

Buffet Reception

83.00/person (minimum 25 guests)

add a third entree option for 6.00/person

Included in your package:

- 4-Hour Premium Open Bar with Signature Drink
- Choice of Charcuterie Display or 3 Passed Appetizers During Cocktail Hour
- 2 Salad Selections, 2 Entrée Selections, 2 Side Selections
- Chef's Choice of Vegetable
- Cake Cutting & Coffee Station
- White or Black Linen
- Tea Light Candles (3 per table)
- Tables & Chairs
(rounds of 10, if less than 10 guests an additional table charge may be incurred)
- Complimentary Use of Microphone, Screen, LCD Projector
- House Sound System for Background Music

Charcuterie Display

(cured meats, artisan cheese, olives, artichoke hearts, roasted red peppers, nuts, berries, dried fruits, mustards, breads, crackers & crostini)

OR

Passed Appetizer Selections (choose three)

add a fourth option for 4.00/person

- Wild Mushroom Pâté (vegan)
(fresh parsley, baguette)
- Grilled Strip Steak Skewer
(fresh grated horseradish cream)
- Artichoke & Asiago Flatbread
(rosemary olive oil drizzle)
- Wild Mushroom Pastry
(burrata, truffle oil)
- Crabby Wonton
(sweet chili stripe)
- Local Bacon Wrapped Date
- Shredded Pork Taco (cilantro sour cream)

Salad Selections (choose two)

- Classic Caesar
(rosemary parm croutons, lemon wedge)
- Cous Cous
(roasted chilled seasonal veggies, crispy eggplant croutons, grain mustard drizzle)
- Spinach
(craisins, red onion, hearts of palm, poppyseed vinaigrette)
- Mixed Lettuce
(seasonal greens & toppings, basil red wine vinaigrette)
- Iceberg
(crisp honey bacon, figs, blue cheese, house-made ranch)

Entree Selections (choose two)

Garden/Vegetarian

- Veggie Lasagna (no noodles)
(zucchini, eggplant, carrots, red onion, yellow squash, goat cheese & grated parmesan, baked in tomato sauce)

Poultry/Pork

- Stuffed Pork Tenderloin
(sun-dried tomato, spinach, fontina cream)
- Sherry Chicken
(marsala, ozark forest wild mushrooms)

Beef

- Slow-Roasted Beef Pot Roast
(root vegetables, thyme au jus)

Seafood

- Roasted Scottish Salmon
(citrus butter, brasied collards)

Side Selections (choose two)

- Butter Whipped Potatoes
- Sweet Potato Hash
- Smashed Parmesan Red New Potatoes
- Rosemary Asiago Au Gratin
- Creamy Parmesan Orzo

Wedding Bar Details & Additions

Premium Bar (included)

LIQUOR

Jack Daniels, Tito's, Bacardi, Jose Cuervo, Bombay

BOTTLED BEER

4 Hands, Griesedieck, Anheuser Busch

WINE

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Sparkling

SIGNATURE DRINK: LAFAYETTE LEMONADE

SqWires house lemonade, house-infused raspberry vodka or cherry bourbon

OR Upgrade to Super Premium Bar *add 7.00/person*

LIQUOR

Maker's Mark, Ketel One, Diplomatico White Rum, 1800, Tanqueray

BEER

4 Hands, Griesedieck, Civil Life, Anheuser Busch

WINE

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Sparkling

Other Additions (when selecting wedding package)

3 Craft Beers 6.00/person (ask for list)

Champagne Toast 6.00/person

Wine Service with Dinner 7.00/person

Sweets (choice of three) 8.00/person

(assorted dessert boards & shooters)

Seasonal Bread Pudding (crème anglaise)

Flourless Chocolate Cake (raspberry puree)

Gamma Budde's Hot Milk Sponge Cake (berries, sweet whipped cream)

Apple Pie (caramel sauce)

Mini Cinnamon Sugar Donuts (chocolate sauce & whipped cream)

Cheesecake (strawberry, ginger simple syrup)