

# HERITAGE

FOOD + DRINK

wedding package



# TRADITIONAL WEDDING PACKAGE

*\$150 per person* | FOUR HOUR EVENT:  
1-HOUR COCKTAIL HOUR + 3-HOUR RECEPTION



## Cocktail Hour

5 PASSED ITEMS  
2 GOURMET DISPLAYS

## Beverage

STANDARD 4 HOUR OPEN BAR  
WITH BEER, WINE + SPIRITS

## Reception

SERVED FAMILY STYLE, BUFFET  
OR PLATED (+\$20)

BREAD & BUTTER FOR EVERY TABLE

## Appetizer

PRESELECTED BY HOST

## Pasta Midcourse

OPTIONAL ADDITIONAL COURSE

## Entrée

CHOICE OF 3 OPTIONS

## Dessert

WEDDING CAKE  
LOCALLY ROASTED COFFEE + TEA





# PASSED HORS D'OEUVRES

EACH ADDITIONAL +\$6/PP

## *Cold Passed Items*

**SPICY TUNA RICE CAKES**  
Pickled jalapeno, sesame (+\$3)

**MEXICAN STREET CORN DEVILED EGGS**  
Cotija cheese, pimenton

**CAPRESE SPOONS**  
Aged balsamic

**GOAT CHEESE  
STUFFED PIQUANTE PEPPERS**  
Walnuts, mint

**SHRIMP COCKTAIL**  
Cocktail sauce, spicy mayo (+\$2)

**AVOCADO TOAST**  
Olive oil crostini, chives, rainbow peppercorns

**BRIE + FIG TOAST**  
Brioche, chives

**CREAMY HUMMUS TOAST**  
Olive tapenade, olive oil crostini

**PIMENTO CHEESE CRACKERS**  
Fine herbs

## *Hot Passed Items*

**ADULT GRILLED CHEESE**  
House ham, aged cheddar, truffle (+\$1)

**PORK BELLY BITES**  
Pickled onions, chili honey glaze, peanuts

**CHICKEN PARMESAN MEATBALL SLIDERS**  
Garlic knot bun, bacon vodka sauce

**FRIED CHICKEN + MINI BISCUITS**  
Spicy honey butter

**TRUFFLE RANCH FLATBREAD**  
Sopressata, chilis, ricotta, provolone

**WILD MUSHROOM TOAST**  
Toasted baguette, caramelized onions, goat cheese

**SHRIMP + PORK DUMPLINGS**  
Chili oil, ponzu (+\$2)

**CRISPY LAMB GYRO BITES**  
House naan, veggie kimchi, lime yogurt (+\$2)



## Local Cheese & Meat Board

SELECTION OF LOCAL CHEESES PAIRED WITH A VARIETY OF HOUSE MEATS AND CHARCUTERIE. ACCOMPANIED BY CANDIED AND ROASTED NUTS, BREAD, CRACKERS, JAMS, HONEY, HOUSE BUTTER

## Fruit Platter

SEASONAL FRUIT PREPARED SLICED, GRILLED, ROASTED, AND CANDIED ACCOMPANIED BY HONEY, YOGURT, AND GRANOLA

## Vegetable Crudite

SEASONAL VEGETABLES PAIRED WITH HUMMUS, HERB AIOLI, SMOKED RANCH, PITA CHIPS, AND HOUSE GARLIC SPICED POTATO CHIPS. ACCOMPANIED BY MARINATED OLIVES AND ROSEMARY GARLIC ROASTED MIXED NUTS

