Wedding Guide
WILLIAM & MARY CATERING SERVICES

Whether you envision a celebration that is traditional or trend-setting, festive or formal, intimate or grand, our experienced and inspired team will provide you with unlimited options in planning your perfect storybook wedding. We will work closely together at every step in the process to create a reception that reflects your personalities and indulges your senses.

Flavours Weddings brings the sophistication of creative, inspired and utterly delicious cuisine, along with seamless service and logistical expertise to make your wedding day a truly joyous and memorable celebration. Artistically prepared, beautifully presented menu choices are served with the gracious attention to detail that has genuinely become a hallmark of our team.

We have been getting ready for this day for probably as long as you have been dreaming about it! Our passionate staff brings years of experience in designing and delivering perfectly executed events, and we stake our reputation on nothing short of your happiness. Congratulations; we look forward to creating a wedding day tailored to your unique style, vision and budget.

If we can offer you more information, or if you would like to make a wedding consultation appointment, please contact us at 757-221-2214 or visit our website at https://dining.wm.edu/catering.

Mark Florimonte
Director of Catering
BUFFET SELECTIONS

All services include artisan breads (1 roll | 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 0 cal), china and linen-draped buffet tables within the listed price, as well as delivery, set up and clean up. Freshly brewed fair trade coffee (8 oz. | 0 cal), decaffeinated coffee, and hot teas with hot water are included.

THE DELUXE BUFFET

COCKTAIL HOUR

HORS D’OEUVRES
Vegetable Spring Rolls | 1 each | 20 cal with Sweet and Tangy Asian Sauce | 1 oz. | 30 cal
Tuscan Bruschetta | 1 each | 70 cal
Crab & Risotto Balls | 1 each | 80 cal

DELUXE BUFFET
Field Greens Salad accompanied by Orange Basil Dressing | 1 salad | 60 cal
Whole Green Beans Almandine | 4 oz. | 60 cal
Oven Roasted Rosemary Red Potatoes | 4 oz. | 120 cal
Chicken with Sherry & Mushrooms | 1 entrée | 260 cal
Broiled Salmon with Dill Butter | 1 entrée | 270 cal

VEGETARIAN ENTRÉE
Chèvre, Orzo & Basil Portobello | 1 entrée | 610 cal

ENTRÉE EXCHANGES
Apricot & Goat Cheese
Chicken Breast with Pan Jus | 1 entrée | 880 cal
Flat Iron Beef Steak with Arugula Pesto | 1 entrée | 440 cal
Coriander Rubbed Pork Tenderloin with a Green Peppercorn Mustard Sauce | 1 entrée | 350 cal
Lemon Pepper Oven Baked Trout with a Roasted Pepper Garlic Aioli | 1 entrée | 210 cal

VEGETARIAN EXCHANGES
Eggplant Parmesan with a Marinara Sauce | 1 entrée | 280 cal
Southern Fried Portobello with Mashed Potato and Mushroom Sauce | 1 entrée | 480 cal

THE PREMIUM BUFFET

COCKTAIL HOUR

HORS D’OEUVRES
Mini Samosas | 1 each | 120 cal
Grilled Pita with Falafel and Vegetable Relish | 1 each | 150 cal
Coconut Shrimp with Sweet & Spicy Dipping Sauce | 1 each | 710 cal

PREMIUM BUFFET
Spring Garden Salad | 1 salad | 280 cal accompanied by Honey Lime Vinaigrette | 2 oz. | 240 cal
Balsamic Roasted Vegetables | 4 oz. | 80 cal
Seasoned Mashed Potatoes | 4 oz. | 120 cal
Chicken Cordon Bleu with a Lite Cream Sauce | 1 entrée | 620 cal
Blackened Flank Steak with Demi-Glace | 1 entrée | 245 cal

VEGETARIAN ENTRÉE
Wild Mushroom Lasagna with a Marinara Sauce | 1 entrée | 690 cal

ENTRÉE EXCHANGES
Chicken Piccata | 1 entrée | 310 cal
Italian Beef Top Round Au Jus | 1 entrée | 350 cal
Roasted Loin of Pork with Pan Gravy | 1 entrée | 190 cal
Cod Veracruz with a Pan Sauce | 1 entrée | 120 cal

