

WEDDING BANQUET

Cocktail Hour

Stationary Hors D'oeuvres

- Grand Display of the Following (All Included):
 - Charcuterie
 - Antipasto
 - International Cheeses
 - Panache of Fruits & Berries
 - Vegetable Crudit 
 - Hummus Selection with Herbed Pita & Veggie Chips
 - Variety of Spreads, Sauces, Dips, Nuts, Dried Fruits, Breads, Crackers, Vinegars, Oils, etc.

Passed Hors D'oeuvres (Choose 6)

- From the Sea
 - Coconut Shrimp with Passion Fruit Coulis
 - Crab Cakes with Mango Chutney & Slaw
 - Ahi Tuna Tataki on Sesame Crisp with Cucumber & Chili-Lime Aioli
 - Diver Scallops, Applewood Smoked Bacon, Blackberry Reduction
 - Tuna Tartare Shooters with Tropical Fruit, Citrus, & Avocado
 - Tartlet of Smoked Salmon Tartare, Dill Mousse, Cucumber
- Beef
 - Hanger Steak Crostini with Arugula, Goat Cheese, & Cranberry
 - Brisket Sliders with Pickled Red Onions & Salsa Verde or BBQ Sauce
 - Mini Beef Wellingtons with Red Wine Demi-Glace
 - Beef Satay with Coconut Curry Dipping Sauce
- Chicken
 - Chicken Taco Salad in Blue Corn Tortillas with Tomato Confit & Cheddar
 - "Stella G" Wings, 4 Ways: Sweet Chili, BBQ, Bleu Cheese, & Buffalo
 - (Alternatively can be served as a stationary appetizer)
 - Sesame Chicken with Teriyaki, Hoisin, & Sweet Chili
- Pork
 - Pulled Pork Mini Tacos
 - Risotto Croquettes with Prosciutto & Tomato Coulis
 - BBQ Pork Sliders with Frizzled Onions
 - Andouille Sausage in Puff Pastry
 - Polenta or Cornbread Crostini with Roast Pork, Maple Glazed Apples, & Bourbon Reduction
- Vegetarian
 - Wild Mushroom Crostini with Truffle Oil & Balsamic Reduction
 - Tomato Bruschetta with Basil & Parmesan
 - Goat Cheese Mousse in Phyllo Cups with Sundried Tomato & Chives
 - Roquefort Mousse with Cognac & Caramelized Walnuts, Artisan Crisp of Apricot & Pistachio
 - Vegetable Spring Rolls with Tangerine Dipping Sauce
 - Assorted Mini-Quiche
- Bisque & Soup Shooters
 - Lobster or Crab Bisque
 - Gazpacho
 - Corn Chowder with Tomatillo Salsa & Red Chile Drizzle
 - Roasted Tomato with Pesto & Balsamic Drizzle
 - Pumpkin with Frangelico Whipped Cream & Crushed Ginger Snaps

Buffet Dinner

Salad (Choose 2)

- Field Greens with Berries, Gorgonzola, Caramelized Walnuts, & Raspberry Vinaigrette
- Mesclun with Apples, Caramelized Walnuts, Goat Cheese, Bacon, & Maple Cider Vinaigrette
- Caesar Salad with Romaine Hearts, Shaved Parmesan, & Grape Tomatoes
- Garden Salad of Tomatoes, Cucumbers, Carrots, Peppers, & Red Onion with Balsamic Vinaigrette
- Caprese Salad of Tomatoes, Mozzarella, & Basil
- Orzo Salad with Radicchio, Pesto, Tomato, & Pignolis
- Quinoa & Red Rice Salad with Citrus Dressing
- Toasted Barley Salad with Eggplant, Corn, & Bell Pepper
- Corn Salad with Fresh Lime, Jalapeno, Diced Tomato, & Peppers with Key Lime Vinaigrette
- Tri-Color Rotini with Tomato, Cucumber, Peppers, Olives, Salami, Mozzarella, & Italian Vinaigrette
- Green Bean Salad with White Balsamic Vinaigrette, Cherry Tomatoes, & Pickled Red Onion

Entrées (Choose 1 Beef, 1 Chicken or Pork Entrée, & 1 Seafood Entrée)

Beef (Carving Station)

- Choose 1: Beef Tenderloin, Herb Crusted Prime Rib, or New York Striploin
- Choose 2 Sauces:
 - Au Jus with Horseradish
 - Au Poivre (*Demi-Glace, Cognac, Cream, Cracked Pepper*)
 - Balsamic or Port Wine Reduction
 - Bearnaise (*Hollandaise with Tarragon & Champagne Vinegar*)
 - Bordelaise (*Red Wine Sauce with Demi-Glace*)
 - Brandy Cream Sauce with Gorgonzola & Fresh Herbs
- Garnishes (*All Included*):
 - Sautéed Wild Mushrooms with Truffle Oil
 - Caramelized Onions
 - Crumbled Bleu Cheese
- Make it "Surf & Turf" (*Add Lobster, Shrimp, or Crab to any Beef Entrée, Market Price*)

Other Carving Options

- (*If you want something other than beef or additional, market price for a second carving option*)
 - Honey Glazed Ham with Whole Grain Mustard & Apple Cider Reduction
 - Roast Turkey with Orange Cranberry Relish