## Taste of Spain

TORTILLA ESPANOLA  
Garlic aioli

TOMATO STEWED CHICKEN  
Veggie spanish rice

ROAST GARLIC + TOMATO TOAST  
Cilantro pesto, manchego

MARINATED ARTICHOKE SALAD

HEARTS OF PALM  
Celery, garlic chips, fresh herbs

SPANISH PAPRIKA ROAST BEEF  
Garlic, manchego, cabrales bleu

CARAMELIZED ONION + OLIVE FOCACCIA  
HOUSE GARLIC FLATBREAD

# GOURMET DISPLAYS

EACH ADDITIONAL +\$8/PP

## Life in Italy

FIRE ROASTED VEGETABLES  
Garlic, oregano, evoo, red wine vinegar

ROASTED PEPPER + RED ONION SALAD  
Balsamic, roasted garlic, parsley, lemon

COUS COUS + TOMATO SALAD  
Fennel, pickled onions, kale-pistachio pesto  
mini mozzarella

CHICKEN MEATBALLS  
Bacon fat vodka sauce

GLUTEN FREE VEGGIE TARTLETS  
Polenta crust, zucchini, squash  
preserved tomato, caramelized onions

HOUSE FOCACCIA, GARLIC KNOTS, GRISSINI

## Market Vegetarian

MEDITERRANEAN QUINOA  
Citrus, roasted vegetables

BROWN RICE SALAD  
Chimichurri, dried fruit, corn, grilled fennel  
roasted almonds

CAPRESE SALAD  
Aged balsamic

CHARRED VEGGIE KIMCHI

GARLIC-ROSEMARY ROASTED MIXED NUTS  
MARINATED OLIVES

HOUSE NAAN, FOCACCIA

# SPECIALITY DISPLAYS & ACTION STATIONS

## OPTIONAL ADD-ONS

### *Build Your Own Poutine / Slider \$15/pp*

BEER CHEESE + BEEF GRAVY FOUNTAINS

SHOESTRING FRIES

SWEET POTATO FRIES

POUTINE

Scallions, crispy bacon bits, caramelized onions

SLIDERS

Bacon cheeseburger, meatballs, fried chicken

### *Raw Bar \$30/pp*

RAW EAST COAST OYSTERS

CLAMS ON THE HALF SHELL

SHRIMP COCKTAIL

SHRIMP + SCALLOP CEVICHE

SEARED SESAME TUNA

Ponzu, wasabi

SPICY MAYO, COCKTAIL, MIGNONETTE

HORSERADISH, LEMON



### *Dumpling Station \$15/pp*

CRISPY OR STEAMED DUMPLINGS

Shrimp + pork, chicken + scallion  
market veggie

HOUSE FRIED RICE

CUCUMBER SALAD

Chilis, rice wine vinegar, shaved veggies

VEGGIE EGG ROLLS

Ponzu, chili oil, spicy mayo



## French Crepe

\$15/pp

### MARKET VEGGIES

Roasted, raw, pickled

### MOJO PULLED PORK

### CHEESE

Cheddar, goat, muenster

### SAUCE

Spicy mayo, truffle ranch, herb mayo

### BUTTERMILK CHIVE FRISEE SALAD

Bacon lardons

### FRESH SEASONAL FRUIT SALAD

Honey, mint

## Italian Stallion

\$18/pp

### SAUSAGE + PEPPERS

### GRANDMA'S SUNDAY MEATBALLS

### BAKED RIGATONI

Roasted tomato sauce, ricotta  
smoked mozzarella

### ANTIPASTI SALAD

Roasted pepper, balsamic

### MINI HEROS, GARLIC KNOTS

### CURED MEATS + CHEESES

# SPECIALITY DISPLAYS & ACTION STATIONS

## OPTIONAL ADD-ONS

## Flatbread \$15/pp

### TRUFFLE RANCH

### PEPPERONI

### CHILI + BROCCOLI

### MEATBALL + BACON VODKA SAUCE

### CLASSIC CAESAR SALAD

### FRIED MOZZARELLA

Vodka sauce, garlic aioli, herb mayo

## Action Pasta \$15/pp

### BOLOGNESE

Chicken, pork sausage, or beef

### CHOICE OF 2 PASTAS

Rigatoni, orecchiette, fettucine, penne

### SAUCES

Bacon fat vodka, kale-pistachio pesto, fra diavolo

### LEMON GARLIC BREADCRUMBS

CRUMBLLED BACON, SHAVED PARMESAN

GARLIC KNOTS, GARLIC BREAD, FOCACCIA

### ADD

Shrimp, lobster, or crab +\$8



# THE MEAL

## Appetizer

EACH ADDITIONAL +\$6/PP

### SEASONAL SOUP

#### CLASSIC STEAKHOUSE WEDGE

Smoked ranch, bacon lardons, apples pickled + crispy red onions, bleu cheese cornbread croutons

