

Price includes passed hors d'oeuvres, salad and entree



Mini BLTs

Blue Cheese and Fig Compote on Crostinis Prosciutto, Melon on Focaccia Squares Mini Pulled Pork Tostada, Shredded Cabbage, Pico de Gallo, Pepper Jack Cheese Stuffed Crimini Mushroom with Lemon-Herbed Cream Cheese Thyme and Rosemary Roasted Vegetable Skewers Saucizijenbroodje Bites - House Ground Pork & Beef Wrapped in Puff Pastry Warm Vidalia Onion Tartlet Grilled and Pulled Chicken Quesadillas

Please select one:

House Salad

Mixed Greens, Cherry Tomato, English Cucumber, Shaved Carrots with Shallot Vinaigrette

or

Caesar Salad

Chopped Romaine Lettuce, Parmesan Cheese, Caesar Dressing



Intree Choices*

Thyme-Roasted Chicken Breast, Mushroom Sauce, Parisienne Potatoes, Green Beans (\$48)

Slow Braised Beef Short Rib, Ancho Demi Sauce Potato Gratin, Green Beans (\$56)

Grilled Salmon with Spinach, Lemon Herb Risotto and Beurre Blanc Sauce (\$54)

Grilled Vegetables in Puff Pastry with Red Bell Pepper Coulis (\$46)

Surf 'n' Turf Flat Iron Steak, Shallot Jus and Grilled Chile-Spiced Jumbo Shrimp

with Gratin Potato, Hericot Verts (\$59)

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* If you want to give your guests the opportunity to pre order their dinner selection on your response card between 2 preselected entrée options for dinner, there will be an additional \$2.00 charge per guest in addition to their selected menu price.

BYOB Bartender Services from \$7 per person includes cups, ice, juice, garnishes & soda - you provide the alcohol -

Additional hors d'Oeuvres \$5 per person

Pre Wedding Box Lunches from \$12 per person

Post Wedding Breakfast from \$13 per person

The Poffertjes Bike \$300

includes 1.5 hours of serving time and poffertjes for 50 people, additional guests \$6 pp

Late Night Snacks from \$3 per person

Mini Dessert Bar \$8 per person

Dutch Apple Pie Bites, Lemon Tartlets, Cake Bites, Chocolate Mousse, Coconut Cream Puffs, Brownie Bites, etc.