Chicken

- Lemon Chicken with Fresh Herbs & Capers
- Porcini Dusted Chicken with Marsala Reduction
- Pistachio Chicken with Prosciutto, Poached Pears, Goat Cheese, & Arugula
- Tuscan Chicken with Sautéed Spinach, Grape Tomatoes, & Lemon Basil Cream
- Chicken Provençal with Tomatoes, Olives, White Wine, Capers, & Fresh Herbs
- Parmesan Crusted Chicken with Asparagus & Wild Mushrooms
- Chicken Milanese with Tomato Caprese, Pesto, Balsamic Reduction, & Field Greens
- Chicken Cordon Bleu with Country Ham, Swiss, & Dijon Cream

Pork

(Any of the sauces and accoutrements for the below could easily pair with chicken if that's preferred)

- Maple Glazed Pork with Caramelized Apples & Spiced Rum
- Grand Marnier Pork with Honey Glazed Peaches & Apricots
- Herb Crusted Pork Loin with Port Wine Reduction & Poached Pears
- Roast Loin of Pork with Bacon, Spinach, Goat Cheese, Cranberries, & Sour Cherry Reduction
- Calvados Glazed Pork with Figs, Gorgonzola, Prosciutto, Pears, Arugula, & Strawberry Balsamic
- Roast Loin of Pork with Cornbread Stuffing, Sage, Crumbled Sausage, & Apple Cider Reduction
- Pork Roast with Orange Cranberry Chutney
- Bacon Wrapped Pork Loin with a Chutney Trio: Apricot, Peach, & Mango
- Hoisin Glazed Pork with Chinese 5 Spice & Pineapple Salsa
- Pork Schnitzel with Lemon Caper Sauce
- Ancho Chili Rubbed Pork Tenderloin with Passion Fruit Coulis & Chipotle Aioli

Seafood

- Whole Grilled Salmon on Couscous
 - Choose 1 Sauce: Sweet Chili or Lemon Dill
- Shrimp Scampi
 - Sautéed with Lemon, Garlic, Butter, Olive Oil, White Wine, & Fresh Herbs
- Paella
 - Shrimp, Clams, Scallops, Mussels, & Saffron Rice with Andouille
- "Simply Grilled"
 - Choose your Favorite Catch: Sea Bass, Halibut, Mahi-Mahi, Snapper, Swordfish, Tuna, Lobster, etc. (Market Price)
 - Seasoned with Lemon, Olive Oil, Salt & Pepper
 - Any sauce can be added to a "Simply Grilled" entrée to meet your preference.
 - Ideas include, but are not limited to:
 - Sweet Chili or Blackberry Hoisin
 - Lemon Dill, Picatta, or Beurre Blanc
 - Tropical Fruit Salsas or Chutneys
 - Passion Fruit or Mango Coulis
 - Salsa Verde with Corn Relish & Pickled Red Onions
 - Puttanesca

Sides

Vegetables (Choose 1)

- Seasonal Grilled Vegetable Platter of Zucchini, Squash, Eggplant, Peppers, Tomatoes, & Mushrooms
- Asparagus with Lemon Aioli
- Broccoli Florets Sautéed with Caramelized Garlic & Olive Oil
- Roasted Cauliflower with Parmesan, Citrus Zest, & Crushed Red Pepper
- Roasted Beets with Goat Cheese, Caramelized Walnuts, & Citrus Zest
- Roasted Brussel Sprouts with Bacon, Pomegranates, & Apple Cider Vinaigrette
- Creamed Spinach or Sautéed Spinach with Garlic & Olive Oil
- Green Beans Almondine
- Honey Roasted Carrots
- Roasted Parsnips with Gremolata
- Asian Veggie Stir Fry

Starches (Choose 1)

- Roasted Fingerling Potatoes or Roasted Sweet Potatoes
- Baked Potato or Garlic Mashed Potato Bar
 - With all the Fixings, Including Sour Cream, Chives, Bacon, Butter, & Cheese
- Lobster Mashed Potatoes or Lobster Mac n' Cheese (Market Price)
- Potatoes Au Gratin
- Roesti Potatoes
- Wild Mushroom or Saffron Risotto
- Parmesan Polenta with Truffle Essence
- Herbed Rice Pilaf

Pasta Station

Pasta (Choose 1)

- Choice of Penne, Rigatoni, Tortellini, or Ravioli (Cheese, Mushroom, or Pumpkin)

Sauce (Choose 1)

- Cream, Roasted Garlic & Olive Oil, Marinara, Pesto, or Vodka

Protein, Seafood, or Vegetables can be added to any pasta dish for an additional charge.

Dessert (Choose 1)

- Chef's Selection of Stella G's Homemade Scones & Other Assorted Pastries
- Apple, Peach, or Mixed Berry Crisp with Vanilla Ice Cream
- Bananas Foster
- Cherries Jubilee
- Poached Pears with Port, Fall Spices, Pistachios, & Cinnamon Ice Cream
- Crepes Flambéed with Grand Marnier, Served with Warm Strawberry Compote & Vanilla Ice Cream
- Chocolate Mousse Parfait with Macerated Berries, Brownie Crumble, & Whipped Cream
- Tiramisu