#### BABY GREEN SALAD

Shaved veggies, garlic croutons red wine herb vinaigrette

#### KALE AND PEAR SALAD

Mustard vinaigrette, bleu cheese candied almonds

#### BABY ARUGULA

Local apples, goat cheese, aged balsamic citrus vinaigrette

### SPICY SHRIMP TOAST

Roasted garlic bread, lobster broth chilis, herbs (+\$4)

### PUFF PASTRY WRAPPED BRIE CHEESE

Maple-bacon jam, toasted crostini (+\$3)

### BROWN SUGAR GLAZED PORK RIBS

Soy, pickled chilis garden herb salad, lime aioli

### MARYLAND CRAB CAKES

Champagne-buttermilk dressing, charred lemon old bay, baby lettuces (+\$4)

## Pasta Mid Course

TWO CHOICES +\$8/PP

### GOAT CHEESE RAVIOLI

Mushroom cream, roasted squash, pumpkin seeds

### RIGATONI

Fire roasted tomatoes calabrian chili cream ricotta salata

### TAGLIATELLE CACIO E PEPE

### STUFFED CANNELLONI

Eggplant caponata, bechamel

### RICOTTA CAVATELLI

Basil pesto, pecorino



# THE MEAL: ENTREES

EACH ADDITIONAL +\$8/PP

## Meat

### ROAST PRIME RIB

Twice baked potato, garlic  
caramelized baby onions, au jus (+\$5)

### BOURBON BROWN SUGAR PORK LOIN

Apple-fennel caponata  
sautéed spinach, cider jus

### GRILLED NY STRIP

Carrots, roasted baby potatoes  
whiskey cream (+\$3)

### COCA COLA BRAISED BEEF SHORTRIBS

Creamy bacon-chili polenta, wild mushrooms  
lemon-horseradish gremolata (+\$3)

### CRISPY LAMB

Slow braised, house naan bread, pickled onions  
roasted garlic hummus, herb aioli (+\$3)

## Chicken

### ROASTED CHICKEN BREAST

Braised chicken thighs, spaetzle  
bacon lardons, leeks, chive-garlic cream

### CRISPY CHICKEN PANZANELLA

Arugula, preserved tomatoes  
olive oil croutons, pickled onions chicken jus

### FRIED CHICKEN + BISCUITS

Spicy honey butter, slaw, pickles

### CAST IRON ROASTED CHICKEN DIAVOLO

Lemon, garlic, thyme  
roasted broccoli rabe, chicken demi





# THE MEAL: ENTREES

EACH ADDITIONAL +\$8/PP

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## *Fish*

### ROASTED SALMON

Potato gratin, sautéed spinach  
lemon caper beurre blanc

### SESAME CRUSTED TUNA

Scallion sticky rice, citrus ponzu  
tempura veggies, spicy mayo (+\$6)

### PAN SEARED BRANZINO

Braised + crispy artichoke  
mediterranean quinoa, saffron aioli

### MAINE LOBSTER ROCKEFELLER

Butter whipped potatoes, bacon  
creamed spinach, lemon bread crumbs  
charred lemon (+\$8)

## *Vegetarian*

### BROCCOLI 2 WAYS

Turmeric roasted broccoli florets  
cornmeal fried broccoli stems, cauliflower rice  
candied pecans

### HOPPIN' JOHN STUFFED PEPPERS

Fire roasted tomato puree  
sautéed spinach, fried leeks

### FETTUCINE

Peas, caramelized onions  
roasted mushrooms, saffron cream

### EGGPLANT PARMESAN

Garlicky broccoli rabe, mozzarella  
sunday gravy



# WEDDING CAKE

UP TO TWO CAKE FLAVORS, TWO FILLING FLAVORS AND ONE FROSTING  
FONDANT, SPECIAL INGREDIENTS, UNIQUE SHAPES OR LABOR INTENSIVE  
DESIGN WILL BE AN ADDITIONAL COST.



