Wedding Sample Menu
PLATED MEAL

**PLATED MEAL**

**BUTLER-PASSED HORS D’OEUVRES**
- Shrimp Cocktail Shooter
- Caprese Salad Skewer

**SALAD COURSE**
- Italian Chopped Salad
- Fresh Dinner Rolls *with Butter*

**ENTRÉE COURSE**
- Pan-Roasted Free Range Chicken *with Wild Rice + Green Beans*
Corporate Sample Menu

**PLATED MEAL**

**BUTLER-PASSED HORS D’ŒUVRES**
- Antipasto Skewers
- Korean Bacon Wrapped Pork

**SALAD COURSE**
- Baby Spinach + Strawberry Salad
- Fresh Dinner Rolls with Butter

**ENTRÉE COURSE**
- Mustard Seed + Rosemary Roasted Chicken
  with Roasted Potatoes + Peppers
Social Sample Menu

PLATED MEAL

**BUTLER-PASSED HORS D’OEUVRES**

- BLT Pinwheel
- Teriyaki Beef Satay

**SALAD COURSE**

- Garden Greens + Orange Salad
- Fresh Dinner Rolls *with Butter*

**ENTRÉE COURSE**

- Butternut Squash Ravioli *with Maple Cream + Toasted Walnuts*
Wedding Sample Menu

BUFFET STYLE

HORS D’OEUVRES STATIONED

- Mini Crab Cakes with Red Pepper Remoulade
- Mediterranean Pizza

SIDES + SALAD

- Red Skinned Mashed Potatoes
- Herb Roasted Vegetables
- House Salad + Fresh Rolls

ENTRÉE COURSE

- Slow Roasted Tri-Tip
- Grilled Tuscan Chicken
- Stuffed Pasta Cheese Shells
Corporate Sample Menu
BUFFET STYLE

Fruit + Cheese Display

Oven Roasted Potatoes
Fresh Seasonal Vegetables
House Salad + Fresh Rolls

Italian Chicken
Hardwood Smoked Inside
Round of Beef
Social Sample Menu
BUFFET STYLE

BUFFET STYLE

SIDES + SALAD
Mashed Potatoes with Gravy
Southern Style Green Beans
House Salad + Fresh Rolls

ENTRÉE COURSE
JB’S Famous Fried Chicken
Italian Lasagna

OPTIONAL
HORS D’ŒUVRES DISPLAY
Charcuterie Board