

# Wedding Package

- MENU SELECTIONS -

PASSÉ D'APÉRITIF

SALAD

ENTREE

CARVING STATION OPTIONS AVAILABLE

VEGETABLE

ACCOMPANIMENT

# Passed apéritif

- PLEASE SELECT TWO -

TOMATO BASIL CAPRESE STACKS\*

COCONUT CHICKEN MEDALLIONS SERVED WITH MANGO CURRY SALSA\*

FILO WRAPPED ASPARAGUS SPEARS WITH ASIAGO

BEEF WELLINGTON PUFFS WITH CREAMED HORSERADISH

SPINACH ARTICHOKE DIP WITH FRIED PITA CHIPS

MARYLAND CRAB AND LOBSTER DIP SERVED WITH FRESHLY FRIED PITA CHIPS

VELVET CHICKEN DIP

SOUTHERN STYLE CHICKEN TENDERS WITH HONEY MUSTARD SAUCE

SHAVED MEAT TRAY WITH ASSORTED BREADS AND CONDIMENTS

CRUDITÉ - A PRESENTATION OF ASSORTED SEASONAL FRUIT, VEGETABLES & CHEESE WITH LAVASH BREAD AND CRACKERS

FIG AND MARSCARPONE IN FILO

PANKO AND PARMESAN ENCRUSTED POTATO BALLS

STUFFED PEPPADEW PEPPERS WITH GOAT CHEESE MOUSSE AND BALSAMIC REDUCTION DRIZZLE

BLOODY MARY HUMMUS COCKTAILS WITH CELERY AND CARROT

SWEET POTATO BISCUITS STUFFED WITH HAM AND APRICOT MARMALADE

MARYLAND CRAB QUESO SERVED WITH FRESH PITA CHIPS

FRIED GREEN TOMATOES SERVED WITH RED DRESSING

COULIS AND GOAT CHEESE MOUSSE

WHOLE FRIED OKRA SERVED WITH SPICY ROMALADE DIPPING SAUCE

FRIED PICKLES SERVED WITH RANCH DIPPING SAUCE

OPEN FACED CUCUMBER SANDWICHES\*

WICKED PIMENTO CHEESE IN FILO

BACON WRAPPED PECAN STUFFED DATES

ITALIAN SAUSAGE STUFFED MUSHROOMS

CHICKEN CORNUCOPIA WRAPS WITH TIM'S HOUSE SAUCE

SPANAKOPITA

SOUTHERN CAVIAR SERVED ON LAVASH

ASSORTED MINI QUICHE

BEEF SATAY

CHICKEN WINGS

ITALIAN MEATBALLS WITH PIZZAZZ SAUCE

ASIAN CHICKEN SATAY

PARMESAN FRIED ARTICHOKE HEARTS

CHICKEN BROCHETTES WITH PINEAPPLE SALSA

SOUTHWESTERN SPRING ROLL WITH HOUSE SAUCE

CHICKEN HIBACHI SKEWER

SMOKED CHICKEN QUESDILLA

BACON WRAPPED CHICKEN

# Salad

- PLEASE SELECT ONE -

A TANGLE OF FIELD GREENS WITH CUCUMBERS, CHERRY TOMATOES, RED ONION, WHITE RAISINS, AND PECANS SERVED WITH A CREAMY HOT BACON DRESSING

BABY SPINACH SALAD WITH FRESH STRAWBERRIES, GORGONZOLA CHEESE, AND WALNUTS SERVED WITH A CHAMPAGNE VINAIGRETTE DRESSING

CLASSIC CAESAR SALAD WITH FRESH ROMAINE, GRATED PARMESAN, AND FOCACCIA CROUTONS SERVED WITH CAESAR DRESSING

COUNTRY FRENCH SALAD WITH MIXED GREENS, APPLEWOOD SMOKED BACON, RED ONION, AND TART APPLES SERVED WITH A CHAMPAGNE VINAIGRETTE DRESSING

