



"Green Package" Full Service Catering

This catering package was created for those who are environmentally conscious and are looking to have an organized event, without the worries of going over budget.

All Wedding Reception Packages Include Food, Rentals, Servers & Coordinator

Table Set-up

White Table Linens, Salt & Pepper Shakers, Table Numbers
Utensils, Silverware Rolled Up In White Napkin, Champagne Glass

Buffet Station Set-up

Banquet Tables, White Table Drapes
Chaffing Dishes, White China

Hors d' Oeuvres Station

A display of fresh seasonal fruit
Vegetables Crudités with dip

The Wedding Cake

Provided by Hansen's Bakery or Cake Sensation

Bar Set-up

Includes bartender, bar equipment & glassware
Beverages & Ice are not included

Coffee & Hot Tea Station

Gift Table / Guest Book Table

Reception Coordinator

We will create a time line
of traditional reception activities, toast, cake cutting, first dance etc.
We will also create a floor plan, and a list of items to be set out,
cake server set, party favors etc.

Personnel in Professional Uniform

To Set-up, Serve, & Break-down

We Provide A Full Commercial Kitchen & Cook On Site

Choice From Any Of Our Stations

\$49.50	150 - or more guests
\$54.50	100 - 149 guests
\$59.00	75 - 99 guests
\$69.00	50 - 74 guest

ALL MENUS ADD 15% GRATUITY & 9.25% TAX

1 Entrée Station



Select 1 Entrée

Rosemary Herb Baked Chicken Choice of;

Mango Salsa

White Wine Sauce

Sautéed Mushrooms with Marsala Wine

Herb Slow Roasted Sliced Pork with Apple Salsa

Roasted Turkey with Gravy

Tri-Tip of Beef With A Port Wine Demi Glaze

Sliced Roast Beef with Side of Au Jus & Horseradish

White Fish, Roasted Almonds & Lemon Butter Sauce

Cajun Fried Red Snapper & Spicy Red Pepper Remoulade

Blacken Catfish with Cajun Tarter Sauce

Select 1 Starch

Seasoned Rice Pilaf

Herb Roasted Red Potatoes

Garlic Mashed Potatoes

Choice of 1 Salad

Caesar Salad

Garden Salad

Spring Mix with Raspberry Vinaigrette Dressing,

Caramelized Pecans & Feta Cheese

Baby Greens, Roasted Peppers, Tomatoes, Artichoke

Hearts & Balsamic Vinaigrette

Steamed Vegetable Medley

Dinner Rolls With Butter

Italian Station



Select 1 Entrée

Chicken Marsala
Chicken Picata
Chicken Parmigiana
Chicken Cacciatore

Select 1 Pasta

Fettuccini Alfredo
Farfalle with Pesto
Penne with Marinara Sauce
Tortellini with Alfredo Sauce

Choice Of Salad

Caesar Salad
Garden Salad with Our House Dressing
Baby Mixed Greens with Roasted Red Peppers & Goat Cheese & a Garlic Vinaigrette
Baby Greens, Roasted Peppers, Tomatoes, Artichoke Hearts & Balsamic Vinaigrette

Seasonal Vegetables

Gourmet Assorted Bread

Mediterranean Station



Choice of 1 Entrée

Chicken Brochettes With Marinated Mushrooms, Cherry Tomatoes & Sweet Onions

Grilled Chicken with Lemon & Olives

Lamb Kabob

Swordfish Kabobs
With Red Bell Pepper, Sweet Red Onions & Zucchini

Includes:

Stuffed Grape Leaves
Tender Grape Leaves Stuffed with Spiced Rice Filling
Served With a Yogurt Dill Sauce

Choice of One

Basmati Rice with Dried Fruit

Wild Rice

Cous Cous

Mediterranean Salad

Cucumbers, Feta Cheese, Tomatoes & Fresh Mint

Tossed With a Red Wine Vinaigrette

Or

Tabbouleh Salad

Gourmet Assorted Bread

Asian Station



Select 1 Entree

Orange Sesame Chicken
Beef or Chicken Teriyaki
Fish with Sesame Soy Dressing

Select 1 Side

Steamed White Rice
Vegetarian Fried Rice

Select 1 Side

Lomein
Vegetarian Chow Mien
Stir Fried Vegetables

Select 1 Side

Vegetarian, Chicken or Pork Dumpling
Vegetarian Egg Rolls
Vegetarian or Chicken Pot Stickers

Select 1 Side

Chinese Chicken Salad
Or
Citrus Salad with Spring Mix, Mandarin Oranges,
Grapefruit, Caramelized Walnuts & Citrus Dressing

Condiments include:

Plum Sauce, Sweet & Sour Sauce
Wasabi, Pickled Ginger & Soy Sauce

Fortune Cookies & Almond Cookies

Mexican Station



Choice of 1 Entrée

Shredded Chicken with Mole

Chile and Cilantro Grilled Chicken with Mango Salsa

Grilled Chicken Fajitas with Onions & Peppers

Beef Fajitas with Gilled Peppers & Onions

Baked Snapper with Cilantro Dressing

Cheese Enchiladas

Quesadillas

Choice of 1 Salad

Caesar Salad

Tossed Green Salad

Jicama Salad with Lime & Orange

Includes:

