

ROSE GARDEN MOCKTAIL

rose water, cardamom, grapefruit seltzer

SQUOZEN MARGARITA

*mi campo tequila, cointreau,
agave syrup, lime juice, turbo salt rim*

REBELLIOUS OLD FASHIONED

*wild turkey bourbon, madeira, brandy, gold
syrup, allspice dram, bitters*

FRENCH 75

gin, lemon juice, sparkling wine, lemon twist



PRIME RIB CARVING STATION

HERB ROASTED PRIME RIB

horseradish cream sauce, au jus, chimichurri

BURSTING RED BLISS

BAKED POTATOES

bacon, cheddar, tomatoes, roasted garlic sour cream

CHOPPED STEAKHOUSE SALAD

*cucumbers, red onion, cherry tomatoes, peppers, garbanzo beans,
croutons, balsamic vinaigrette, gorgonzola cheese*

CLASSIC CREAMED SPINACH

parmesan, nutmeg

Parker House Rolls

Brioche Rolls

ASIAN FUSION BAZAAR

MISO AND ORANGE SEA BASS

*baby bok choy, baby corn, ginger and cilantro rice cake fritter,
yuzu caramel sauce, rice noodles*

SESAME VEGETABLES

*bell peppers, snow peas, water chestnuts,
brown beech mushrooms, carrots, ginger sesame vinaigrette*

STEAMED VEGETABLE DUMPLINGS

trio of sauces: mango chutney, wasabi ponzu, red curry coconut

STEAMED PORK DUMPLINGS

THAI STIR FRIED RICE

pineapple, wasabi peas, shiitake mushrooms, cilantro

ASIAN CRISPS

curried plantains, nori rice crackers, prawn chips

TRATTORIA STATION

AMISH CHICKEN *with*
STONE GROUND POLENTA
*creamy caramelized onion polenta,
sun-dried tomatoes, creamy basil sauce*

MUSHROOM RAVIOLI
cream sauce

SHORT RIB RAGOUT
*pappardelle pasta, braised short rib,
roma tomatoes, capers, arugula pesto*

**BALSAMIC ROASTED
MEDITERRANEAN VEGETABLES**
zucchini, yellow squash, eggplant, baby bell peppers

Garlic Bread
*French Baguette,
sweet butter, fresh garlic*

SOFT SERVE ICE CREAM

VANILLA
CHOCOLATE
SWIRL

Toppings

SPRINKLES
OREOS
M&MS
WAFFLE CONE PIECES



Reserved for the
BRIDE





Reserved for the

GROOM



HERB
ROASTED
PRIME RIB



BURSTING RED BLISS BAKED POTATOES

*bacon, cheddar, tomatoes,
roasted garlic, sour cream*

GLUTEN FREE





HORSERADISH
CREAM SAUCE



AU JUS




CHIMICHURRI



CHOPPED STEAKHOUSE SALAD

*cucumbers, red onion, cherry tomatoes,
peppers, garbanzo beans, croutons,
balsamic vinaigrette*





GORGONZOLA
CHEESE



BALSAMIC
VINAIGRETTE



CLASSIC
CREAMED
SPINACH

parmesan, nutmeg



PARKER
HOUSE
ROLLS





BRIOCHE ROLLS

MISO AND ORANGE SEA BASS

*baby bok choy, baby corn, ginger and
cilantro rice cake fritter,
yuzu caramel sauce, rice noodles*

SESAME VEGETABLES

*bell peppers, snow peas,
water chestnuts,
brown beech mushrooms, carrots,
ginger sesame vinaigrette*

VEGAN

STEAMED
VEGETABLE
DUMPLINGS

VEGAN

MANGO
CHUTNEY

*WASABI
PONZU*

RED CURRY
COCONUT



STEAMED
PORK
DUMPLINGS

THAI STIR FRIED RICE

*pineapple, wasabi peas, shiitake
mushrooms, cilantro*

GLUTEN FREE AND VEGAN

ASIAN CRISPS

*curried plantains,
nori rice crackers, prawn chips*



CURRIED
PLANTAINS

NORI RICE CRACKERS

PRAWN CHIPS



AMISH
CHICKEN
with STONE
GROUND
POLENTA



*creamy caramelized onion polenta,
sun-dried tomatoes,
creamy basil sauce*

MUSHROOM RAVIOLI

cream sauce



SHORT RIB RAGOUT

*pappardelle pasta, braised short rib,
roma tomatoes, capers, arugula pesto*





BALSAMIC ROASTED

MEDITERRANEAN VEGETABLES

*zucchini, yellow squash, eggplant,
baby bell peppers*

GLUTEN FREE
AND VEGAN





GARLIC BREAD

*French Baguette,
sweet butter, fresh garlic*