

FOUR  
POINTS  
BY SHERATON

# WEDDING PACKAGES 2016

**Four Points by Sheraton  
St. Catharines Niagara Suites**

3530 Schmon Parkway  
Thorold, Ontario, L2V 4Y6  
Canada

T 905 984 8484

[fourpointstcatharines.com](http://fourpointstcatharines.com)



# WEDDING PACKAGES

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## ON-SITE WEDDING CEREMONY

Elegant Chapel atmosphere for up to 120 People

Choice of our Outdoor Patio, Atrium or Newman Room.

Complete with a Beautiful Arbour, Signing Table and Carpeted Entrance.

You will have full access to our Radiant Facility with Lobby Fountain and Outdoor Landscaped Areas, ideal for Wedding Photos.

Please contact one of our Wedding Specialists for Pricing and Availability.

**905 984 8484 ext. 1822**

## WEDDING PACKAGES

Thank You for Your Interest in Four Points by Sheraton St. Catharines Niagara Suites as the location for your wedding.

We offer a wide variety of menus for you to choose from to customize your Wedding Package. Our Catering Professionals are happy to work with you to create a package that will meet your specific needs.

Wedding Package consists of:

**(1) Entrée Selection from Wedding Menus**

**(2) Standard or Deluxe Bar Package**

**(3) Late Night Buffet**

With each Wedding Package, you will receive the following special touches:

Banquet hall

Head table and cake table decorated with white tulle and mini lights

Complimentary King Suite with champagne and chocolate covered strawberries for the newlyweds on their wedding night

### **Please Note:**

All three components of the Wedding Package are required to qualify for the special touches.

Food and Beverage minimums apply for all Friday, Saturday and Sunday functions.

Our Events Department can be reached at **905 984 8484 ext. 1822** or by email at **catering@fourpointstscatharines.com**

\* Patio ceremonies are weather permitting.

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In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability. Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

# WEDDING PACKAGES

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## FOUR-COURSE PLATED DINNER

Dinner selections are served with assorted rolls and butter, soup, salad, vegetables, starch, dessert, coffee & tea

**Roast Prime Rib of Beef (minimum 10).....\$37**

AAA beef, served with natural juices and Yorkshire pudding

**New York Strip Steak.....\$37**

10 oz. AAA Angus beef, served with sautéed garlic mushrooms

**Mushroom Chicken Supreme.....\$29**

Served with roast garlic cream

**Baked Salmon.....\$30**

Served with lemon thyme butter

**Roasted Pork Loin (minimum 10).....\$29**

Served with maple whiskey glaze

**Chicken Parmesan.....\$27**

Served with penne in tomato basil sauce

**Eggplant Parmesan.....\$25**

Served with penne in tomato basil sauce

## ACCOMPANIMENTS

### Soups & Salads

(Choose one soup and one salad)

Sweet Potato and Cheddar Garden Greens

Wild Mushroom Baby Spinach

Apple and Butternut Squash Tomato Bocconcini

Chicken Vegetable Mediterranean

### Starches & Vegetables

(Choose one starch and two vegetables)

Garlic Mashed Potatoes Buttered Carrots with Dill

Twice Baked Potato Green Beans

Herbed Buttered Mini Red Potatoes Broccoli Florets

Yukon Gold Roasted Wedges

Rice Pilaf

### Desserts

(Choose one dessert)

NY Style Strawberry Cheesecake

Caramel Glazed Apple Blossom

Red Velvet Cake

Triple Chocolate Torte

Seasonal Fruit Crepe

# WEDDING PACKAGES

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## FAMILY STYLE DINNER

Assorted Artisan Breads

Soup

Garden Green Salad tossed in Italian vinaigrette

Traditional Antipasto

Penne pasta tossed in tomato, basil & garlic marinara sauce with house made jumbo meatballs