VEGETARIAN EXCHANGES
Vegetable Wellington with a Roasted Red Pepper Coulis | 1 entrée | 510 cal
Eggplant Pastitsio with Yogurt Béchamel | 1 entrée | 330 cal

THE TRADITIONAL BUFFET

COCKTAIL HOUR

HORS D’OEUVRES
Curried Chicken & Golden Raisin Tartlets | 1 each | 140 cal
Cucumber Rounds with Feta and Tomato | 1 each | 50 cal
Spanakopita | 1 each | 45 cal

TRADITIONAL BUFFET
Chophouse Iceberg Wedge with Red Onion, Hard Cooked Egg and Crumbled Bacon accompanied by Bleu Cheese Dressing | 1 salad | 410 cal
Grilled Zucchini | 4 oz. | 25 cal
Red Potatoes Parsley | 4 oz. | 150 cal
Grilled Chicken with Bruschetta Topping | 1 entrée | 140 cal
Pork Tenderloin with a Raspberry Sauce | 1 entrée | 350 cal

VEGETARIAN ENTRÉE
Roasted Vegetable Orzo Risotto | 1 entrée | 200 cal

ENTRÉE EXCHANGES
Rosemary Garlic Chicken Breast with a Lite Garlic Cream Sauce | 1 entrée | 250 cal
Roasted Beef Au Jus | 1 entrée | 145 cal
Brown Sugar Rubbed Pork Loin with a Lemon Butter Sauce | 1 entrée | 300 cal
Tilapia Provençal | 1 entrée | 90 cal

VEGETARIAN EXCHANGES
Risotto ala Funghi | 1 entrée | 570 cal
Vegetarian Stuffed Cabbage Rolls with Herbed Tomato Sauce | 1 entrée | 200 cal

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THE GRAND WEDDING BUFFET
THE GRAND WEDDING BUFFET

All services include artisan breads (1 roll | 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 0 cal), china and linen-draped buffet tables within the listed price, as well as delivery, set up and clean up. Freshly brewed fair trade coffee (8 oz. | 0 cal), decaffeinated coffee, and hot teas with hot water are included.

COCKTAIL HOUR

HORS D’OEUVRES
Charred Peaches Wrapped in Prosciutto | 1 each | 60 cal
Vegetable Spring Rolls | 1 roll | 90 cal with Sweet and Tangy Asian Sauce | 1 oz. | 30 cal
Chipotle Maple Bacon Wrapped Chicken | 1 each | 50 cal
Black and White Scallops | 1 each | 15 cal

GRAND BUFFET
Baby Field Greens with Fresh Strawberries, Red Onion, Gorgonzola and Toasted Walnuts accompanied by a Honey Poppy Seed Dressing | 1 salad | 550 cal
Caramelized Root Vegetables | 4 oz. | 70 cal
Polenta with Garlic & Parmesan Cheese | 4 oz. | 110 cal
Herb Encrusted Beef Tenderloin Platter | 1 entrée | 250 cal
Charleston Crab Cakes with a Rémoulade Sauce | 1 entrée | 320 cal

VEGETARIAN ENTRÉE
Stuffed Portobello with Roasted Tomato Vinaigrette | 1 entrée | 500 cal

ENTRÉE EXCHANGES
Horseradish Crusted Chicken with Green Onion Velouté | 1 entrée | 580 cal
Beef Bourguignon | 1 entrée | 470 cal
Seared Salmon with Tropical Salsa | 1 entrée | 170 cal
Pan-Seared Pork Tenderloin with Apples and Onions | 1 entrée | 530 cal

VEGETARIAN EXCHANGES
Eggplant Rolatini with Marinara Sauce | 1 entrée | 270 cal
Portobello Mushroom Napoleon with a Roasted Tomato Coulis | 1 entrée | 580 cal

GRAND FINISHING TOUCHES

Finishing Touches
CHOICE OF THREE:
Petit Fours | 1 each | 100 cal
Assorted Biscotti | 1 each | 160-210 cal
Assorted Filled Shortbread Cookies | 1 each | 160-210 cal
Truffle Brownie Bites | 1 each | 60 cal
Seasonal Fresh Fruit Kabobs | 1 each | 60 cal

