

# DESIGNER BUFFET PACKAGE



## **\$70.00 PER PERSON**

Two (2) Tray Passed Appetizers

One (1) Appetizer Display

Two (2) Salads

Three (3) Entrees & Accompaniments

One (1) Hour Beer & Wine Package

Champagne/Sparkling Cider Toast

Beverage Station featuring Coffee,  
Decaffeinated Coffee, Hot Tea and Iced Tea

## **YOUR RECEPTION INCLUDES:**

One Night Stay for the Bride and Groom at  
The Marriot Fairfield Inn & Suites

Complimentary Round of Golf for Four at  
Twin Oaks Golf Course

6 Hours for your Wedding and Reception

Day-of Wedding Coordinator

Cocktail Tables and Chairs for Cocktail Hour

Guest Seating at 60" Rounds with  
standard linens

Draped Sweetheart or Head Table for  
Wedding Party

China, Flatware and Stemware

Complimentary Cake Cutting & Cake Table

Standard Linens & Votive Candles for Tables

18x18 Dance Floor

Market Patio Lighting

6 Complimentary Umbrellas and Space  
Heaters provided

Ceremony Rehearsal with Day-of Wedding  
Coordinator

Complimentary Group Tasting event included  
for up to four guests.

*For an elegant touch, Chiavari chairs, upgraded  
linen and additional rental items can be arranged  
through your Catering Manager.*

# DESIGNER BUFFET PACKAGE - STARTING MENU



**\$70.00 PER PERSON**

## **PASSED APPETIZERS**

*Select Two*

### **Mushroom & Goat Cheese Empanadas**

With Ancho Chile Crème

### **Sriracha-Spiced Deviled Eggs**

**Caprese Skewers** With Fresh Mozzarella, Heirloom Cherry Tomatoes, Basil And Balsamic Drizzle

**Cajun-Spiced Mini Corn Dogs** With House-made blackberry mustard aioli

### **Jamaican Jerk Chicken Tenders**

With Mango Sauce

**Spam Masubi** With Mirin Glaze- Seared Spam And Sticky Rice Wrapped In Nori

**Crispy Smoked Cheddar Macaroni & Cheese** With Apple Wood Bacon Bits

## **APPETIZER DISPLAYS**

*Select One*

**Epicurean Cheese Board With House-Made Jams, Candied Walnuts & Grapes**

Variety Of Domestic And Imported Cheeses

**Seasonal Fruit Display & Tropical Fruit Terrine With Toasted Coconut** - Seasonal Fruits Arranged Around Tropical Fruit Terrine Topped With Toasted Coconut

**Crudité Platter** - Variety Of Fresh Seasonal Vegetables With Choice Of Two Dips - Roasted Eggplant Dip, Creamy Cucumber Lemon Dip, Spinach Ranch Dip, Caramelized Onion Dip

## **SALAD SELECTIONS**

*Select Two*

**Classic Caesar Salad** With Herbed Sourdough Croutons & Shaved Parmesan Cheese

**Field Greens Salad** With Pickled Red Onions, Crispy Bacon, Goat Cheese, Toasted Pecans, And A Honey Lemon Vinaigrette

**Watercress & Spinach Salad** With Roasted Red Bell Peppers, Polenta Croutons, Cherry Tomatoes And Aged Balsamic Vinaigrette

**Signature Salad** With Mesclun Greens, Candied Walnuts, Dried Cranberries, Feta Cheese, Champagne Vinaigrette And Raspberry Vinaigrette



# DESIGNER BUFFET PACKAGE - ENTRÉE MENU



**\$70.00 PER PERSON**

## **ENTRÉE SELECTIONS**

*Select Three*

**Pepita-Crusted Salmon Filet** With Blistered Cherry Tomato Salsa, Green Chile Grits, Coconut Lime Emulsion

**BBQ-Rubbed OR Herb-Marinaded Grilled Salmon Filet** With Roasted Red Potatoes, Creamed Corn And Grilled Asparagus Spears

**Hazelnut Crusted Mahi Mahi** With Garden Bean Ragout, Orange Caper Butter Sauce, Rosemary Risotto

**Apricot Chicken Provencal** With Grilled Broccolini, Brown Rice Pilaf, Bone Broth Jus

**Chicken Marsala** With Creamy Marsala Mushroom Sauce, Red Potato Gratin, Green Bean Almandine

**Oven-Roasted Bone-In Chicken (Light & Dark Meats)** With Herbed Burgundy Sauce, Mushroom Fricassee, Crispy Russet Potatoes

**Wild Mushroom & Butternut Squash Bread Pudding** With Sourdough, Crispy Parmesan Crust, Creamed Baby Leeks With Garden Herbs

**Campanelle Pasta Primavera** - Sautéed Vegetables, Rustic Tomato Sauce Or Creamy Alfredo Sauce

**Grilled Tri Tip Carving Station\*** With Port Demi Sauce, Roasted Garlic Mashed Potatoes, Grilled Broccoli Raab

**Roasted Turkey Carving Station\*** With Sage Mushroom Sauce And Cranberry Chutney, Savory Bread Pudding

**Maple Glazed Pork Loin Carving Station\*** With Mustard Demi, Jalapeno Mashed Potatoes, And Pomegranate-Glazed Baby Carrots

*\*Chef Attendant for Carving Station, \$75.00*