

SUGAR SPRING

WEDDINGS & EVENTS

MENU

Mix & Match The Options Below To Create Your Perfect Menu!

Select Two (2) Sides:

The Grill:

- Flame Roasted Corn & Peppers
- House Made Pasta Salad
- Aged Cheddar Mac and Cheese
- Baked Beans w/ Molasses, Onion and Bacon
- Creamy Loaded Potato Salad
- Loaded Smashed Potatoes

The Classic

- Cavatelli Carbonara
- Pasta Con Broccoli
- Italian Potatoes
- Garlic Mashed Potatoes
- Grand Marnier Glazed Carrots
- Green Beans Almandine

Select Two (2) Entrees:

The Grill

- BBQ Beef
- BBQ Pork Steak
- BBQ Chicken Breast
- BBQ Pulled Pork

The Classic

- Pork Loin in a Peppercorn Cream Sauce
- Grilled Chicken Marsala
- Pineapple Glazed Ham
- Top Round Beef in Au Jus

Included:

House Italian Salad, Dinner Rolls with Butter, Uniformed Personnel to Maintain Buffet Line, and Cake Cutting & Plating.

Hors D'oeuvres

Hot Selections

- Buffalo Chicken Dip
Pulled chicken breast with mild sauce, sour cream, and assorted cheeses served tortilla chips
- Spinach Artichoke Dip
A traditional style dip served with a mix of chips
- Petite Meatballs
Savory meatballs served with a choice of Italian marinara or Swedish style
- Asian Pot Stickers
Steamed Dumplings stuffed with seasoning pork and finished with a ginger soy sauce
- Buffalo Chicken Wings
Tender chicken wings basted and served in our house made creamy buffalo sauce
- Chicken & Artichoke Bites
Breaded cannelloni stuffed with a blend of chicken, artichokes and cheeses served with Italian marinara
- Mexican Dip
Layered meat, refried beans, cheese and all the fixings served with tortilla chips
- Toasted Ravioli
Beef stuffed ravioli that is breaded and served with Italian marinara
- Firecrackers
Crunchy wonton wrapper filled with chicken, cheese, black beans and corn with a southwestern flare

Cold Selections

- Vegetable Tray with Dip
Assorted fresh vegetables with a creamy ranch dip
- Cheese & Sausage Dip
Summer sausage and cheese served with assorted crackers
- Hummus & Pita
Assorted flavors of hummus served with bite sized pita
- Antipasto Platter
Artichokes, salami, cherry tomatoes, mozzarella pearls and olives
- Walnut Rolled Cheese Ball Platter
Cream cheese and a blend of zesty seasonings rolled in walnuts and served with assorted crackers
- Assorted Fruit Platter
Chef's choice of assorted carved fresh fruit (only April - September)
- Bruschetta
Diced Roma tomatoes in a perfect blend of spices, balsamic vinegar and olive oil served with crostini
- Deli Submarine Slices
Smoked ham and turkey with crisp lettuce and cheese on a fresh Italian baguette
- Asiago Cheese Dip
Asiago cheese and crab meat blended with sour cream served with tortilla chips

\$2.50 Per Person, Per Hors D'oeuvre

Enhancements

Upgrades Priced Per Person To Substitute For A Menu Entrée Choice

Beef Tenderloin.....	\$7.00
Beef Brisket.....	\$5.50
Cannelloni.....	\$3.00
Cod with Lemon Butter.....	\$3.25
Fried Chicken.....	\$3.00
Additional Introductory Entrée.....	\$5.00
Additional Side.....	\$4.00
Salad Plate.....	\$1.00

Catering Provided by Andre's Banquets & Catering