Decorated Cupcakes | 1 each | 300-390 cal

Coffee Bar
Fair Trade Starbucks® Regular (8 oz. | 0 cal) and Decaffeinated Starbucks® Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20 - 80 cal). Bar includes Tazo® Herbal (8 oz. | 0 cal) and Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Teas Station with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

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= Mindful = Vegetarian = Vegan
**SERVED WEDDING SELECTIONS**

All services include artisan breads (1 roll | 90 cal) and butter (1 oz | 100 cal), freshly brewed iced tea (8 oz | 0 cal), china and linen-draped buffet tables within the listed price, as well as delivery, set up and clean up. Freshly brewed fair trade coffee (8 oz | 0 cal), decaffeinated coffee, and hot teas with hot water are included.

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### THE DELUXE SERVED

#### COCKTAIL HOUR

**BUTLERED HORS D’ŒUVRES**
- Sun-Dried Tomato & Gorgonzola Bruschetta [V] | 1 each | 100 cal
- Pistachio Grapes with Orange Cream Cheese [V] | 1 each | 20 cal
- Cantaloupe Wrapped in Prosciutto | 1 each | 45 cal
- Smoked Salmon Pinwheel | 1 each | 60 cal

#### DELUXE SERVED MEAL
- Mixed Greens with Tomato, Cucumber, Carrots, Cheddar Cheese and Olives | 1 salad | 50 cal
- Seasonal Roasted Root Vegetables | 2 oz | 200 cal
- Caramelized Onion Yukon Gold Mashed Potatoes | 4 oz | 110 cal
- Broiled Strip Steak served with Demi-Glace | 1 entrée | 355 cal

#### VEGETARIAN ENTRÉE
- Penne Pasta with Butternut Squash and Portobello Mushrooms | 1 entrée | 420 cal

#### ENTRÉE EXCHANGES
- Sautéed Chicken with Sherry & Mushrooms | 1 entrée | 260 cal
- Pesto Crusted Salmon with Parmesan Cream Sauce | 1 entrée | 640 cal

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### THE PREMIUM SERVED

#### COCKTAIL HOUR

**BUTLERED HORS D’ŒUVRES**
- Vidalia Onion and Goat Cheese Tart [V] | 1 each | 100 cal
- Tomato Basil Bruschetta [V] | 1 each | 50 cal
- Ginger Chicken Satay | 1 each | 330 cal
- Smoked Salmon Roulade | 1 each | 70 cal

#### PREMIUM SERVED MEAL
- Spinach, Red Leaf, and Crisp Romaine tossed with Dried Cranberries, Mandarin Oranges and Toasted Sunflower seeds accompanied by a Honey Lime Dressing [V] | 1 salad | 160 cal
- Roasted Julienne Vegetables | 4 oz | 20 cal
- Filet Mignon Medallions in Shiitake Mushroom Cream Sauce | 1 entrée | 510 cal

#### VEGETARIAN ENTRÉE
- Vegetable Wellington with Roasted Red Pepper Coulis | 1 entrée | 510 cal

#### ENTRÉE EXCHANGES
- Sautéed Chicken with Creamy Chive Sauce [G] | 1 entrée | 240 cal
- Pan-Seared Pork Tenderloin with Apples & Onions | 1 entrée | 530 cal
- Roasted Rosemary Rack of Lamb with Red Wine Sauce | 1 entrée | 655 cal

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### THE TRADITIONAL SERVED

#### COCKTAIL HOUR

**BUTLERED HORS D’ŒUVRES**
- Tuscan Bruschetta | 1 each | 70 cal
- BBQ Meatballs | 1 each | 60 cal
- Ham & Cheese Puffs | 1 each | 100 cal

#### TRADITIONAL SERVED MEAL
- Mixed Field Greens with Tomatoes, Cucumbers, and Carrots accompanied by Balsamic Dressing [G] | 1 salad | 40 cal
- Fresh Green Beans | 4 oz | 30 cal
- Sour Cream and Chive Mashed Potatoes | 4 oz | 100 cal
- Grilled Chicken Breast with Mushroom Cream Sauce | 1 entrée | 205 cal

#### VEGETARIAN ENTRÉE
- Eggplant Rolatini with Marinara Sauce | 1 entrée | 270 cal

#### ENTRÉE EXCHANGES
- Balsamic Grilled Flank Steak with Roasted Rosemary Mushroom Sauce | 1 entrée | 290 cal
- Parmesan Crusted Tilapia with a Chive Butter Sauce | 1 entrée | 320 cal

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THE GRAND SERVED WEDDING

CHICKEN SATAY
THE GRAND SERVED WEDDING

All services include artisan breads (1 roll | 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 0 cal), china and linen-draped buffet tables within the listed price, as well as delivery, set up and clean up. Freshly brewed fair trade coffee (8 oz. | 0 cal), decaffeinated coffee, and hot teas with hot water are included.