Roasted Sirloin of Beef with Rosemary Mushroom Sauce

Lemon Herb Marinated Grilled Chicken Breast

Green Beans & Carrots

Roasted Garlic Mashed Potatoes

Dessert

Coffee and Tea

Minimum of 35 guests .....**\$36** pp

## BUILD YOUR OWN BUFFET

Assorted Artisan Breads & Butter

Garden Greens with Assorted House Made Dressings

Mini Red Potato Salad with Roasted Garlic Mayo

Sundried Tomato & Olive Oil Bowtie Pasta Salad

Sweet Mixed Bean & Bacon Salad

Buttered Broccoli

Glazed Carrots

Herb Mini Red Potatoes

Lemon Herb Roasted Chicken

Stuffed Chicken with Goat Cheese, Roasted Peppers & Caramelized Onions

Chicken Parmesan

Sweet & Sour Pork Loin

Honey Dijon Baked Ham

Atlantic Salmon with Thyme Butter

Sole Florentine with Lemon Hollandaise

Seasonal Fruit

Assorted Pastries

Selection of Cakes/Squares

Coffee, and Tea

### Carving Station

Chef Carved Pepper Crusted Sirloin of Beef

### Pasta Selections

(Choose one)

Penne with Tomato Basil Sauce

Cheese Ravioli with Spinach & Sundried Tomato Cream

Tortellini with Spring Vegetables in a Pesto Sauce

### Hot Entrée Selections

**Choose 1 Entrée** (Minimum of 50 guests).....**\$32**

**Choose 2 Entrées** (Minimum of 50 guests) .....**\$35**

**Choose 3 Entrées** (Minimum of 50 guests) .....**\$38**

### Enhancements

Poached Atlantic Salmon Display .....**\$85**

Chilled Tiger Shrimp ..... **\$5** pp

BBQ Shrimp & Pineapple Skewers ..... **\$4** pp

Cheese & Cracker Platter ..... **\$4** pp

Antipasto Display ..... **\$5** pp

Chocolate Fountain with Fruit ..... **\$5.50** pp

# WEDDING PACKAGES

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## THE ITALIAN DINNER BUFFET

Baked Artisan Breads & Butter

Caesar Salad

Tomato, Cucumber & Bocconcini Salad

Antipasto Display

Garlic Green Beans

Roasted Balsamic Vegetables

Marinated Mushrooms

Rosemary & Garlic Roasted Potatoes

Chef Carved Pepper Crusted Sirloin of Beef

Chicken Parmesan

Penne with Meatballs & Sausage

Cheese Ravioli in Portabella Mushroom Cream

Cheesecake

Lemon Yogurt Torte

Coffee, Tea

Minimum of 50 guests .....**\$32** pp

## THE PERFECT AFTERNOON

Celebrations concluding no later than 5 PM.

### **4-Hour Open Bar with Champagne Toast**

Half-hour cocktail reception with butler served hors d'oeuvres

Seated luncheon

Cutting and serving of your cake

Coffee and tea

White floor length table linens and white napkins

Head table and cake table decorated with tulle and mini lights

### **Luncheon**

Assorted Artisan Breads

Spinach Salad with Strawberries & Pecans tossed in Raspberry Vinaigrette

Goat Cheese & Sundried Tomato Stuffed Chicken Breast with White Wine Cream Sauce

Herb Buttered Mini Red Potatoes

Glazed Carrots

NY Style Strawberry Cheesecake

Coffee and Tea

Minimum of 25 guests, inclusive of all applicable taxes & gratuities .....**\$80** pp

# WEDDING PACKAGES

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## FOUR POINTS MARKET

Sectioned Display Tables of Antipasto Specialties Including:

Chef's Selections of Hot Hors D'Oeuvres

& Cold Canapes (Butler served)

