Wedding Menu

Starters

- Seasonal Vegetable Platter with Hummus and Ranch Dip
- Assorted Artisan Bread Rolls with Butter
- Shrimp Cocktail with Zesty Cocktail Sauce

Salads

- Classic Caesar Salad with Parmesan and Croutons
- Garden Salad with Cherry Tomatoes, Cucumber, and Balsamic Vinaigrette
- Greek Salad with Feta, Olives, and Red Onion

Main Courses

- Herb-Roasted Chicken with Garlic Thyme Jus
- Grilled Salmon with Lemon Dill Sauce
- Slow-Cooked Beef Brisket with Red Wine
- Vegetarian Lasagna with Spinach, Ricotta

Sides

- Garlic Mashed Potatoes
- Wild Rice Pilaf with Almonds and Herbs
- Roasted Seasonal Vegetables
- Honey-Glazed Baby Carrots

Desserts

- Assorted Mini Desserts (Cheesecake Bites, Brownies, and Tarts)
- Wedding Cake (Vanilla, Chocolate, and Red Velvet Layers)

Beverages

- Coffee and Tea Station
- Assorted Juices and Soft Drinks
- Signature Cocktails and House Wines

