

Your Perfect Wedding Made Simple.

ALL INCLUSIVE WEDDING PACKAGES

Savor the joy of your wedding day while we handle the details. With effortless booking and menu packages designed to delight, we make your catering experience seamless and stress free.

DECISIONS MADE EASY

- Share your venue details, and we'll send you a customized quote within 24 hours.
 - BOOK NOW, CHOOSE YOUR MENU LATER
- Secure your date without the pressure of immediate menu decision.

TAILOR YOUR EXPERIENCE

Adjust bar service, select alternative dinnerware, and make your wedding uniquely yours.

Delicious. Elegant. Easy.





Our pricing is designed for guest counts that range between 60-150, with custom quotes available for more intimate or grand celebrations.



Classic

APPETIZERS

BOARD DISPLAYS

Choose Three

Fresh Crudité with Buttermilk Ranch Charcuterie With Mustards & Nuts Domestic Cheese & Cracker Fresh Fruit

\$12 pp | 60-120 guests

\$11 pp | 121-150 guests

MAIN MENU

BEEF & PORK

Choose One

Wine Braised Beef with Mushrooms Beef Barbacoa BBQ Pulled Pork Cider Braised Pork

POULTRY

Choose One

Herb Roasted Chicken BBQ Chicken Apricot Brandy Chicken Italian Brined Chicken Thighs

VEGETARIAN

Choose One

Penne with Garlic Basil Red Sauce Tortellini Pasta Primavera Southern Mac & Cheese Butternut Squash Ravioli

SIDE SELECTION

Choose Two

Roasted Seasonal Vegetables Maple Walnut Glazed Carrots Broccoli Salad Buttered Salt Potatoes Smashed Potatoes Roasted Potato Wedges Spanish Rice

Menu Includes

Garden Vegetable Salad Dinner Rolls

\$41 pp | 60-120 guests

\$36 pp | 121-150 guests



Full Package Includes

TASTING, EVENT STAFFING, CHINA & LINENS, DECOR PACKAGE, DISPOSABLES, BEVERAGES

See Back Page for Inclusive Package Details



All items offered in this menu can be added or switched to your buffet package at the cost listed.

Please note: For 2027 Events, pricing will have a 5% increase pre tax and production

Per person pricing for menus and packages are based on guest count ranges, indicated next to the price.

Premier

APPETIZERS

BOARD DISPLAYS

Choose Three

Fresh Crudité with Buttermilk Ranch Charcuterie with Mustards & Nuts Domestic Cheese & Cracker Fresh Fruit

\$12 pp | 60-120 guests

\$11 pp | 121-150 guests

HAND-PASSED

Choose Two

Stuffed Mushrooms
Sweet & Sour Meatballs
Puff Pastry Flavors
Arancini
Elote Cups
Whipped Feta & Honey Crostini
Beef on Weck Egg Rolls
Smoked Salmon Cups
Sticky Pork Wontons
Mac & Cheese Bites
Watermelon Feta Skewers
Boom Boom Shrimp
Mini Grilled Cheese
Caprese Skewers

\$9.25 pp

Per person pricing for menus and packages are based on guest count ranges, indicated next to the price.

TASTING, EVENT STAFFING, CHINA & LINENS, DECOR PACKAGE, DISPOSABLES, BEVERAGES

Full Package Includes

See Back Page for Inclusive Package Details

Please note: For 2027 Events, pricing will have a 5% increase pre tax and production

With the PREMIER Package, choose any offering from the CLASSIC Menu to further customize your options.

MAIN MENU

BEEF & PORK

Choose One

Top Round

Flank Steak

Beef Brisket

Honey-Brined Pork Loin

POULRTY

Choose One

Chicken French

Chicken Scallopini

Charred Lemon Thyme Chicken

Chicken Marsala

Lemongrass Chicken

Chicken Parmesan

VEGETARIAN

Choose One

Penne & Tortellini with Vodka Sauce

Fettucini Alfredo

Tomato Pasta al Pomodoro

Creamy Risotto

Eggplant Parmesan

SIDE SELECTION

Choose Two

Sesame Broccoli & Bok Choy

Apple & Bacon Brussel Sprouts

Grilled & Chilled Vegetables

Deconstructed Loaded Mexican Street Corn

Roasted Butternut Squash

Cheddar, Bacon, & Chive Smashed Potatoes

Savory Rice Pilaf

SALAD

Choose One

Strawberry Spinach Salad

Caesar Salad

Garden Vegetable Salad

Menu Includes

Dinner Rolls

\$51.25 pp | 60-120 guests \$44.50 pp | 121-150 guests



APPETIZERS

STATIONARY APPETIZERS

Choose One

Build Your Own Crostini Station Tuscan Display Antipasto Display Cocktail Mac & Cheese Bar Pickle Bar Guacamole & Salsa Bar

HAND-PASSED

Choose Three

Miniature Beef Wellingtons Salmon Nigiri Miniature Lobster Rolls Vegetable Spring Rolls Miniature Bahn Mi Sliders Seared Ahi Tuna Cups Miniature Tacos Maryland Crab Cakes Chicken & Waffle Cones Miniature Beef Empanada

\$14.75 pp

MAIN MENU - COURSE ONE

PLATED SALAD

Choose One

Strawberry Spinach Salad
Caesar Salad
Garden Vegetable Salad
Harvast Fall Salad
Greek Salad
Baby Kale Fall Salad
Tomato, Basil, & Mozzarella Salad
Berry Bliss Salad
Asian Field Greens Salad