Vegetable & Dip Display

Assorted Cheese & Cracker Display

A Unique Chef's Carving Station

Pasta Station

Dessert Station

Punch Fountain Display

Coffee, Tea

### **Chef's Station**

Pulled Pork Sliders

Chef Carved Sirloin of Beef

Mini Buns

Caramelized Onions

Mustard, Horseradish

### **Pasta & Antipasto Station**

Deli Meats

Artichokes, Peppers & Olives

Tomato Bocconcini Skewers

Focaccia Bread

Cheese Ravioli in mushroom cream sauce

Penne Primavera in Tomato Basil Sauce

### **Dessert Station**

Fresh Fruit Skewers

Assorted Mini Cheesecake Wedges

Chocolate Fountain with Marshmallows

Minimum of 50 guests, inclusive of all applicable taxes and gratuities.....**\$60** pp

# WEDDING PACKAGES

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## GOLD PACKAGE

- 5-hour open bar
- Unlimited wine served with dinner
- Non-alcoholic punch fountain at cocktail hour
- Buffet dinner
- Cutting & plating of your wedding cake
- Coffee and tea
- White floor-length table linens & white napkins
- Head table & cake table decorated with tulle and mini lights
- Complimentary King Suite for the newlyweds

### **Buffet Includes:**

- Baked Artisan Breads & Butter
- Caesar Salad
- Tomato, Cucumber & Bocconcini Salad
- Antipasto Display
- Garlic Green Beans
- Roasted Balsamic Vegetables
- Marinated Mushrooms
- Herb buttered red potatoes
- Chef Carved Pepper Crusted Sirloin of Beef
- Chicken Parmesan
- Penne with Meatballs & Sausage
- Cheese Ravioli in Portabella Mushroom Cream Sauce
- Cheesecake
- Lemon Yogurt Torte
- Coffee, Tea

Minimum of 70 guests, inclusive of all applicable taxes and gratuities.....**\$95** pp

# WEDDING PACKAGES

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## PLATINUM PACKAGE

5-hour open bar with champagne toast  
Unlimited wine served with dinner  
Non-alcoholic punch fountain at cocktail hour  
Pre-reception with butler served hors d'oeuvres (3 pieces per person)  
Four-course plated dinner  
Cutting & plating of your wedding cake  
Coffee and tea  
White floor-length table linens & white napkins  
Head table & cake table decorated with tulle and mini lights  
Complimentary King Suite for the newlyweds with champagne and chocolate dipped strawberries

### Selection of One Soup or Salad

Sweet Potato and Cheddar Soup  
Wild Mushroom Soup  
Apple and Butternut Squash Soup  
Chicken Vegetable Soup  
Garden Greens Salad  
Baby Spinach Salad  
Tomato Bocconcini Salad  
Mediterranean Salad

### Selection of One Entrée

Each entrée is served with starch, Chef's choice of vegetable, artisan breads and butter  
8 oz AAA New York Grilled Steak with Sautéed Garlic Mushrooms  
Mushroom Chicken Supreme served with Roast Garlic Cream  
Baked Salmon Served with Lemon Thyme Butter  
Chicken or Eggplant Parmesan served with Penne in Tomato Basil Sauce

### Selection of One Dessert

NY Style Cheesecake  
Caramel Glazed Apple Blossom  
Red Velvet Cake  
Seasonal Fruit Crepe  
Coffee and Tea

Minimum of 70 guests, inclusive of all applicable taxes and gratuities..... **\$110** pp



# WEDDING PACKAGES

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## ULTIMATE PACKAGE

5-hour open bar with champagne toast

Unlimited wine served with dinner

Non-alcoholic punch fountain at cocktail hour

Vegetable and dip tray

Pre-reception with butler served hors d'oeuvres  
(3 pieces per person)

Four-course plated dinner

Decorated head table with glow lighting. Beautiful  
backdrop embellished with fabric overlays or crystal  
panels, chair covers with coloured band of your choice,  
decorated cake table, signing table and podium with  
draping, floor length white linen and white napkins.

