



Food & Beverage

Appetizers

Served portioned per-person, as buffet or in addition to plated dinners

Cheeses ~ Fruits ~ Vegetables

Fruit Tray – Fresh fruits - pineapple, orange, grapes, cantaloupe and honeydew served presentation style.	\$7
Fruit & Vegetable Tray – Colorful assorted fruits & vegetables in a combined display, tiered, and served with fruit dip and ranch dressing. (Watermelon & strawberries only available May-August, in-season)	\$10
Strawberries with Whipped Crème – Strawberries (in season) served with whipped crème.	\$7
Southern Potato Salad – Potatoes combined with hard cooked eggs, red onion and dill, a classic Southern potato salad.	\$7
Vegetable Crudités Tray – Fresh carrots, broccoli, cauliflower, celery, cherry tomatoes, cucumbers & squash served with a creamy herb ranch dressing.	\$8
Vegetable Crudités Cocktail – Presented Martini-style, fresh carrots, broccoli, cauliflower, celery, cherry tomatoes, cucumbers & squash served with a roasted red bell pepper or a creamy herb ranch dressing.	\$7
Caprese Kebobs – Fresh cherry tomatoes, mozzarella cube and basil skewered and drizzled with balsamic vinaigrette.	\$6
Parmesan Bowtie Pasta Vinaigrette – Pasta with tomatoes, peppers and Parmesan roasted red pepper Italian vinaigrette.	\$7
Artichoke Parmesan Dip – Blend of artichoke hearts & Parmesan cheese, served with baguette rounds.	\$7
Sun-Dried Tomato Bruschetta – Crostini topped with sun-dried tomatoes, roasted red peppers, olives and herbs.	\$6
Spring Rolls – Deep fried vegetable appetizer wraps served with a Cantonese duck sauce.	\$6
Spanakopita – A crisp phyllo dough triangle filled with spinach and feta cheese.	\$6
Bacon Cheddar Potato Skins – Crisp Yukon gold potato skins filled with bacon and cheddar cheese, drizzled with a tangy cream and herb emulsion.	\$7
Cheese Tray – Swiss and Cheddar cheese served with assorted crackers.	\$7
French Brie – Imported French Brie cheese topped with cherry chutney served warm, with gourmet crackers.	\$6
Mini Blue Cheese Balls – Decadent blend of blue and cream cheeses, rolled in parsley and chives.	\$6
Cheese Puffs – Light and airy French pastry baked with smoky cheddar cheese.	\$6
Cheese Pepper Pops – Jalapeno pepper stuffed with bacon and cheddar cheese, breaded & deep fried, served with a tangy dipping sauce.	\$6
Crab Rangoon – Crabmeat and cream cheese, seasoned and stuffed in a crisp Chinese pastry served with sweet & sour sauce.	\$7
Assorted Mini Quiche – Bite-sized appetizer, baked assorted cheese, spinach and bacon quiche.	\$7
Dill'ightful Fried Pickles – Dill pickle spears fried to golden perfection, served with zesty Bayou Bliss Cajun sauce & creamy Cajun ranch.	\$5

Chocolate Fountain

Impressive 4 tier Belgian chocolate waterfall fountain (\$3.50pp, 100 guest minimum)

More Dipping Items

Pretzels and Marshmallows	Included	Maraschino Cherries	\$2.50 pp
Doughnut holes	\$3.00 pp	Biscotti	\$3.00 pp
Rice marshmallow treats	\$3.00 pp	Assorted cookies	\$3.00 pp
Graham squares	\$3.00 pp	Pineapple wedges	\$4.50 pp
Brownie bites	\$3.50 pp	Fruit tray (assorted fruit)	\$7.00 pp
Crème Puffs	\$3.50 pp	Whole Strawberries (when available)	\$4.50 pp
Coconut macaroons	\$3.00 pp		

Appetizers continued...