COCKTAIL HOUR

BUTLERED HORS D’OEUVRES

Chicken Satay | 1 skewer | 105 cal
Tomato, Vidalia Onion & Goat Cheese Tart | 1 tart | 100 cal
Crostini with Spicy Mango Shrimp Salsa | 1 each | 70 cal
Seared Tuna on Lotus Root | 1 each | 25 cal

GRAND SERVED MEAL WITH DUET ENTRÉE

Crisp Greens with Cranberries, Mandarin Oranges and Toasted Pumpkin Seeds accompanied by a Citrus Vinaigrette | 1 salad | 470 cal
Grilled Asparagus | 4 oz. | 20 cal
Roasted Garlic Red Potatoes | 4 oz. | 140 cal
Charleston Crab Cake | 1 crab cake | 190 cal and Herb Crusted Beef Tenderloin | 3 oz. | 220 cal with a Béarnaise Sauce | 2 oz. | 150 cal

VEGETARIAN ENTRÉE

Portobello Mushroom Napoleon with a Roasted Tomato Coulis | 1 entrée | 580 cal
Pistachio Crusted Chicken Breast with Warm Apple Compote | 1 entrée | 840 cal
Grilled Shrimp Skewer | 1 skewer | 110 cal with Béarnaise Sauce | 2 oz. | 150 cal

ENTRÉE EXCHANGES

Steak au Poivre with a Peppercorn Demi | 1 entrée | 380 cal
Pistachio Crusted Chicken Breast with Warm Apple Compote | 1 entrée | 840 cal
Grilled Shrimp Skewer | 1 skewer | 110 cal with Béarnaise Sauce | 2 oz. | 150 cal

GRAND FINISHING TOUCHES

Finishing Touches

CHOICE OF THREE:
Petit Fours | 1 each | 100 cal
Assorted Biscotti | 1 each | 160-210 cal
Truffle Brownie Bites | 1 each | 60 cal
Seasonal Fresh Fruit Kabobs | 1 each | 60 cal

Decorated Cupcakes | 1 each | 300-390 cal

Coffee Bar

Fair Trade Starbucks® Regular (8 oz. | 0 cal) and Decaffeinated Starbucks® Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20 - 80 cal). Bar includes Tazo® Herbal (8 oz. | 0 cal) and Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Teas Station with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

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= Mindful  = Vegetarian  = Vegan
HORS D’OEUVRES RECEPTIONS

TOMATO BASIL BRUSHETTA
# HORS D’OEUVRES RECEPTIONS

Our hors d’oeuvres receptions are presented with both stationary and butlered items and include an elegant carved selection. All receptions include china, linen-draped buffet in the listed price, as well as delivery, set up and clean up. Hors d’oeuvres receptions include coffee (8 oz. | 0 cal), decaffeinated coffee (8 oz. | 0 cal), hot tea (8 oz. | 0 cal) and freshly brewed iced tea (8 oz. | 0 cal).

## THE DELUXE HORS D’OEUVRES

### STATIONARY HORS D’OEUVRES

- **Seasonal Fruit** 2 oz. | 25 cal, and Cheese Display 2 oz. | 150 cal with Crackers | 3 each | 25 cal
- Spanakopita | 1 each | 45 cal

### BUTLERED HORS D’OEUVRES

- Sun-Dried Tomato & Gorgonzola Bruschetta | 1 ea. | 100 cal
- Curried Chicken & Golden Raisin Tartlets | 1 ea. | 140 cal
- Greek Pizza | 1 ea. | 80 cal
- Seafood Stuffed Mushroom Caps | 1 ea. | 15 cal
- Crostini with Spicy Mango Shrimp Salsa | 1 ea. | 70 cal
- Ham & Cheese Pinwheels | 1 ea. | 100 cal