Complimentary King Suite for the newlyweds with  
champagne and chocolate dipped strawberries

### Selection of One Soup or Salad

Sweet Potato and Cheddar Soup

Apple and Butternut Squash Soup

Garden Greens Salad

Baby Spinach Salad

### Selection of One Entrée

Each entrée is served with starch, Chef's choice of  
vegetable, artisan breads and butter

**Chicken Breast** stuffed with Black Forest Ham, Asparagus  
and Provolone Cheese, served with a White Wine Sauce

**New York Grilled Steak** 8 oz AAA with Sautéed Garlic  
Mushrooms

**Baked Salmon** served with Lemon Thyme Butter

**Eggplant Parmesan** served with Penne in Tomato  
Basil Sauce

### Selection of One Dessert

Caramel Glazed Apple Blossom

NY Style Cheesecake

Raspberry Chocolate Mousse Cake

Coffee and Tea

### Late Night Buffet

Cut & Serve Wedding Cake

Fruit Display

Fresh Baked Cookies

Coffee and Tea

Minimum of 100 guests, inclusive of all  
applicable taxes and gratuities..... **\$130** pp

# WEDDING PACKAGES

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## FOR YOUR COCKTAIL PARTY

### PLATTERS

#### Assorted Hot Hors D'Oeuvres

Broccoli Poppers	
Mini Quiche	
Breaded Shrimp	
Honey Garlic Meatballs	
Spanakopitas	
Tray (100 Pieces).....	<b>\$135</b>

#### Deluxe Hot Hors D'Oeuvres

Mini Sausage Rolls	
Bacon Wrapped Scallops	
Fried Brie	
Mini Beef Wellington	
Marinated Chicken Skewers	
Tray (100 Pieces).....	<b>\$160</b>

#### Cold Canapés

Roma Tomato & Bocconcini on Pesto Toast	
Caramelized Onions & Cream Cheese on Crostini	
Smoked Salmon with Dill Cream Cheese on Cucumber Rounds	
Brie & Strawberry on Wheat Crackers	
Ham & Goat Cheese Spirals	
Tray (100 Pieces).....	<b>\$155</b>

### BY THE DOZEN

#### Hot Hors D'Oeuvres

Mini Beef Wellingtons.....	<b>\$22</b>
Chicken Satays .....	<b>\$24</b>
Mini Quiche .....	<b>\$16</b>
Spanakopita.....	<b>\$16</b>
Sweet & Sour Meatballs.....	<b>\$16</b>
Bacon Wrap Scallops .....	<b>\$26</b>
Coconut Shrimp.....	<b>\$16</b>
Fried Brie.....	<b>\$16</b>
Mini Crab Cakes.....	<b>\$22</b>
Lobster Phyllo Rolls.....	<b>\$22</b>

#### Cold Canapés

Caramelized Onions & Cream Cheese on Crostini .....	<b>\$16</b>
Smoked Salmon with Dill Cream Cheese on Cucumber.....	<b>\$22</b>
Ham & Asparagus Goat Cheese Spirals .....	<b>\$16</b>
Tomato Bocconcini Skewers .....	<b>\$16</b>
Brie & Strawberry on Wheat Crackers.....	<b>\$16</b>
Crab Salad on Sundried Tomato Pesto Crostini.....	<b>\$22</b>
Truffled Mushroom and Asparagus.....	<b>\$18</b>
Mango Beef Canapé.....	<b>\$22</b>
Marinated Mushroom with Garlic Cream Cheese on Rye Crostini.....	<b>\$18</b>
Mini Red Skins Potato Stuffed with Grainy Mustard, Cheddar & Smokey Bacon.....	<b>\$22</b>

# WEDDING PACKAGES

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## FOR YOUR COCKTAIL PARTY

### Pizza

24 slice pizza with cheese and choice of any 2 toppings:

