



A Grand Affair

WEDDING PACKAGE



First Course

COCKTAIL HOUR HORS D'OEUVRES

FRESH FRUIT SILVER TOWER DISPLAY

with Seasonal Berries,

Pineapple Boats Skewered with Blueberries, Sprite Melon,
Cantaloupe Melon, Kiwi, and Red & Green Grapes

EUROPEAN & DOMESTIC CHEESE DISPLAY

with Mediterranean Olives, Grapes,
and Tuscan Bread Basket



Second Course

SILVER TRAY PASSED HORS D'OEUVRES

Choose 3 Options

*PAN SEARED BLACK SESAME AHI TUNA

with Wasabi Citrus Aioli on Sliced Cucumber

*MINI EMPANADA

Filled with Seasoned Beef, Cheese, Red Pepper, Onion, Garlic
and Cilantro with a Creamy Avocado Dipping Sauce

*THAI SPRING ROLLS

Filled with Tender Chicken and Asian Vegetables
with House Made Duck Sauce

*GARDEN HERB CHEESE STUFFED MUSHROOM CAPS

*CHILLED CREOLE JUMBO SHRIMP COCKTAIL

Served in a Shot Glass with House Cocktail Sauce,
Garnished with Lemon and Parsley

*PEAR & GORGONZOLA TARTLET

Drizzled with Local Honey and Topped with Toasted Walnuts

*ANTIPASTI

Skewered with Aged Italian Meats and Cheeses, Heirloom
Tomato, Kalamata Olive, and Artichoke Heart

*CHÈVRE AND SPINACH TARTLET *PETITE B

UTTERMILK & HERB BISCUIT

with Virginia Ham, Creole Mustard,
and Farmstead Cheddar Cheese

*GLAZED COCKTAIL MEATBALLS



Third Course

SALAD SELECTIONS

Choose 1 Option for Plated

OR *Choose 2 Options for a Salad Station*

*STRAWBERRY ROMAINE SALAD

Mixed Greens, Sliced Red Onion, Fresh Strawberries, Toasted Southern Pecans with Poppyseed Dressing

*CELEBRATION SALAD

Mixed Greens, Heirloom Tomatoes, Sliced English Cucumbers, Shaved Carrots and Feta Cheese With a Champagne Vinaigrette

*PARMIGIANO-REGGIANO CAESAR SALAD

House-Made Croutons and Topped with Crisp Boar's Head Bacon

INSALATA CAPRESE

Vine Ripened Tomatoes, Sliced Fresh Mozzarella, and Sweet Basil Simply Seasoned with Sea Salt and Cracked Pepper and Drizzled with EVOO and Balsamic Vinegar

Table Side Service

70.00 PER GUEST

Served Buffet

WITH CARVING STATION

60.00 PER GUEST



Fourth Course

SIGNATURE ENTREE SELECTIONS

Choose 3 Options

*HERB CRUSTED BEEF TENDERLOIN MEDALLIONS

with Pan Gravy

WILD CAUGHT SALMON FILET

with Fresh Dill Cream

*HONEY ROSEMARY ROASTED PORK TENDERLOIN MEDALLIONS

Served with a Merlot-Cranberry Reduction

FRENCH GARLIC FARMHOUSE CHICKEN

with Caramelized Garlic Cloves, Freshly Squeezed Lemon Juice, White Wine, and Sweet Basil

TUSCAN CHICKEN MARSALA

Braised with Wild Mushrooms and Sliced Red Pepper in a Rich Marsala Wine Sauce

LOCAL SHRIMP SCAMPI PASTA PRIMAVERA

with Roasted Garlic Parmesan Cream Sauce

FARMER'S MARKET VEGETABLE LASAGNA

with Ricotta Creme and San Marzano Marinara

*ROASTED PRIME RIB OF BEEF

with Horseradish Cream Sauce and Au Jus

*Available to be served on a carving station for served buffet



CANNON

CATERING

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WEDDING PACKAGE