## THE PREMIUM HORS D’OEUVRES

### STATIONARY HORS D’OEUVRES

- Gourmet Cheese Display | 2 oz. | 280 cal
- Chipotle Maple Bacon Wrapped Chicken | 1 ea. | 50 cal
- California Sushi Roll | 1 ea. | 60 cal

### BUTLERED HORS D’OEUVRES

- Tomato Basil Bruschetta | 1 ea. | 50 cal
- Artichoke Hearts with Roasted Tomato Sauce | 1 ea. | 110 cal
- Cantaloupe Wrapped with Prosciutto | 1 ea. | 45 cal
- Mini Crab Cakes with Rémoulade Sauce | 1 ea. | 70 cal
- Miso Dressed Crab Salad on Cucumber | 1 ea. | 50 cal
- Coconut Shrimp | 1 ea. | 710 cal

## CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.

- **Maple Glazed Roast Turkey Breast** | 3 oz. | 130 cal
  - Accompanied by Cranberry and Orange Compote (1 oz. | 30 cal) and Creamy Dijon Mustard | 1 oz. | 35 cal
- **Oven Roasted Top Round Beef** | 3 oz. | 140 cal
  - Accompanied by Horseradish Cream (1 oz. | 50 cal) and Roasted Garlic Au Jus | 1 oz. | 25 cal
- **Brown Sugar Rubbed Pork Loin** | 3 oz. | 160 cal
  - Accompanied by Chipotle Mayonnaise | 1 oz. | 40 cal
  - and Stone Ground Mustard Sauce | 1 oz. | 20 cal

## THE TRADITIONAL HORS D’OEUVRES

### STATIONARY HORS D’OEUVRES

- Seasonal Fruit | 2 oz. | 25 cal, and Cheese Display | 2 oz. | 150 cal with Crackers | 3 each | 25 cal
- Swedish Meatballs | 1 each | 40 cal

### BUTLERED HORS D’OEUVRES

- Tuscan Bruschetta | 1 each | 70 cal
- Assorted Tea Sandwiches | 1 each | 40 cal
- Tomato, Vidalia Onion & Goat Cheese Tart | 1 each | 100 cal
- Mini Reuben | 1 each | 150 cal
- Cool Salmon Canapés | 1 each | 60 cal

### CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.

- **Herb Roasted Turkey Breast** | 3 oz. | 130 cal
  - Accompanied by Cranberry and Orange Compote | 1 oz. | 30 cal and Creamy Dijon Mustard | 1 oz. | 35 cal
- **Maple Peach Glazed Smoked Pit Ham** | 3 oz. | 360 cal
  - Accompanied by Honey Mustard | 1 oz. | 70 cal and Dijon Mayonnaise | 1 oz. | 120 cal
- **Southwest BBQ Pork Loin** | 3 oz. | 160 cal
  - Accompanied by Chipotle Mayonnaise | 1 oz. | 40 cal and Honey Mustard | 1 oz. | 70 cal

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- **= Vegan**
CUCUMBER ROUNDS WITH FETA & TOMATO

THE GRAND HORS D’OEUVRES
WEDDING RECEPTION
# The Grand Hors d’Oeuvres Wedding Reception

Our grand hors d’oeuvres receptions are presented with both stationary and butlered items and include an elegant carved selection. All receptions include china, linen-draped buffet in the listed price, as well as delivery, set up and clean up. Hors d’oeuvres receptions include coffee (8 oz. | 0 cal), decaffeinated coffee (8 oz. | 0 cal), hot tea (8 oz. | 0 cal) and freshly brewed iced tea (8 oz. | 0 cal).

