

Wedding Package #1

All Inclusive (not including any rental needs, menu or staff changes)

Serves 100 people/ \$6000.00

Cocktail Hour

Local and International Cheese and Fresh Fruit Display with Local Honey and Flatbread
Crackers

Jumbo Lump Crab Cakes with Chili Lime Aioli or Spicy BBQ Bacon Wrapped Shrimp

Risotto Cakes with Chevre Cheese with Basil Aioli and Microgreens or Makers Mark
Drunken Grapes with Goat Cheese and Toasted Pecans

Entree

Roasted Chicken Breast in Honey Mustard Bourbon Sauce, topped with Crispy Onions

Smoked Beef Brisket with Texas BBQ Sauces (Can Be Carving Station for additional charge)

Garlic Roasted Red Potato Wedges with Fresh Herbs and Olive Oil

Fresh Green Beans with Fire Seared Red Onions

Chef Kelly's Killer Creamy Mac N Cheese

Seasonal or Wedge Salad

Fresh Baked Bread Display to include Crusty Rolls and Fresh Baked Cornbread

Virginia Sweet Tea and Lemonade included

Labor included- One Bartender (Beer and Wine Only, Provided by Client), Two Servers

One Kitchen/Server/Bar Back Floater, One Chef

Includes all clear disposable plasticware, and cups