CAPRESE SALAD WITH FRESH ROMA TOMATOES, BASIL, AND FRESH MOZZARELLA SERVED WITH A BALSAMIC VINAIGRETTE DRESSING

WATERMELON AND FETA SALAD

PROVIDED BY: GREEN GABLE EVENTS & CATERING

# Bread

- PLEASE SELECT ONE -

ASSORTED BISCUITS

JALAPENO CORNBREAD MUFFIN

JALAPENO CHEDDAR CORNBREAD MUFFIN

TRADITIONAL CORNBREAD MUFFIN

SWEET CORN MUFFIN

CRANBERRY MUFFINS WITH ORANGE BUTTER

SOUTHERN BUTTERMILK BISCUITS WITH ASSORTED JAMS

FRESH WARM YEAST ROLLS WITH SWEET BUTTER

HERB FOCACCIA BREAD

GARLIC BREADSTICKS

SWEET HUSHPUPIES

OKRA FRITTERS

ROSEMARY KALAMATA OLIVE BREAD WITH ASSORTED TAPENADES AND OLIVES FOR DIPPING

PROVIDED BY: GREEN GABLE EVENTS & CATERING

# Entree

-FULL CHOICE SELECTION OF ONE ENTREE--60/40 SELECTION O  
F TWO ENTREES-

## carving station entrees:

CUBIST BISTRO FILET

CARVED ANGUS ROAST

COCA COLA GLAZED HAM

ROASTED TURKEY BREAST

APPLE ROASTED PORK LOIN WITH CHOICE OF CRANBERRY & ORANGE CHUTNEY  
OR PINEAPPLE SALSA

## entrees:

CHICKEN MARSALA

TOMATO BASIL CHICKEN WITH HOUSE SAUCE

CHERRY CHIPOTLE BARBEQUE CHICKEN

GRILLED TUSCAN CHICKEN WITH PESTO CREAM SAUCE

SARAH CAMILLE'S PRALINE CHICKEN

PANKO ENCRUSTED CHICKEN TENDERS WITH CHAMPAGNE HONEY MUSTARD

HICKORY SMOKED PULLED PORK

CHICKEN PARMESAN

SOUTHERN STYLE FRIED CHICKEN FILET

TRADITIONAL ITALIAN LASAGNA

CHERRY CHIPOTLE PORK SHANKS

CAJUN TILAPIA WITH PINEAPPLE SALSA OR CREAMY YUKON GOLD TIMBALE

TILAPIA ROCKEFELLER

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# vegetable

- PLEASE SELECT ONE -

FRESH MARINATED ASPARAGUS

ROMA TOMATOES WITH BASIL AND MOZZARELLA CHEESE

FRESH ASSORTMENT OF GRILLED SEASONAL VEGETABLES WITH CREAMY LEMON DILL SAUCE

DEEP SOUTH BOURBON MOLASSES BAKED BEANS GARNISHED WITH PEPPERED BACON

HOMESTYLE GREEN BEANS

SPINACH SOUFFLÉ

HARICOT VERTS

ITALIAN HERB ROASTED VEGETABLE MEDLEY

GOURMET SQUASH OR BROCCOLI CASSEROLE

FRIED OKRA

BRUNSWICK STEW

CREAMED CORN

CORN PUDDING

COLE SLAW

FRIED SQUASH

CINNAMON AND HONEY GLAZED CARROTS

APPLE CIDER COLLARD GREENS SERVED WITH PEPPER SAUCE

STUFFED SUMMER SQUASH AND ZUCCHINI

GREEN BEAN ALMOND RUE

DEEP FRIED OKRA POD SERVED WITH SPICY ROMALADE SAUCE

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# Acco mpani ment

PLEASE SELECT ONE -

GOURMET CHEDDAR MACARONI & CHEESE

SMOKED GOUDA MACARONI & CHEESE

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BALLS

PANKO ENCRUSTED POTATO BALLS

ROSEMARY ROASTED REDSKIN POTATOES

GARLIC CHEDDAR MASHED POTATOES

BUTTERMILK MASHED POTATOES

TRADITIONAL GARLIC SMASHED POTATOES

MAYTAG WHIPPED POTATOES

MAYTAG BLUE CHEESE MASHED POTATOES

LOADED TWICE BAKED POTATOES

WHIPPED SWEET POTATOES

SWEET POTATO CASSEROLE

ROASTED CURRIED SWEET POTATOES

LOADED TWICE BAKED SWEET POTATOES

HERB RISOTTO

ALMOND RISOTTO

SOUTHERN POTATO SALAD

GRIT CAKES

CHEESY GARLIC GRITS

ROASTED CONFETTI GRITS

SMOKED GOUDA POLENTA

MEDITERRANEAN COUS COUS

TRI COLOR LOBSTER RAVIOLI SERVED  
WITH PESTO CREAM SAUCE

SMOKED BACON AND ASIAGO STUFFED  
NEW POTATOES

HERB GOAT CHEESE STUFFED NEW  
POTATOES

FRIED DUSTED CREAMED POTATOES WITH  
CABERNET DEMI

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