## Stationary Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Serving Size</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artisan Cheese Display with Crackers</td>
<td>2 oz. + crackers</td>
<td>240 cal</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke Dip</td>
<td>1 oz.</td>
<td>60 cal with baguette rounds</td>
</tr>
<tr>
<td>Beef Satay with Sweet &amp; Spicy Sauce</td>
<td>1 each</td>
<td>110 cal</td>
</tr>
<tr>
<td>Lox Display</td>
<td>2 oz.</td>
<td>80 cal</td>
</tr>
</tbody>
</table>

## Butlered Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Serving Size</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cucumber Rounds with Feta, Tomato and Olive</td>
<td>1 each</td>
<td>30 cal</td>
</tr>
<tr>
<td>Brie and Raspberry Chutney Phyllo Timbales</td>
<td>1 each</td>
<td>120 cal</td>
</tr>
<tr>
<td>Bleu Cheese Stuffed Mushroom Cap</td>
<td>1 each</td>
<td>110 cal</td>
</tr>
<tr>
<td>Mini Beef Wellington</td>
<td>1 each</td>
<td>80 cal</td>
</tr>
<tr>
<td>Crab &amp; Risotto Bites</td>
<td>1 each</td>
<td>80 cal</td>
</tr>
<tr>
<td>Tuxedo Shrimp with Diablo Sauce</td>
<td>1 each</td>
<td>150 cal</td>
</tr>
</tbody>
</table>

## Chef Carving Table

Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.

- **Apricot Glazed Turkey Breast** | 3 oz. | 120 cal | Accompanied by Cranberry and Orange Compote (1 oz. | 30 cal) and Creamy Dijon Mustard (1 oz. | 35 cal)
- **Beef Tenderloin with Herb Crust** | 3 oz. | 70 cal | Accompanied by Horseradish Aioli Cream (1 oz. | 50 cal) and Stone Ground Mustard (1 oz. | 20 cal)
- **Roast Leg of Lamb with Fresh Rosemary and Mint** | 4 oz. + 2 oz. sauce | 260 cal | Accompanied by Mint Jelly (1 oz. | 50 cal) and Mediterranean Tzatziki (1 oz. | 20 cal)

## Grand Finishing Touches

Choosing Touches

- **Choice of Three:**
  - Petit Fours | 1 each | 100 cal
  - Assorted Biscotti | 1 each | 160-210 cal
  - Assorted Filled Shortbread Cookies | 1 each | 160-210 cal
  - Truffle Brownie Bites | 1 each | 60 cal
  - Seasonal Fresh Fruit Kabobs | 1 each | 60 cal
  - Decorated Cupcakes | 1 each | 300-390 cal

### Coffee Bar

- Fair Trade Starbucks® Regular (8 oz. | 0 cal) and Decaffeinated Starbucks® Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20 – 80 cal).
- Bar includes Tazo® Herbal (8 oz. | 0 cal) and Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Teas Station with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

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## Menu Accompaniments

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

### Soups

All soups are made with fresh, local ingredients when available and can be presented to your guests either buffet style or as a served selection.

<table>
<thead>
<tr>
<th>Soup</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italian Wedding Soup</td>
<td>6 oz.</td>
</tr>
<tr>
<td>Chilled Cream of Parsnip Soup</td>
<td>6 oz.</td>
</tr>
<tr>
<td>Chilled Cantaloupe Mint Soup</td>
<td>6 oz.</td>
</tr>
<tr>
<td>Roasted Corn and Lobster Bisque</td>
<td>6 oz.</td>
</tr>
<tr>
<td>Curried Butternut Squash Soup</td>
<td>6 oz.</td>
</tr>
<tr>
<td>Roasted Turkey Breast</td>
<td>3 oz.</td>
</tr>
<tr>
<td>Beef Tenderloin with Herb Crust</td>
<td>3 oz.</td>
</tr>
<tr>
<td>Mustard and Apricot Glaze Ham</td>
<td>3 oz.</td>
</tr>
<tr>
<td>Roast Loin of Pork</td>
<td>3 oz.</td>
</tr>
</tbody>
</table>

### Chef Carving Table

A chef carved selection is a beautiful addition to a buffet meal or hors d’oeuvres package and provide a touch of grandeur to your event. All carved selections include assorted Mini Rolls (1 roll | 150 cal) and condiments.