Menu Includes

Family Style Artisan Bread Baskets



TASTING, EVENT STAFFING, CHINA & LINENS, DECOR PACKAGE, DISPOSABLES, BEVERAGES

See Back Page for Inclusive Package Details

MAIN MENU - COURSE TWO

BEEF, PORK, & FISH

Choose One

Chef Carved Prime Rib Chef Carved Beef Tenderloin Pork Shank Osso Bucco Herbed Citrus Salmon Creole Jambalaya

POULRTY

Choose One

Coq Au Vin Bruschetta Chicken Chicken Cordon Bleu Curry Chicken

VEGETARIAN

Choose One

Penne & Tortellini with Vodka Sauce Fettucini Alfredo Creamy Risotto Eggplant Parmesan Tomato Pasta al Pomodoro

SIDE SELECTION

Choose Two

Sesame Broccoli & Bok Choy
Apple & Bacon Brussel Sprouts
Grilled & Chilled Vegetables
Deconstructed Loaded Mexican Street Corn
Roasted Butternut Squash
Cheddar, Bacon, & Chive Smashed Potatoes
Savory Rice Pilaf

With the LUXE Package, choose items for your LUXE Menu from ANY of the provided menus. [Premier or Classic]

Bar Package

3 HOUR OPEN PREMIUM BAR

WINE

Choose Three

101 North Cabernet Sauvignon
Oak Vineyard Merlot
101 North Chardonnay
Overstone Sauvignon Blanc
101 North Pinot Grigio
Oak Vineyard White Zinfandel
101 North Moscato

BEER

Choose Three

Coors Light
Labatt Blue
Blue Light
Genesee
Genny Light
Bud light
Michelob Ultra
The Kind IPA

LIQUOR

Stella Artois

Fat Tire

Captain Morgan Spiced Rum Tanqueray Gin Titos Vodka Jim bean Bourbon Cruzan Coconut Rum Seagram's 7 Whiskey

MIXERS

Coke Diet Coke Sprite

Gingerale

Club Soda

Tonic Water

Orange Juice

Cranberry Juice

Pineapple Juice

Grenadine

Package Includes

Two Premium Cocktails





PREMIUM COCKTAIL LIST

Pineapple Gin & Tonic

Tanqueray gin, pineapple juice, tonic

Cranberry Gin Fizz

Tanqueray gin, cranberry juice, ginger ale

Bay Breeze

Titos vodka, cranberry juice, pineapple juice

Madras

Titos vodka, cranberry juice, orange juice

Sunkissed Captain

Captain Morgan Spiced rum, orange juice, pineapple juice

Captain's Storm

Captain Morgan Spiced rum, ginger ale

Cruzan Bay Breeze

Coconut rum, pineapple juice, cranberry juice

Cranberry Coconut Splash

Coconut rum, cranberry juice, sprite

Pineapple Whiskey Sipper

Seagram's 7 whiskey, pineapple juice, club soda

Cranberry Whiskey Ginger

Seagram's 7 whiskey, cranberry juice, ginger ale

Cranberry Bourbon Fizz

Jim Beam bourbon, cranberry juice, ginger ale

Bourbon Orange Crush

Jim Beam bourbon, orange juice, lemon-lime soda





SEE THE DETAILS

To see colors and styles in more detaul, head to the rentals page of our website using this QR Code.



China & Linen

CHINA PACKAGE

China Plate, fork, knife, spoon, linen napkin of your choice color, and a water glass with water service at the guest tables.

PLATE OPTIONS

Round White Round Ivory Ivory Gold Rimmed White Square Vintage

GLASSWARE OPTIONS

Short stemmed glass Collins glass Mason jar glass Rocks glass

PRICE PER PERSON

\$6.00

GUEST NAPKIN OPTIONS

NAPKIN COLORS

1-Purple 14-Seafoam Green 2-Lavender 15-Pistachio 3-Pink 16-Teal 4-Dusty Rose 17-Belize Blue 5-Peach 18-Royal Blue 6-Red 19-Navy Blue 7-Maroon 20-Light Blue 21-Black 8-Orange

9-Rust 22-Chocolate Brown
10-Cayenne 23-Sandalwood
11-Yellow 24-Ivory
12-Gold 25-White
13-Pine Green 26-Grey/Silver

Standard house lines are available in white, ivory, and black. Tablecloths available in multiple sizes to fit all of your tables.

Please note: For 2027 Events, pricing will have a 5% increase pre tax and production

The Decor

BUFFET TABLE DECOR PACKAGE

Choose one of our available decor packages that fits your aesthetic to help elevate the experience.

OPTIONS INCLUDE

Farmhouse Chic Package Elegant Package Rustic Package Boho Package Moody Package











More than a Menu Everything you Need.

ALL INCLUSIVE PRICING INCLUDES

- Coffee Station to energize your guests for the festivities.
- Two Reserved Seats to our annual Partyman Tasting event.
- Staffing and Labor costs for the style of service and selected catering menu items.
- Water Service with glassware, served to your guests for the duration of dinner service
- Basic Decor Package for your main meal service style.
- China and Napkins, including silverware, glassware, and plates for your guest tables.



Have A Venue In Mind? Connect with our Planning Team and receive a custom quote!



All Inclusive Package

For 2027 Events, pricing will include a standard 5% increase pre tax and production

GUEST COUNT	60 - 80	81 - 100	101 - 120	121 - 150
CLASSIC PACKAGE	\$141.95	\$134.75	\$130.25	\$126.75
Without Bar	\$103.00	\$96.75	\$92.99	\$87.50
PREMIER PACKAGE Without Bar	\$169.99	\$161.99	\$156.99	\$140.75
	\$127.50	\$121.15	\$117.25	\$109.50
LUXE PACKAGE Without Bar	\$221.99	\$212.50	\$206.50	\$190.25
	\$181.95	\$173.75	\$168.75	\$140.15

Let's create something together. Inputed by you.