Mushrooms, Pepperoni, Bacon, Pineapple, Hot Peppers,  
Black or Green Olives, Sweet Peppers, Sundried Tomatoes,  
Feta, Extra Cheese (cheddar or mozzarella) ..... **\$28**

### Garden Vegetables with Maple Ranch Dip

Small (20 Guests) ..... **\$35**

Medium (30 Guests) ..... **\$65**

Large (50 Guests) ..... **\$115**

### Fruit Display with Caramel Yogurt Dip

Small (30 to 40 Guests) ..... **\$100**

Large (50 to 75 Guests) ..... **\$200**

### Assorted Domestic & Imported Cheese Tray with Crackers

Small (30 to 40 Guests) ..... **\$125**

Large (50 to 75 Guests) ..... **\$225**

### Sandwich Platter

Served on Assorted Wraps and Breads

Egg Salad, Tuna Salad, Roast Beef, Turkey & Swiss,  
Ham & Cheddar

Small (20 Guests) ..... **\$60**

Medium (30 Guests) ..... **\$95**

Large (50 Guests) ..... **\$135**

### Gourmet Sandwich Platter

Served on Assorted Wraps and Breads

Prosciutto, Swiss & Pesto, Roast Beef with Caramelized  
Onion & Dijon Mayo, Maple Chicken Salad with Grilled  
Vegetable & Feta, Turkey with Paprika Mayo & Roasted  
Peppers

Small (20 Guests) ..... **\$85**

Medium (30 Guests) ..... **\$110**

Large (50 Guests) ..... **\$150**

## LATE NIGHT BUFFET

### Cut & Serve Wedding Cake

Fruit Display

Coffee & Tea ..... \$5 pp

### Enhancements

Sweet Treat Bar: Assorted Candy ..... **\$4**

Chocolate Fudge Brownies ..... **\$3**

Fresh Baked Cookies ..... **\$2**

Old Fashioned Popcorn ..... **\$3**

Chocolate Dipped Strawberries ..... **\$5**

Tortilla Chips with Salsa ..... **\$3**

Mini Cheesecake Pops ..... **\$4**

Butter tarts & Nanaimo Squares ..... **\$3**

Chocolate Fountain with fruit ..... **\$5.50**

# BAR PACKAGES

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### OPTION 1

5-hour bar

Unlimited house wine served with dinner

Bar includes basic bar brands, house wine, domestic beer, liqueurs (Amaretto, Bailey's, Sambuca, Drambuie and Kahlua) and soft drinks

Bar opens one hour prior to dinner and reopens after dinner for four hours

Option 1.....**\$38** pp

### OPTION 2

6-hour bar

Unlimited house wine served with dinner

Bar includes basic bar brands, house wine, domestic beer, liqueurs (Amaretto, Baileys, Sambuca, Drambuie or Kahlua) and soft drinks

Bar opens one hour prior to dinner and reopens after dinner for five hours

Option 2.....**\$42** pp

Add champagne toast ..... **\$4** pp

# BAR PACKAGES

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## HOST BAR

Host Bar charges are based on consumption and are subject to applicable taxes and service gratuity. If bar receipts are less than \$250 a bartender charge of \$15 per hour (minimum 4 hours) will apply. There is a set up fee of \$50 for all Host Bars.

