

FALL 2025 WELCOME PACKET

FOR ALL OCTOBER - DECEMBER WEDDINGS



WELCOME!

WE'RE SO GLAD YOU'RE HERE.

Congratulations on your engagement! We're thrilled you've come to us to take part in your special day! Wedding planning is an exciting and overwhelming time. We totally get it! Our goal as your caterer is to make this aspect of your wedding planning fun, simple and stress-free. Now, let's start talking food!

MENU PRICING INCLUDES:

- White china dinner plates
- Silver dinner forks and knives
- Linens for buffet, beverage and bar
- Rustic or modern buffet decor package
- Buffet equipment

ADDITIONAL SERVICES:

- Non-alcoholic beverage service
- Table presetting
- Cake cutting service
- Napkin & table linen rentals
- Event staff
- Bar service
- Passed champagne toast
- Table-side wine service



WHAT TO EXPECT DURING YOUR TASTING:

One of our special event coordinators will join you to review your proposal in detail. During this time, you will try out five menu items of your choosing from the seasonal menu based on your wedding date. You may swap out items from your seasonal tasting menu with selections from our Classic Comforts menu.

We offer an à la carte menu for our tastings priced as such:

- Appetizers, sides, and salads at \$5-\$6
- Main entrees at \$12-\$16

We can accommodate up to four people in our tasting rooms and if you book before or the day of your tasting, we will waive two tasting fees!

RECEPTION PACKAGES

01.

FAMILY STYLE OR
PLATED* | 50PP

3 signature appetizers

1 salad

2 entrees

2 sides

02.

ELEGANT BUFFET | 43PP

3 signature appetizers

1 salad

2 entrees

2 sides

03.

CLASSIC BUFFET | 38PP

2 signature appetizers

1 salad

2 entrees

2 sides

04.

ESSENTIAL BUFFET | 28PP

1 signature appetizer

1 salad

1 entree

2 sides

**Plated and Family Style require more staffing than buffet packages.*

Dinner rolls are automatically included in all packages.

All packages may have items from seasonal & classic comforts menus.

SMALL BITES & SALADS

SMALL BITES

Goat Cheese & Bourbon Soaked Cherries | sf, n
whipped goat cheese, prosciutto, bourbon, honey, vanilla extract, cardamom, orange peel, cinnamon, almond dust, ciabatta baguette

Shrimp Satay Skewer Shooter with Thai Spicy Peanut Sauce | gf, df, n
shrimp, homemade thai peanut sauce, peanuts, cilantro, red chili

Ceviche Shooter | gf, df
shrimp, calamari, crab, cucumber, lime, orange, cilantro, cholula sauce, corn tortilla chips

Cranberry BBQ Meatball | sf, e
beef, pork, cranberry, maple syrup, bbq sauce

Sweet & Spicy Gochujang Deviled Eggs | veg, gf, df, e
egg, mayonnaise, gochujang, tamari, sesame oil, rice vinegar

Smoked Salmon Belly Spread | sf
cream cheese, sour cream, salmon, tabasco, brown sugar, ginger marmalade, ciabatta baguette

Cherry Tomato Confit & Ricotta | veg, sf
ciabatta baguette, basil, maldon salt, truffle oil



Goat Cheese & Bourbon Soaked Cherries



Sweet & Spicy Gochujang Deviled Eggs

SALADS

Sweet Potato & Arugula | veg, gf, n
arugula, sweet potato, goat cheese, pecan, dried cranberries, red beet dressing

Kale & Brussels Sprout Salad | veg, gf, n
kale, shaved brussels sprouts, parmesan cheese, pomegranate seeds, sliced almonds, cranberry vinaigrette

Butternut Squash & Kale Salad | veg, gf, sf
kale, butternut squash, goat cheese, pepita seeds, apricot vinaigrette



Butternut Squash & Kale Salad

ENTREES & SIDES

ENTREES

Roasted Chicken Breast with Mushroom Butter Sauce |
gf, sf
*chicken breast, mushroom, cream, garlic, butter, white
wine, shallots*

Shrimp and Crab Risotto | gf, sf | +2
*shrimp, crab, butter, mascarpone cheese, vegetable oil,
white onion, arborio rice, crab stock, chive, parmesan,
white truffle oil*

Korean Braised Short Ribs | gf, df | +1
*beef short ribs, tamari, sesame oil, mirin, jujube, carrot,
onion, radish*

Oven Roasted Strip Loin | gf, df, sf
strip loin, red wine-shallot demi-glace

Pan Seared Chicken Breast with Cranberry-Currant Pan
Sauce | gf, df, sf
*chicken breast, shallot, garlic, cranberry-currant pan
sauce*



*Roasted Chicken with Mushroom
Butter Sauce*



Korean Braised Short Ribs

SIDES

Roasted Acorn Squash | veg, gf, sf
*acorn squash, parmesan cheese, fresh herbs, brown
sugar*

Butter Pecan Sweet Potatoes | veg, gf, sf
sweet potato, butter, pecans, brown sugar

Seasonal Roasted Vegetables | v, gf, df
*seasonal vegetable medley, garlic, fresh parsley, olive
oil*

Fingerlings with Parmesan & Lemon | veg, gf
*fingerling potatoes, butter, garlic, parmesan cheese,
lemon zest, lemon juice*

Crispy Brown Sugar Bourbon Glazed Brussels Sprouts |
veg, gf, sf
*brussels sprouts, brown sugar, makers mark bourbon,
butter*

Cheesy French Onion Mashed Potatoes | veg, gf, sf
yukon potato, caramelized onions, gruyere cheese



Butter Pecan Sweet Potatoes

FALL COCKTAILS

PRICE PER BEVERAGE



Campfire Sling | 13

jameson irish whiskey, maple syrup, chocolate bitters, orange

Autumn Gin Fizz | 13

aviation gin, lemon, agave nectar, sparkling apple cider, thyme, apple

Caramel Apple Mule | 12

smirnoff caramel vodka, apple cider, ginger beer, apple

Hot Buttered Rum | 12

cruzan dark aged rum, butter, brown sugar, vanilla, cinnamon, nutmeg, allspice, h2o

Grapefruit Ranch Water | 13

jalapeno infused espolon tequila blanco, pink grapefruit juice, demerara simple syrup, sparkling water, cilantro

Rosemary Maple Bourbon Sour | 12

wild turkey straight bourbon, lemon juice, maple syrup, rosemary