding All Inclusive Platinum Dinner Package Buffets

BUTLERED HORS D'OEUVRES

Coconut Shrimp Lollipops with Mango Mojo
 Wild Mushrooms and Truffle oil in Mini Tarts
 Sesame Seed Crusted Ahi Tuna on a Chinese spoon
 with Gingered Micro greens
 Caprese Salad Lollipops with Fresh Basil

DINNER BUFFET SALAD (CHOOSE 1)

Mixed Field Greens with Dried Cherries,
 Feta Cheese, Pecans and Champagne Vinaigrette
 Red and Yellow Heirloom Tomatoes and Buffalo Mozzarella
 with Fresh Basil and Aged Balsamic
 Mixed Field Greens with May Tag Blue Cheese, Poached
 Pear and Champagne Vinaigrette

ENTRÉE (CHOOSE 2)

Chicken Breast stuffed with Goat Cheese and Basil
 & Sundried Tomato Pesto with Japanese Breadcrumbs
 Chicken Breast Stuffed with Spinach, Mushrooms and
 Apricots with a Cider Sauce
 Roast Pork Tenderloin with Fresh Sage
 and Apples in Cider Sauce
 Pork Tenderloin with Cherry Compote and
 a Port Reduction
 Pan Seared Wild Salmon with Lemon, Butter and
 Tarragon Sauce
 Aged Beef Tenderloin with Candied Shallots
 and Cassis Reduction
 Aged Beef Tenderloin with Morels and Tarragon Cream
 Carved Marinated Aged New York Strip
 with Sundried Tomatoes, Herbs and Garlic
 Arctic Char with Roasted Vegetable Ragout and Beurre
 Blanc
 Macadamia Nut Crusted Fresh Halibut
 Wild Mushroom Ravioli with Truffle oil

SIDES (CHOOSE 2)

Dauphinoise Potatoes
 Baby Smashed Potatoes with olive oil,
 Tomato Concasse and Chives
 Whipped Potatoes with Garlic and Crème Fraiche
 Jumbo Asparagus Gremolata
 Roasted Ratatouille
 Mixed Grilled Vegetables with olive oil and Fresh Marjoram
 Fresh Green Beans with Shallots and Herb Butter
 Hand Peeled Baby Carrots with Lavender Honey
 Baby Broccoli with Shallots, olive oil and Garlic
 Dinner Rolls and Butter
 Coffee

\$35.50 per person

China Place Settings and Buffet Settings \$3.00 per person

*All Weddings require 1 Event Supervisor at \$28.00 per hour
 Service Fee 20% with Bar included or \$22.00 per hour for
 servers*

All costs are subject to 9% sales tax with the exception of labor

Brunch Buffets

MENU I

Seasonal Fresh Fruit Display

Assorted Muffins and Bagels with Preserves and Butter

Homemade Sticky Buns

Sausage and Three Cheese Strada

Wild Mushroom, Spinach and Goat Cheese Strada

Sausage Links and Bacon

Shredded Potato Gratin with Cheese

Assorted Juices

\$17.95

MENU II

Seasonal Fresh Fruit Display

Assorted Muffins and Bagels with Preserves and Butter

Omelet Station with Local Eggs

Fillings to include: Spinach, Mushrooms, Feta, Red Onions, Tomatoes, Ham, Peppers, Cheddar, Bacon, Siracha

Home Made Biscuits and Gravy with a Kick

Roasted Rosemary Breakfast Potatoes

Croissant French Toast Casserole with Pecans and Maple Syrup

Assorted Juices

Regular and Decaf Coffee

\$19.50

MENU III

Seasonal Fresh Fruit Display

Assorted Muffins and Bagels with Cream Cheese, Preserves and Butter

Individual Granola Parfaits with Greek Yogurt and Honey

Eggs Benedict Station with Local Eggs

Poached Egg on a Toasted English Muffin topped with a choice of Spinach, Canadian Bacon or Pork Belly topped with Hollandaise Sauce

Roasted Rosemary Fingerling Potatoes

This Old Farm Sausage Patties

Assorted Juices

Regular and Decaf Coffee

\$20.95

MENU IV

Individual Fresh Fruit Salad served in a Martini Glass with Crème Fraiche and Fresh Mint

French Style Deep Quiche with Filling of Choice:

Asparagus, Tomato, Spinach, Shallots, Mushrooms
Bacon, Smoked Gouda, Brie, Cheddar, Swiss, Crème Fraiche

Smoked Salmon Platter with Red Onions, Tomatoes, Capers and Lemon

Selection of Bagels with Cream Cheese

English Scones with Cream and Jam

Assorted Juices

Regular and Decaf Coffee

\$22.95

Policies and Pricing

FORMAL BUFFET SET UP

All formal buffets include elegant chafing dishes with china platters, serving tongs and spoons. Buffets will be attended by our courteous and professionally trained chefs. Please add \$3.50 per guest for elegant white china service and chateau flatware with glass water goblets.

HORS D'OEUVRES RECEPTION

Our hors d'oeuvres buffets are elegantly displayed using silver, glass and white contemporary platters. China and Flatware can be added for \$1.50 per person.

SERVED DINNER

All formal served dinners have a beautiful place setting using chateau flatware and castle white china. \$3.50 per person. Gold Rimmed China and Glassware \$5.50 per person

SERVICE STAFF (4 hour minimum)

Manager \$28.00 per hour

Service staff are \$22.00 per hour

Bartenders are \$25.00 per hour

Butler Manager \$38.00 per hour

Butler Servers for Private Events full service \$35 per hour

Chef fee where applies \$150

Head Chef for Dinner Parties \$250.00

Bartenders \$25.00 per hour

CAKE CUTTING

Jacquie's Gourmet Catering will cut and serve your wedding cake at no additional fee although we are not responsible for cake cutting sizes due to the fact that Jacquie's Gourmet Catering did not bake the cake. We are happy to offer referrals for quality and licensed bakers.

LINENS

Jacquie's Gourmet Catering offers black, white or ivory square cloths for \$6.50 each. Cloth and skirting for buffets are additional and prices vary according to colors and fabric. Linen napkins are .60 cent each and come in a variety of colors. You may also choose to use specialty linens which may include round cloths to the floor as well as matching napkins and matching chair covers.

Deposits and Payments

After selecting Jacquie's Gourmet Catering a contract will be issued requesting a 25% deposit or \$1000 depending on what is greater. Your contract will detail the terms. Jacquie's Gourmet Catering requires payment in full of the projected final one week prior to event unless discussed prior to.