### Bar Brands – 40 oz. Bottle

Rye, Rum, Gin, Vodka, Scotch ..... **\$140**

### Premium Brands – 40 oz. Bottle

Canadian Club Whiskey..... **\$160**

Absolute Vodka ..... **\$160**

Bacardi Rum ..... **\$160**

Beefeater Gin..... **\$160**

### Cognacs & Liqueurs Beer

Sambuca ..... **\$85**

Schnapps ..... **\$85**

Amaretto..... **\$85**

Kahlua ..... **\$125**

Baileys..... **\$140**

Drambuie..... **\$140**

Grand Marnier ..... **\$160**

Courvoisier or Remy VS..... **\$160**

### Punch Fountain (Serves 80)

Non Alcoholic ..... **\$75**

Rum or Vodka..... **\$125**

### Non Alcoholic Beverages

Molson Exel ..... **\$3.50**

Perrier ..... **\$3.50**

Bottled Water ..... **\$2.50**

Soft Drinks ..... **\$2**

### Beer

Domestic ..... **\$5.50**

Imported Beer..... **\$6.50**

### House Wine

Glass ..... **\$7**

Bottle..... **\$29**

## CASH BAR

There is a Set Up Charge of \$50 for All Cash Bars. If bar receipts are less than \$250, a bartender fee of \$15 per hour (minimum 4 hours) will apply. Cash Bar prices include all applicable taxes.

Rye, Rum, Gin, Vodka, Scotch ..... **\$5.75**

Peppermint & Peach Schnapps..... **\$6.50**

Baileys, Kahlua ..... **\$6.50**

Drambuie..... **\$6.50**

Cointreau..... **\$6.50**

Grand Marnier ..... **\$7**

Courvoisier or Remy Martin ..... **\$7**

House Wine by the Glass..... **\$7**

Domestic Beer ..... **\$5.75**

Imported Beer..... **\$6.75**

All prices subject to LCBO price increases.

# BAR PACKAGES

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## RED WINES

### **Vineland Estates Cabernet Franc**

Aromas of black fruit, dried herbs, plum & pepper.....**\$33**

### **Peller Family Series Cabernet Merlot**

Black cherry, tobacco, pepper, black tea & blueberry.....**\$33**

### **Red House Wine Company**

Cabernet Shiraz .....**\$33**

### **Inniskillin—Niagara Series Pinot Noir**

Blackberry fruit, smoke & white pepper aromas.....**\$31**

### **Trius Cabernet Sauvignon**

Blackcurrent, cedar & vanilla with a touch of pepper .....**\$33**

### **Megalomaniac Homegrown Red**

A Bordeaux styled red with blackberry and subtle spices .....**\$33**

## WHITE WINES

### **Vineland Estates Semi Dry Riesling**

Delicate floral citrus, apple & peach aroma.....**\$33**

### **Vineland Estates Unoaked Chardonnay**

Concentrated citrus & green apple aroma.....**\$33**

### **Peller Family Series Chardonnay**

Bouquet of sweet apple, tropical fruits and a hint of toasted oak.....**\$33**

### **Inniskillin—Niagara Series Pinot Grigio**

Clean, fresh, with passion & green tropical fruit .....**\$31**

### **White House Wine Company**

Riesling Pinot Grigio.....**\$33**

### **OPEN Riesling Gewurztraminer**

Clear, pale straw colour, floral & hints of peach .....**\$31**

### **Trius Sauvignon Blanc**

Citrus, green apple, spring blossoms & grassy notes .....**\$33**

### **Megalomaniac Homegrown White**

A fruity wine with melon, lemon, honey suckle, peach and orange.....**\$33**

## SPARKLING & ROSE

### **Open Sparkling**

Baked apple cinnamon, pear & a hint of citrus .....**\$33**

### **Megalomaniac Pink Slip Rose**

Aromatic strawberry, mint and subtle spice notes with lavender .....**\$38**

## HOUSE WINES

### **OPEN Sauvignon Blanc**

Fresh citrus, floral aromas & flavours of tropical fruit.....**\$29**

### **OPEN Merlot**

Lush aroma of dark fruit & spice with a smooth finish .....**\$29**

### **Jackson Triggs Shiraz**

Vibrant red colour & bouquet of berries and herbs .....**\$29**

### **Jackson-Triggs Chardonnay**

Light vanilla, oak & fruit aroma, with ripe apple.....**\$29**

# BREAKFAST

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## BREAKFAST

### **The Continental**

Fresh Sliced Fruit Display  
Flavoured Yogurts  
Assorted Cold Cereals  
Bakery Fresh Muffins & Pastries  
Butter and Fresh Fruit Preserves  
Assorted Fruit Juices  
Coffee and Tea  
No minimum..... **\$11**