<table>
<thead>
<tr>
<th>Carving Selection</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Turkey Breast</td>
<td>3 oz.</td>
</tr>
<tr>
<td>Accompanied by Cranberry and Orange Compote</td>
<td>1 oz.</td>
</tr>
<tr>
<td>and Creamy Dijon Mustard</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Beef Tenderloin with Herb Crust</td>
<td>3 oz.</td>
</tr>
<tr>
<td>Accompanied by Horseradish Aioli Cream</td>
<td>1 oz.</td>
</tr>
<tr>
<td>and Stone Ground Mustard</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Mustard and Apricot Glaze Ham</td>
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<tr>
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<td>1 oz.</td>
</tr>
<tr>
<td>and Creamy Dijon Mustard</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Roast Loin of Pork</td>
<td>3 oz.</td>
</tr>
<tr>
<td>Accompanied by Chipotle Mayonnaise</td>
<td>1 oz.</td>
</tr>
<tr>
<td>and Stone Ground Mustard</td>
<td>1 oz.</td>
</tr>
</tbody>
</table>

### Action and Bar Stations

Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chefs, attended action or bar stations, and watch your event come alive!

**Mashed Potato Bar**
Smooth and Creamy Yukon Gold (4 oz. | 120 cal) or Sweet Mashed Potatoes V (4 oz. | 210 cal) topped with your choice of toppings including Country Brown Sauce (1 oz. | 10 cal), Bacon (1 oz. | 160 cal), Cheddar Cheese (1 oz. | 110 cal) and Toasted Pancetta (1 oz. | 210 cal)

**Macaroni & Cheese Bar**
The ultimate comfort food made your way, Customize your mac & cheese V (4 oz. | 110 cal) with an incredible, mouth-watering assortment of toppings of Blackened Chicken (2 oz. | 65 cal), Grilled Chicken (2 oz. | 80 cal), Ground Beef (2 oz. | 140 cal) and Ham V (2 oz. | 60 cal) accompanied by Parmesan Cream (1 oz. | 120 cal) and Aged Cheddar Cheese Sauce (1 oz. | 110 cal)

**Risotto Bar**
Endlessly Creamy Risotto (3 oz. | 150 cal) with Seasoned Shrimp (2 oz. | 90 cal), Rosemary Chicken (2 oz. | 70 cal), Roasted Butternut Squash (2 oz. | 25 cal) or delectable combinations with fresh Shaved Parmesan Cheese (2 tbsp. | 40 cal)

**Shrimp and Grits Bar**
Sautéed Shrimp with Tasso Ham Gravy (1 oz. | 40 cal, Creamy Grits (1 oz. | 60 cal), Fried Green Tomatoes (1 slice | 30 cal), Shredded Cheddar Cheese (1 oz. | 10 cal), Bacon (1 tsp. | 10 cal), and Scallions (1 oz. | 10 cal) with Assorted Hot Sauces

**Gourmet Crêpe Bar**
Savory or Sweet - Your choice of Moroccan Chicken (1 crêpe | 400 cal), Salsa Chicken (1 crêpe | 360 cal), Shanghai Duck (1 crêpe | 240 cal), Chocolate Banana Walnut V (1 crêpe | 740 cal), Gooey Banana Crêpes V (1 crêpe | 360 cal) or Spiced Pear & Mascarpone Crêpe V (1 crêpe | 290 cal)
Substitute a crêpe shell with a Chickpea Crêpe Shell V (1 shell | 180 cal)

**Provençal Table**
A French inspired trio of Haricot Vert and toasted Hazelnut Salad V (2 oz. | 130 cal), Caramelized Onion & White Bean Dip Crostini V (1 slice | 120 cal) and Fingerling Potato Salad V (2 oz. | 160 cal)

**Decorated Poached Salmon Table**
Poached Salmon with Chopped Egg, Bermuda Red Onions, Capers, and Sour Cream (1 serving | 130 cal) served with Flatbreads (¼ flatbread | 70 cal), Crostini (1 slice | 60 cal) and Sliced Baguettes (1 slice | 100 cal)

**Slider Station**
Choice of Three Sliders:
Delicately delicious mini versions of the Classic Cheeseburger (1 slider | 180 cal), Hamburger (1 slider | 170 cal), Pork BBQ (1 slider | 330 cal), Crab Cake V (1 slider | 130 cal) or Buffalo Chicken (1 slider | 290 cal) Slider Roll with assorted toppings (1 topping | 0-110 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

- = Mindful  V = Vegetarian  ☉ = Vegan
STATIONARY HORS D’OEUVRES
Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

