



# Bride and Groom's Suite Menu 2020

## Beverages

### Hot Beverages 8 pp minimum

Coffee and Decaf \$1.95 pp

Including ½ and ½, sugar, artificial sweeteners, cups/mugs and use of airpot. Hot Tea upon request

### Cold Beverages 8 pp minimum

Assorted Canned Sodas \$1.50 per 12 oz can

An assortment of coke, diet coke and sprite.

Spring Water \$1.50 each

Bottles of spring water

Iced Tea \$ 1.95 per 16 oz bottle

Bottled iced tea assortments including herbal decaffeinated iced tea

Assorted Bottle Juices @ \$2.25 pp

Including Orange, Cranberry and Apple juices

Cold Beverage Variety \$1.95 pp

Canned soda, bottled water, iced tea and juices

## Snacks

Mango and Black Bean Salsa **GV** \$10.00 serves 8-10

Chopped mango, black beans, tomato, cilantro served with baskets of tortilla chips

Triple Fruit Salsa **GV** \$11.50 serves 8-10

Pineapple, mango and kiwi with peppers and cilantro served with baskets of tortilla chips

Chunky Guacamole **GV** \$30.00 serves 8-10

Fresh charred corn & roasted red pepper chunky guacamole served with seasoned tortilla flatbreads

Suites Cheese Board **V** \$25.00 serves 8-10

Sliced domestic cheeses, fresh fruit garnishes, with nuts, crackers and French bread.

Hummus Tray **V** \$17.50 Serves 8-10

A combination of classic smooth and creamy garbanzos with garlic, olive oil, and tahini and a roasted red pepper hummus paired with handmade pita points

Chips & Pretzels **V** \$12.00

Baskets of chips and pretzels

## Energy Break

Serves 5-8 \$49.75 **G**

Mini yogurt parfaits with fresh fruit toppings and granola, homemade chocolate chip and peanut butter energy bars prepared with steel cut oats and flax seeds and hummus with fresh vegetable crudité

## An Afternoon Tea

Serves 5-8 \$85.95

Pots of hot black and green teas with

A delightful combination of open-faced tea sandwiches consisting of cucumber, watercress with cream cheese, egg and olive salad, and chicken salad paired with homemade scones and strawberries with lemon curd

## Easy & Elegant Wraps

Mini Lettuce Wraps **G** 8 pp minimum

Chicken \$6.95 ea, Shrimp \$8.00 ea. 2pp

Fresh pickled vegetables with your choice of either grilled chicken or grilled shrimp and wrapped inside a leaf of fresh lettuce. This option packs all the flavors you are looking for without that heavy sandwich feel.

## Grilled Mini Pinwheel Wraps

\$4.95 pp 3pp 8 pp minimum

Bigger than bite-size slices of grilled flatbread wraps, served cool with a honey mustard dipping sauce. Selections include ham with grilled pineapple, classic Rachel, and mushroom Swiss. *(Vegetarian options available upon request)*

## Desserts

Cookies and Brownies 2 dozen \$18.00

A variety of freshly baked cookies and brownies baked in smaller sizes

Assorted Mini Desserts 2 dozen \$22.00

Cookies, Brownies, Cakes, etc. all baked in miniature

Grandma's Cookies 2 dozen \$26.00

We will provide at least three of the following kinds of specialty cookies, such as peanut blossoms, thumbprint cookies with jam, chocolate wedding cookies, chocolate chip, and classic sugar cookies

Assorted Miniature French Pastries 2 dozen \$31.00

We will provide at least three of the following kinds of specialty desserts chocolate cups filled with raspberry mousse, mini fruit tarts, mini-cheese cakes dipped in chocolate, and Pecan shortbreads



## Entree Sandwiches

8 pp minimum

### Mini Sandwiches \$6.55 pp

Assortment of roasted turkey, rare roast beef, Virginia baked ham, tarragon chicken salad, tuna salad on small rolls with lettuce, tomato and appropriate condiments fully prepared for fast and easy service. We include 2 sandwiches per person.

### Rustic Sandwiches \$6.95 pp

Hearty whole grain rolls stuffed with - freshly roasted turkey, homemade apple relish and sharp cheddar - Roast beef with spinach, roasted red peppers and blue cheese - grilled chicken with caramelized onions, spinach and provolone - grilled portabella mushrooms, fresh mozzarella, tomato and a balsamic reduction.

### Classic Wrap Sandwiches \$6.95pp

Flat Bread with – Roast beef, lettuce, tomato and horseradish cream – Artichoke hearts, cucumber, sliced mushroom, carrots, cream cheese, lettuce and tomato - Sliced sautéed chicken breast, apple, onion, fresh spinach leaves, almonds and goat cheese -Turkey with baby spinach, sliced strawberries and cream cheese –

### Ciabatta Sandwiches \$8.50 pp

Ciabatta bread grilled and stuffed with - Roast beef, Roasted red pepper and gorgonzola cheese spread and fresh basil leaves – Turkey breast, sautéed apples and brie - Sliced grilled marinated eggplant layered with fresh mozzarella cheese and topped with a concasse of fresh tomatoes, basil

## Side Dishes

8 pp minimum

*Luncheon size portions (3 oz) of your favorite side dishes*

### Pasta Primavera Salad **V** \$1.75 pp

Penne pasta tossed in herbed Italian vinaigrette, dusted with parmesan cheese and mixed with slivers of fresh veggies

### Traditional (well almost) Potato Salad **G V** \$1.45 pp

White potatoes, celery, a hint of onion, chopped fresh dill tossed in a mayonnaise dressing

### Cole Slaw **G V** \$.95 pp

Homemade cabbage and apple cole slaw tossed in a creamy vinaigrette

### Pickled Vegetable Slaw **G V** \$1.25 pp

Cauliflower, carrots, celery and the season's freshest vegetables in a lightly pickled chopped slaw

### White Fresh Fruit Salad **G V** \$3.25 pp \*in-season pricing

Melons, cantaloupes, grapes, and the season's freshest fruits



## Entree Salads

8 pp minimum

### Caesar Salad with Chicken \$7.95pp, Shrimp \$9.95

A bed of cut romaine, home baked croutons, parmesan, fresh ground pepper topped with grilled, chopped boneless breast of chicken or large shrimp, rubbed in herbs and spices, and served with our own Caesar dressing

### Mediterranean Salad with Chicken \$8.25, Shrimp \$10.25 **G**

A bed of mixed greens topped with a combination of grilled green beans, hard boiled eggs, olives, feta cheese and roasted red potatoes tossed in a honey mustard vinaigrette and topped with chicken or shrimp.

### Grilled Tuscan Chicken Salad \$8.95

Fresh green beans, asparagus, sugar snap peas, cherry tomatoes, cucumbers, roasted sweet peppers, olives, and basil tossed in light red wine vinaigrette served on a bed of greens topped with grilled breast of chicken and grilled Tuscan bread croutons

### Classic Chef's Salad \$7.25 pp **G**

A garden salad topped with ham, turkey, cheddar, Swiss cheese, and egg. Served with pepper parmesan dressing