

Casual Buffet Wedding Menu

Sample Menu

First Courses

Fresh Baby Spinach Salad

Baby spinach leaves, sliced red onion, crumbled goat cheese, candied walnuts with a pomegranate-maple vinaigrette

Traditional Bruschetta with Crostini

Diced tomatoes, fresh basil chiffonade, red onions, extra virgin olive oil, and balsamic-garlic vinaigrette with toasted herb crostini

Vegetables

Balsamic Grilled Vegetable Medley

Zucchini, squash, bell peppers, asparagus, red onions, and carrots with honey-balsamic glaze, grilled to perfection

Sauteed Buttered Mushrooms

Wild mushroom trio sautéed with garlic, butter, white wine, and lemon with herbs

Main Course

Filet Mignon Skewers

Tender filet mignon, chunks of pineapple, and a blue cheese butter reduction

Harvest Chicken Salad

Shredded white meat chicken, cinnamon apples, walnuts, tarragon on buttery croissant with spinach leaves

Summer Pasta Bowl

Orecchiette pasta, green peas, sun-dried tomatoes, and arugula in a lemon-basil oil with parmesan cheese

Starches

Rosemary Potatoes

Roasted fingerling potatoes, fresh rosemary, herbs, and a housemade dijon vinaigrette

Green Onion Quinoa

Toasted quinoa, sliced green onions, fresh roasted grape tomatoes, and herbs

Stationary Apps

Antipasto Station

Salami, prosciutto, sharp provolone, roasted red peppers, assorted olives, fresh mozzarella, marinated artichokes, and more

Baltimore Station

Mini crab cakes, Old Bay potato chips, Fisher's popcorn, crab dip, soft pretzel bites

Sweet Treats

Blueberry-Lemon Cupcakes

Lemon-infused cupcakes, blueberry cream cheese icing