Seasonal Sliced Fresh Fruit Display | 2 oz. | 25 cal served with a Raspberry Fruit Dip | 1 oz. | 60 cal
Seasonal Cubed Fresh Fruit | 2 oz. | 25 cal & Local Artisan Cheese Display | 2 oz. | 280 cal served with an assortment of Crackers (3 crackers | 25 cal) and Crostini Breads (1 slice | 60 cal)

Imported and Local Cheese Display | 2 oz. | 240 cal Wedges of Imported and Local Cheeses with Clusters of Grapes and an assortment of Crackers (3 crackers | 25 cal) and Crostini Breads (1 slice | 60 cal)

Gourmet Crudité Display | 4 oz. | 120 cal Local Baby Vegetables and fresh, colorful seasonal favorites served with Bacon Ranch and Onion Cheese Dips

Spinach & Artichoke Dip | 3 oz. | 180 cal served with an assortment of Pita Chips | 2 oz. | 190 cal and Crostini | 1 slice | 60 cal A creamy dip of Artichoke, Spinach and Parmesan Cheese, baked until golden brown

Lox Platter | 130 cal Smoked Salmon Fillet with Finely Chopped Egg, Red Onion and Capers, (1 serving | 130 cal) served with Flatbreads (¼ flatbread | 70 cal), Crostini (1 slice | 60 cal) and Sliced Baguettes (1 slice | 100 cal)

DESSERTS
To enhance or replace the traditional wedding cake consider our fun dessert selections. You can even turn this into a unique “favor” bar by offering custom containers to bring home.

Candy Station | 3 oz. | 370 cal
Decorated Cupcake Bar | 1 ea. | 300-390 cal
Warm Cookies | 1 cookie | 160-180 cal and Milk Station | 8 oz. | 30-56 cal
Iced Cookie | 1 ea. | 110 cal
Luchésino Cherries (1 cherry | 15 cal) and Whipped Topping (2 oz. | 180 cal) are included.

PUNCH SELECTIONS
Sparkling Fruit Punch | 8 oz. | 120 cal
Sparkling White Grape Punch | 8 oz. | 105 cal
Orange Blossom Punch | 8 oz. | 110 cal
Iced Water Station | 8 oz. | 0 cal Served with Fresh Quartered Oranges, Lemons and Limes

Beverages
Prices listed are for self-serve beverages. Additional charges apply for served beverages.

NON-ALCOHOLIC BEVERAGES
Soft Drinks | regular (12 oz. | 140-180 cal) and diet (12 oz. | 0-5 cal)
Bottled Water | 16.9 fl. oz. | 0 cal
Sparkling Water | 11 oz. | 0 cal
Sparkling Cider | 8 oz. | 140 cal

Butlered Hors d’oeuvres
Add a touch of elegance to your event with butlered hors d’oeuvres. These selections are offered to your guests on beautiful trays by our professional wait staff. Selections include two per guest unless otherwise noted.

Endive with Goat Cheese | 1 each | 60 cal
Grilled Baby Lamb Chops | 1 each | 170 cal
Mini Chicken Wellington | 1 each | 90 cal
Bacon-Wrapped Scallops | 1 each | 45 cal
Shrimp Cocktail Shot with Zesty Cocktail Sauce | 1 each | 130 cal
Snow Crab Claws | 3 claws + sauce | 60 cal

choice of two ice cream flavors:
Chocolate (1 scoop | 90 cal), Vanilla (1 scoop | 90 cal) or Strawberry (1 scoop | 80 cal)

choice of two sauces:
Chocolate (2 oz. | 200 cal), Strawberry (2 oz. | 140 cal) or Butterscotch (2 oz. | 140 cal)

choice of three toppings:
Sprinkles (1 oz. | 130 cal), Cookie Crumbs (1 oz. | 130 cal), Crushed Peanuts (1 oz. | 170 cal), Heath Bar™ Pieces (1 oz. | 150 cal), or M&M’s® (1 oz. | 140 cal.) Maraschino Cherries (1 cherry | 15 cal) and Whipped Topping (2 oz. | 180 cal) are included.

Iced Water Station | 8 oz. | 0 cal Served with Fresh Quartered Oranges, Lemons and Limes

Coffee Bar
Fair Trade Starbucks® Regular (8 oz. | 0 cal) and Decaffeinated Starbucks® Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20-80 cal). Bar includes Tazo® Herbal (8 oz. | 0 cal) and Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Teas Station with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

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