
FAMILY STYLE WEDDING 1

(TOTAL ESTIMATE: \$9,009.40 includes tax. Does not include rental items you may need)

CHARCUTERIE COCKTAIL HOUR \$5pp X 225ppl = \$1,125

Our specially made live wood edge boards laid with cured meats, cheeses, fresh fruit, dry fruit, vegetables, crackers, breads, olives, nuts, spreads, flavored oil, etc.

ENTREE \$27pp X 225 = \$6,075

Poached pear, candied pecan and blue cheese salad with reduced balsamic-pear vinaigrette

Chicken carbonara over bowtie pasta

Braised beef with carrots and pearl onions

Mashed potatoes

Summer squash gratin with panko crust

Pesto green beans

Biscuits/rolls and butter

STAFF: \$1,220

1 assistant chef at \$40hr: \$320

3 Servers, 6hrs at \$30hr: \$540

2 Bartenders 6hrs at \$30hr: \$360

FAMILY STYLE WEDDING 2

(TOTAL ESTIMATE: \$9,351.80 includes tax. Does not include rental items you may need)

HORS D' OEUVRES \$13pp x 150pp = \$1,950

Seared halumi cheese with chimichurri

Beef Patties

Black bean soup shooters with plantain chips

Mini chicken tacos with cabbage slaw

Deviled eggs with fried bacon

ENTREE \$34pp x 150pp = \$5,100

Family Style:

Spring mix with avocado, pomegranate, shaved fennel & macrona almond

Skirt steak with roasted red pepper sauce and avocado relish

Haitian rum and asiago shrimp pasta

Lemon butter chicken with herbs

Roasted sweet potato wedges

Roasted Asparagus with goat cheese and pesto

Kids: \$10pp X 15ppl (kids 5-10yr) = \$150

Panko crusted chicken bites

Mac and cheese

Green beans

Pineapple slices

STAFF: \$1,540

1 chef 8hrs at \$40hr: \$320

1 assistant chef 8hrs at \$40hr: \$320

5 Servers, 6hrs at \$30hr: \$900