## *Cake Flavors*

CLASSIC VANILLA SPONGE  
DEVIL'S FOOD  
OLD FASHIONED YELLOW  
CARROT  
RED VELVET

## *Cake Filling*

CHOCOLATE BUTTERCREAM  
VANILLA BUTTERCREAM  
CHOCOLATE MOUSSE  
70 % DARK CHOCOLATE GANACHE  
LEMON CURD  
CREAM CHEESE  
SEASONAL FRUIT MOUSSE

## *Cake Frosting*

VANILLA BUTTERCREAM  
CHOCOLATE BUTTERCREAM  
CREAM CHEESE

## *Venetian Table \$10/pp*

CHOCOLATE FOUNTAIN

FRESH FRUIT

CHOCOLATE-VANILLA TRIFLE

CREAM PUFFS

SMORES TARTLETS

CARAMELIZED APPLE HAND PIES

LEMON SHORTBREAD BARS

# GOURMET DESSERT DISPLAYS

OPTIONAL ADD-ONS

## *Doughnut Wall \$7/pp*

ASSORTED HOUSE MADE DOUGHNUTS

Blueberry, strawberry  
sprinkles, chocolate, vanilla  
caramel, apple cider

SELF-SERVICE WARM APPLE CIDER STATION

Whipped cream, cinnamon  
powdered sugar



## *Ice Cream Station \$7/pp*

ASSORTED ICE CREAM FLAVORS

WITH ALL THE FIXINS

Vanilla, chocolate, strawberry  
pistachio, caramel

SPRINKLES, BERRIES, REESES CUPS  
SNICKERS, M&M'S, GUMMY WORMS

CHOCOLATE SAUCE, CARAMEL SAUCE  
JAM, WHIPPED CREAM, CHERRIES

WAFFLE CONES, BOWLS

ASSORTED COOKIES TO MAKE YOUR OWN  
ICE CREAM COOKIE SANDWICH





# BEVERAGE PACKAGE

4 HOURS OPEN BAR  
EACH ADDITIONAL HOUR +15/PP

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## Standard Bar

SOFT DRINK, MIXERS, GARNISHES  
HOUSE WINE  
BUD LIGHT, MILLER LIGHT, STELLA  
MICH ULTRA, CORONA  
TITOS, NUE  
BOMBAY, TANQUERAY

FLOR DE CANA, CAPTAIN MORGAN, MALIBU  
AZTECA AZUL BLANCO  
FOUR ROSES, SEAGRAM'S 7, JACK DANIELS  
MONKEY SHOULDER  
DOLIN VERMOUTH, KAHLUA, AMARETTO  
CAMPARI, SAMBUCCA

## Premium Bar Package \$15/pp

INCLUDES ALL SELECTIONS FROM THE STANDARD BAR PACKAGE, PLUS THE FOLLOWING:

DON JULIO SILVER  
APPLETON

HENDRICKS  
JOHNNIE WALKER BLACK  
KETEL ONE + GREY GOOSE

WOODFORD RESERVE  
ST GERMAINE

TWO SIGNATURE COCKTAILS

## Bar Enhancements

CRAFT BEER - \$7 PER PERSON, INCLUDES CHOICE OF 2 BEERS  
UPGRADED WINE SELECTIONS - STARTING AT \$9 PER PERSON  
PRE-CEREMONY SPARKLING WINE - \$5 PER PERSON