



RUBY

5 hour event with 3 different pricing options.
No Liquor/Beer & Wine with a champagne toast/Full top shelf bar.

APPETIZER COURSE - 1 HOUR

Served on buffet table and butler style
Assorted Hot & Cold Hors d'oeuvres to include:
Vegetable crudité's w/ranch dip
Fresh seasonal fruit
Medley of cheese, flatbreads & pepperoni slices
Mozzarella sticks, spring rolls, jalapeño poppers,
Assorted quiche, Swedish meatballs, penne marinara
Chilled shrimp w/cocktail sauce
Assortment of olives

ENTREE COURSES

CHOICE OF 3:

Boneless breast of chicken Marsala
Boneless breast of chicken francese
London broil w/mushrooms & onions
Roast turkey breast
Honey glazed ham
Italian sausage & peppers
Stuffed shells

ACCOMPANIMENTS

CHOICE OF 2:

Garlic mashed potatoes, candied yams,
Wild grain rice pilaf, pasta primavera,
Oven roasted herbed potatoes

CHOICE OF 1:

Fresh vegetable sauté
Creamed corn
Baby carrots in butter sauce

Mesculin Greens w/ Vinaigrette Dressing
Assorted Dinner Rolls and Butter
Custom Tiered Wedding Cake
Coffee & Tea Service

~ Contact us for pricing ~

