



Menu

Appetizers / Hors D 'Oeuvres 3 choices \$7.95pp-Passed or \$2.95 per 1 additional

<p style="text-align: center;"><i>Chicken</i></p> <ul style="list-style-type: none"> ● Creamy Chicken Salad in Phyllo Cup ● Mini Honey BBQ Chicken Skewer ● Buffalo Style or Teriyaki Style Chicken Wings ● Curry Chicken Salad with Grapes on a Crispy 	<p style="text-align: center;"><i>Fruits</i></p> <ul style="list-style-type: none"> ● Mini Fruit Kabobs ● Chocolate Drizzled Fruit Sticks ● Chocolate Covered Strawberries ● Strawberries Stuffed with Cream Cheese
<p style="text-align: center;"><i>Beef & Pork</i></p> <ul style="list-style-type: none"> ● Honey Chipotle Meatballs ● Mini Ham Sandwiches ● Roast Beef with Horseradish Cream and Arugula on a Crostini ● Beef Wellingtons 	<p style="text-align: center;"><i>Vegetables</i></p> <ul style="list-style-type: none"> ● Mini Caprese Skewers ● Hot Spinach & Artichoke in Phyllo Cups ● Herb or Italian Stuffed Mushrooms ● Marinated Bruschetta
<p style="text-align: center;"><i>Seafood –add \$3pp</i></p> <ul style="list-style-type: none"> ● Shrimp cocktail ● Scallops Wrapped in Bacon ● Stuffed Lobster Mushroom Caps 	<p style="text-align: center;"><i>Cheese</i></p> <ul style="list-style-type: none"> ● Marinated Cheese with Crackers ● Pimento Cheese on a Crostini

Menu Packages

\$14.95

Pork BBQ-Includes Choice of one Salad, Two Sides,
Includes dinner Rolls, Lemonade, Water & Sweet Tea

\$18.95

Choice of one Salad, Choice of Two Sides, one meat entrée
Includes dinner Rolls, Lemonade, Water & Sweet Tea

\$24.95

Choice of one Salad, Choice of Two Sides, two meat entrees included,
Include dinner Rolls, Lemonade, Water & Sweet Tea

Salads

-Raspberry Vinaigrette Spinach Salad: Bed of Spinach tossed with Walnuts, dried cranberries & feta cheese. Served with our Raspberry Vinaigrette dressing

-Autumn Salad: Mesclun greens, diced apples, dried cranberries, toasted pecans, and topped with Gorgonzola cheeses. Served with a Balsamic Vinaigrette dressing.

-Italian Salad: Bed of lettuce served with pepperoncini, sliced red onion, tomato, and topped with Gorgonzola cheese. Served with an Italian dressing.

-Garden Salad: Bed of lettuce served with tomato, cucumber, sliced red onion & croutons. Served with choice of salad dressing.

-Strawberry Salad: Mesclun greens, sliced strawberries, toasted pecans & topped with feta cheese. Served with a Balsamic Vinaigrette dressing.

Meat Choices

Chicken

- Panko Crusted Chicken with Butter Cream Sauce topped with parmesan cheese
- Chicken Romana: Pan seared chicken breast topped with bruschetta topping, feta cheese and a lemon cream sauce.
- BBQ Honey Glazed Chicken
- Chicken Pesto Roulade-topped with diced tomato
- Chicken Marsala
- Grilled Chicken W/Goat Cheese and Sun-Dried Tomato
- Panko Crusted chicken with a pesto cream sauce topped with tomatoes
- Jamaican Jerk Chicken with a Papaya Mango salsa

Seafood Options (Additional \$3 pp):

- Pan seared Grouper with a lemon & basil cream sauce
- Crab Cakes with Aioli sauce

Beef

- Grilled Flank Steak w/Portabella Mushrooms & onions
- Oven baked Beef Brisket
- Beef Stroganoff
- Beef Short – Rib (additional \$4 pp)

Pork

- Pork BBQ-Sliced or shredded
- Brown Sugar & Dijon Glazed Pork Loin
- Pork Chops with a Caribbean Rub & Papaya Mango Salsa
- Pork Schnitzels with a mushroom cream sauce

Side Dishes

<ul style="list-style-type: none"> ● Red Skin Mashed Potatoes ● Baked Creamy Potatoes ● Rice Pilaf ● Baked Corn ● Grilled Asparagus ● Roasted Vegetable Sauté ● Broccoli Casserole <p>Mashed Potato Bar: Served with shredded cheese, sour cream, and bacon -add \$1.95</p> <p>Penne Pasta: w/ Marinara & Alfredo sauce -add \$1.95</p>	<ul style="list-style-type: none"> ● Roasted Green Beans ● Creamed Spinach ● Baked Macaroni & Cheese ● Sweet Potato Casserole ● Baked Beans ● Cole Slaw ● Potato Salad <p>Sweet Potato Bar: Served with brown sugar, cinnamon & butterballs - add \$1.95</p>
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Pasta Station

Italian Salad, bread, Penne Pasta, sliced grilled chicken, Marinara & Alfredo sauce, parmesan cheese- Includes sweet tea and water \$14.95 p/p

If you would like to add meatballs, you can either substitute it for the chicken or have both for an additional \$3 pp

Carving Stations

Beef Tenderloin	\$12.95 p/p
Marinated beef tenderloin served w/ horseradish sauce, Dijon mustard, Gorgonzola Cream Sauce and rolls	
Roast Beef	\$9.95 p/p
Roast beef served w/horseradish sauce, Dijon mustard, mayonnaise, and rolls	
Ham	\$6.95 p/p
Ham served w/honey butter, mustard, and biscuits	
Pork Tenderloin	\$6.95 p/p
Roasted Pork served with butter and rolls	
Turkey	\$6.95 p/p
Roasted turkey served w/cranberry sauce, Dijon mustard, and rolls	

Beverages

Bar Options:
 #1: Consumption bar (\$250 Bar set up fee)
 #2 Choice of a Bar Packages
 #3 No Bar

A 20% service charge will be added to all beverage packages. We require 1 bartender per every 75 guests (includes 1 hour set up, serving time and 1 hour break down).

<p><i>Package 1: Soft Drinks</i></p> <p><i>Soft Drinks</i></p> <p><i>2 hours: \$2.95 per person</i></p> <p><i>3 hours: \$3.95 per person</i></p> <p><i>4 hours: \$4.95person</i></p>	<p><i>Package 2: Beer, wine & soda</i></p> <p><i>Beer, Wine & soft drinks</i></p> <p><i>2 hours: \$15.00 per person</i></p> <p><i>3 hours: \$18.00 per person</i></p> <p><i>4 hours: \$22.00 per person</i></p>
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Place settings, napkins & chargers

Clear Acrylic China-\$1.95 Clear Acrylic Dinner plate, acrylic dessert plate, acrylic flatware, acrylic beverage glass

Real China-\$5.95/person Dinner plate, dessert plate, real flatware, beverage glass

Faux China: \$2.95 Dinner plate, dessert plates, acrylic flatware & acrylic beverage glass

Linen Napkins Color of choice-\$1/napkin

Chargers (White with wood edge, gold, or silver)-\$1.50/charger

Linens \$25.00 per linen

Service

Servers (4 Hr Min)	\$20.00 per hr/server
Bartenders (4 Hr Min)	\$25.00/hr/bartender

We accept Checks, Cash, Visa, AMEX and MasterCard. All final invoices will be assessed with 7.25% sales tax and 20% service fee. If paying with a credit card, there will be a 3% fee added to the invoice.

We will be glad to customize your food requests for your event.
Please call or email for an appointment: info@lknweddings.com