

buffet style weddings menu

classic: \$39 per person

appetizers

choose two

bacon wrapped dates • calamari abruzzi • baked meatballs
fried calamari baked goat cheese • prosciutto & asparagus bruschetta
antipasto skewers • brussels sprouts • prosciutto w/melon

salads

choose one

romaine house • classic caesar • rustic • roasted beet • baby kale • caprese

pastas and entrees

choose one pasta and one entree

linguine artichoke • linguine pomodoro • linguine alfredo linguine haymaker
rigatoni bolognese • rigatoni spinaci rigatoni basilico • rigatoni arrabiata
rigatoni alla cucina • baked rigatoni • penne arrosto penne besciamelle
penne alla pesto • shells country style

chicken • pistachio • marsala • vesuvio • picatta • lemon

pork tenderloin • marsala • vesuvio • picatta • milanese

lake superior whitefish • lemon white wine • picatta

desserts

choose one

tiramisu • bread pudding • mini gelato or sorbet cups •
chocolate lava cake • assorted miniature pastries • fresh fruit platter

sides

\$3/person per item

asparagus • broccolini • spinach • peas • garlic mashed potatoes • vesuvio potatoes
roasted new red potatoes • gluten free pasta/pizza crust

pizza

choose one \$5 person

margherita • four cheese • italian sausage • pear • four season • pepperoni • supreme
arugula • mushroom • cheese

Price per person includes non-alcoholic beverages, such as soda, juice, milk, tea and coffee.

buffet style weddings menu

chef's choice: \$45 per person

appetizers

choose two

bacon wrapped dates • calamari abruzzesi • baked meatballs
fried calamari baked goat cheese • prosciutto & asparagus • miniature crab cakes
bruschetta • antipasto skewers • brussels sprouts • prosciutto w/melon

salads

choose two

romaine house • classic caesar • rustic • roasted beet • baby kale • caprese

pasta and entrees

choose one pasta and two entrees

linguine artichoke • linguine pomodoro • linguine alfredo • linguine frutti di mare
linguine haymaker • linguine calamari • rigatoni bolognese • rigatoni spinaci
rigatoni basilico • rigatoni arrabiata • rigatoni alla cucina • baked rigatoni
penne arrosto • penne besciamelle • penne w/shrimp & broccoli
penne alla pesto • shells country style

chicken • pistachio • marsala • vesuvio • piccata • lemon
pork tenderloin • marsala • vesuvio • piccata • milanese
beef tenderloin • red wine reduction • au poivre • mushroom
atlantic salmon • lemon white wine • balsamic glaze
lake superior whitefish • lemon white wine • piccata

desserts

choose one

tiramisu • bread pudding • mini gelato or sorbet cups •
chocolate lava cake • assorted miniature pastries • fresh fruit platter

sides

\$3/person per item

asparagus • broccolini • spinach • peas • garlic mashed potatoes • vesuvio potatoes
roasted new red potatoes • gluten free pasta/pizza crust

pizza

choose one \$5 person

margherita • four cheese • italian sausage • pear • four season • pepperoni • supreme
arugula • mushroom • cheese

Price per person includes non-alcoholic beverages, such as soda, juice, milk, tea and coffee.

mexican buffet style weddings menu

\$39 per person

appetizers

choose two : any additional selections \$3 each

bacon wrapped dates • beef empanada • chorizo mini double baked potatoes
chicken quesadillas • vegetable quesadillas • chicken tinga sopes • carnitas sopes

salads

choose one : any additional selections \$4 each

classic caesar salad

elotes corn salad

grilled corn, crisp romaine, cilantro, jalapeno, scallion, cotija, spiced crema dressing

pilsen chopped salad

corn, black bean, tortilla strips, queso fresco, diced red pepper, lime vinaigrette

tacos

served with corn & flour tortillas

choose two proteins & vegetables : any additional selections \$5 each

grilled chicken • grilled steak • grilled vegetables • chicken tinga • carnitas

entrees

choose one : any additional entrees \$10 each

chicken enchiladas • vegetarian enchiladas • chicken mole • salmon poblano cream

sides

choose two : any additional entrees \$3 each

pinto beans • black beans • seasoned white rice • guacamole

desserts

\$5 per person

tres leches cake • churros y chocolate

all meals include

chips • pico de gallo • queso fresco • sour cream

Price per person includes non-alcoholic beverages, such as soda, juice, milk, tea and coffee.