
we are passionate about food!

## GRAND WEDDING BUFFET MENU

## minimum 30 people

(this is a sample menu - clients may create their own custom menu from our lists of menu offerings)

Beverages
Alcohol by client, may be served by HC bartender(s)
Assorted soft drinks \& mineral water (+\$)
Spa Water Station
lemon \& mint or Grapefruit with Rosemary
Placed Hors D'oeuvres

## Deluxe Charcuterie Board

A selection of cured meats, sausages, domestic and imported cheeses, assorted fresh and dried fruit, nuts, apricot preserves, Dijon mustard, olives, fresh baguette, assorted gourmet crackers and artisan breads

Passed Hors D'oeuvres
Chilled Grilled Shrimp with Mango Salsa
presented in individual cups for easy handling
Blue Cheese Steak Crostini
balsamic reduction \& topped with microgreens
Chicken Waffle Bites
drizzled with maple syrup
Gazpacho Soup Shooters
Mushroom Tartlets
Salads
Grilled Caesar Salad
romaine, shaved parmesan cheese, freshly made croutons, Caesar dressing
Spinach Salad with Strawberries
baby spinach, red onions, toasted walnuts, feta, house-made balsamic vinaigrette or creamy strawberry-poppy dressing on the side

## Assorted Bread Basket \& Butter

Entrées \& Sides

## Braised Short Ribs with HC Secret Sauce

## Mediterranean Chicken

cherry tomatoes, red \& yellow bell pepper, red onion, garlic, olives, capers, oregano, basil, fresh parsley
Pasta Primavera (vegan)
zucchini, bell peppers, tomatoes, fresh basil sauteed with olive oil \& garlic, parmesan cheese on the side
Lemon \& Herb Couscous Pilaf
Assorted Seasonal Grilled Vegetables
zucchini, mushrooms, asparagus, bell peppers, carrots, onions
Dessert
Assorted Dessert Bites
cookies, cream puffs, lemon bars, brownies, macarons
Wedding Cake Display
(your choice of (3) 9" cakes presented on 3-tier cake stand examples: Chocolate Truffle Cake, Mango Mousse Cake, Burnt Almond Cake