Refried Beans

Spanish Style Rice

Guacamole Salsa

Sour Cream & Salsa Bar & Chips

Flour & Corn Tortillas

Carving Station



Choice of 2 Entrée

Herb Seasoned Turkey Breast

Lemon Herbed Baked Chicken

Seasoned Herb Roasted Tri-tip

With Cabernet Mushrooms Wine Sauce, with Side of Horseradish

Honey Glazed Ham

Rosemary & Garlic Leg of Lamb

Choice of 2 Sides

Caesar Salad

Garden Salad

Potato Salad

Cold Pasta Salad

Seasonal Vegetables

Spring Mix with Raspberry Vinaigrette Dressing,
Caramelized Pecans and Feta Cheese

Baby Greens, Roasted Peppers, Tomatoes, Artichoke
Hearts & Balsamic Vinaigrette

Bow Tie with Pesto Cream

Tortellini with Lemon Herb Cream Sauce

Angel Hair With Garlic Herbs & Olive Oil

Penne with Sun-Dried Tomato & Alfredo Sauce

Condiments:

Spicy Mustard, Mayonnaise , Thousand Island,
Horseradish Sauce, Assorted Cheese

Assorted Dinner Rolls & Breads

Southern Station



Select 1 Entrée

Smothered Chicken or Southern Fried Chicken
BBQ Chicken Wings
Roasted Carved Turkey with Giblet Dressing
Fried Red Snapper with Tarter Sauce
Fried Catfish

Select 1 Side

Yams
Stuffing
Dirty Rice
Black Eyed Peas
Macaroni & Cheese
Red Beans & White Rice
Mashed Potatoes with Gravy

Select 1 Side

Steam Vegetables
Braised Cabbage
Collard & Mustard Greens
Sweet Corn On The Cob With Whipped Butter

Select 1 Side

Coleslaw
Ambrosia Salad
Macaroni Salad
Traditional Southern Style Potato Salad
Garden Salad with Buttermilk Cajun Dressing

**Corn Bread, Buttermilk Biscuits or Sliced Bread
With Sweet Butter & Honey**

BBQ Station



Select 1 Entree

BBQ Chicken

Grilled Chicken or Pork Sausage

Pork Spare Rib

Beef Ribs

Includes

Homemade BBQ Baked Beans

And

Sweet Corn On The Cob with Whipped Butter

Select 1 Side Salad

Traditional Southern Style Potato Salad

Macaroni Salad

Crispy Slaw

Garden Salad with Ranch or Italian Dressing

**Corn Bread, Dinner Rolls or Sliced Bread
With Sweet Butter & Honey**

Brunch Reception



Includes

Omelets Made To Order
Onions, Mushrooms, Peppers,
Spinach, Tomatoes, Cheddar Cheese, Jack

Turkey Bacon & Sausage

Crème Brule French Toast
With Choice Of Maple Or Raspberry Syrup

Tray of; Lox with Onions, Eggs, Capers,
Lemon Twist Assorted Bagels & Cream Cheese

Basket of Assorted Mini Sandwiches
With Turkey, Roast Beef and Ham

Assorted Muffins & Danish's
Assorted Bagels & Cream Cheese

Fruit Tray with Yogurt
Domestic & Imported Cheese with Crackers
Vegetable Crudités with Side of Dip

CONDIMENTS:

Butter, Jelly, Ketchup, Mustard, Mayonnaise & Hot Sauce

BEVERAGES:

2% milk

Orange juice

Cranberry juice

Hors d' Oeuvres Cocktail Reception



Select 6 Hot or Cold Hors d' Oeuvres

Cold Hors d'Oeuvre

Bruschetta with Fresh Tomato & Basil
Bruschetta with Goat Cheese and Black Olives
Crostini Topped with a Black Olive & Caper Tapenade
Green Olives Wrapped In Imported Salami
Prosciutto Wrapped around a Melon Wedge
Toast Points with Crème Fraiche, Salmon & Caviar
Smoked Turkey with Sun-Dried Tomato & Olive Tapenade
Lahvosh Pinwheels with Cream Cheese, Smoked Salmon
Jumbo Shrimp served with Spicy Cocktail Sauce

Hot Hors d'Oeuvre

Assorted Mini Quiche
Spanikopita Filled with Feta Cheese & Spinach
Quesadillas with Wild Mushrooms & Cheese
Quesadillas with Green Chili & Cheese
Chicken Wontons with Sesame Soy Sauce
Pigs In A Blanket Mini Hot Dogs wrapped in Puff Pastry
Chicken Tacquitos, served with Guacamole Sauce
Swedish Meatballs with a Marinara Dipping Sauce
Chicken Satay with Spicy Peanut Sauce
Vegetarian Egg Rolls Served with a Plum Sauce
Coconut Shrimp with Sweet & Sour Sauce
Prosciutto, Grilled Eggplant, Sage & Maui Onions
Smoked Chicken, Wild Mushroom & Mixed Herbs
Wild Mushroom, Basil & Roasted Pepper
Chicken Garlic, Spinach & Roma Tomato Pizza

Includes

Garden Salad or Mixed Greens with choice of dressing
Pasta with Alfredo Sauce, Pesto Sauce or Marinara Sauce