### **The All Canadian Buffet**

Scrambled Eggs  
Peameal Bacon  
Country Sausage  
Breakfast Potatoes  
Fresh Sliced Fruit Display  
Assorted Cold Cereals  
Bakery Fresh Muffins & Pastries  
Toast  
Butter, Fresh Fruit Preserves and Jams  
Assorted Fruit Juices  
Coffee and Tea  
Minimum of 15 guests ..... **\$15**

### **Four Points Breakfast Buffet**

Tomato & Spinach Eggs Benedict  
Toast  
Belgian Waffles  
Buttermilk Pancakes  
Crisp Bacon Strips  
Breakfast Potatoes  
Oatmeal with raisins & Brown Sugar  
Sliced Seasonal Fruit  
Bakery Fresh Muffins & Pastries  
Flavoured Yogurts  
Butter and Fruit Preserves  
Assorted Fruit Juices  
Coffee and Tea  
Minimum of 15 guests ..... **\$20**

# SPECIAL OCCASIONS

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## SPECIAL OCCASIONS

Bachelorette, Showers, Rehearsals, etc.

### **Brunch**

Assorted Fruit Juices  
Garden Salad With Assorted Dressings  
Potato Salad, Pasta Salad  
Muffins, Danishes and Scones  
Scrambled Eggs  
Bacon  
Home Fried Potatoes  
Fluffy Pancakes And French Toast  
Butter, Fruit Preserves and Jams  
Roast Top Sirloin of Beef  
Beef Or Vegetable Lasagna  
Vegetable Medley  
Fruit Display  
Assorted Pastries  
Coffee, Tea  
Minimum of 25 guests ..... **\$24**

### **Tea Party**

A Selection of Bigelow Teas Served with Sugar Cubes,  
Lemon Slices, Milk  
Coffee and Assorted Soft Drinks  
Fresh Seasonal Fruit  
Petit Four Pastries  
Chocolate Strawberries  
Shortbread Cookies  
Assorted Tea Sandwiches:  
Egg Salad Croissant  
Smoked Salmon & Cucumber  
Crab Salad  
Pesto Chicken  
Roasted Vegetable & Goat Cheese  
Minimum of 15 guests ..... **\$16**

### **Family Style**

Assorted Artisan Breads with Butter  
House Salad with Balsamic Vinaigrette  
Rice Pilaf  
Roasted Balsamic Vegetables  
Grilled Herb Marinated Chicken Breast  
Chef Selected Seasonal Dessert  
Assorted Soft Drinks  
Coffee and Tea  
Minimum of 15 guests ..... **\$20**



# SPECIAL OCCASIONS

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## SPECIAL OCCASIONS

Bachelorette, Showers, Rehearsals, etc.

### **Pizza & Wings**

24 Slice Pizza with choice of 2 toppings

Buffalo Wings

Vegetable Tray with Maple Ranch Dressing

Caesar Salad

Assorted Soft Drinks

Minimum of 12 guests .....**\$16**

### **BBQ**

Mixed Greens Salad

Dill Cucumber Salad

Greek Pasta Salad

BBQ Chicken Breasts

Beef Burgers

Corn on the Cob

Baked Potatoes

Fresh Sliced Fruit

Pecan Pie

Strawberry Shortcake

Minimum of 12 Guests.....**\$20**

### **Pasta**

Assorted Artisan Breads and Butter

Caesar Salad

Roma Tomato & Bocconcini

Marinated Roasted Vegetables

Chicken Parmesan

Penne in Tomato Basil Sauce

Tortellini with Mushroom Cream Sauce

Tiramisu

Coffee and Tea

Minimum of 15 guests .....**\$23**