Served portioned per-person, as buffet or in addition to plated dinners

Meats

Deli Tray –Delicatessen-style turkey/ham with assorted cheeses sliced for presentation served with potato rolls and condiments.	\$7
Southern Pecan Chicken Salad - Moist chunks of chicken combined with apples, pecans, and grapes served mini croissants.	\$7
Fried Chicken Tenders - Lightly battered chicken breast morsels with honey mustard glaze.	\$6
Awesome Chicken Wings - Deep fried chicken wings, mildly seasoned Buffalo style - served with ranch dressing.	\$6
Jerk Chicken Wings – Baked chicken wings basted in a fiery marinade of jerk seasoning.	\$6
Beef Sliders – Premium Ground Beef, Mini Burger on a bun with cheddar cheese and assorted condiments.	\$8
Swedish Meatballs - Delicately seasoned ground beef meatballs served with a Swedish brown sauce.	\$6
Meatballs Marinara - Seasoned ground beef meatballs served with a spicy Marinara sauce Italian style.	\$6
Hawaiian Meatballs – Spicy Polynesian ground beef meatballs served with a pineapple and sweet pepper glaze.	\$6
Franks in Puff Pastry - All-beef franks wrapped in a light pastry, appetizer served with spicy brown mustard.	\$5
Asian Beef Satay - Beef skewers marinated in an Asian ginger soy sauce.	\$8
Chicken Sausage & Pepper Kebob - Rosemary chicken sausage and sweet peppers skewered and basted in a tangy barbecue sauce.	\$7
Polynesian Chicken Kebob – Boneless chicken breast marinated island style skewered with pineapple.	\$7
Chicken 65 – Batter-fried crispy chicken, tossed in a flavor bomb of curry leaves & spices, with a touch of sneaky heat.	\$7

Seafood

Crab Bites - Fresh crabmeat Creole seasoned and served with a remoulade dipping sauce.	\$8
Bacon Scallops - Sweet scallops, wrapped in lean hickory-smoked bacon glazed and baked to perfection.	\$8
Coconut Shrimp - Jumbo shrimp butterflied and fried in a light coconut batter, served with apricot glaze.	\$8
Asian Glazed Salmon – Fresh salmon seasoned with Asian Spices dressed with an Asian Soy Glaze presented in appetizer portions.	\$8
Jumbo Shrimp Cocktail Platter – Jumbo shrimp peeled and seasoned with spices, arranged on a tray & served with cocktail sauce.	\$9
Jumbo Shrimp Cocktail Martini-style – Jumbo shrimp peeled and seasoned with spices, skewered in a Martini glass with cocktail sauce.	\$12
Shrimp Velvet – A spreadable cheese and cracker presentation blending a delicately herbed cream cheese, shrimp and clams.	\$7

Appetizer Specifics:

- All appetizer items are purchased per person, Hors d'oeuvre sized portions, and served buffet style. (No partial/split orders)
- Children 5 and up are included in the regular priced head count for buffet service. (Lap babies / infants that will not eat are not included in your headcount.)
- Bride, groom, wedding party, and any outside vendors need to be included in your total headcount number.

Chicken Entrées

Entrée includes: 1 side, 1 vegetable, garden salad, dinner roll, and sweetened iced tea

Herb Roasted Chicken Breast Quarter - Tender juicy chicken breast quarter w/wing (bone in,) served with sage gravy.	\$42
Herb Roasted Chicken Thigh Quarter - Tender juicy chicken thigh quarter w/leg (bone in,) served with sage gravy.	\$40
Chicken Marsala - Tender chicken breasts sautéed and finished with marsala wine sauce.	\$43
Lemon Parmesan Chicken - Boneless baked chicken breasts finished with a lemon parmesan cream sauce.	\$43
Chicken Alfredo - Chicken breast served with fettuccine in a parmesan butter (choose 1 vegetable.)	\$43
Chicken Cordon Bleu - Boneless baked chicken breasts breaded & stuffed with maple cured ham and swiss cheese, accompanied with a creamy Dijon sauce that takes it over the top.	\$45
Asian Glazed Chicken - Boneless baked chicken breast marinated in a ginger soy Asian glaze.	\$43
Tropical Chicken - Boneless chicken breast marinated in a tangy lime glaze, topped with tropical mango salsa.	\$42
Roasted Turkey Breast - Boneless roasted turkey breasts finished with homestyle sage gravy.	\$43

Beef and Pork Entrées

Entrée includes: 1 side, 1 vegetable, garden salad, dinner roll, and sweetened iced tea

Beef Prime Rib - Prime Rib finished with a beef pan au jus.	\$50
Beef Short Ribs - Tender beef braised in a richly seasoned Burgundy wine sauce.	\$50
Roast Beef - Peppercorn encrusted sirloin beef served with a beef demi-glaze.	\$45
Rosemary Pork Medallions - Rosemary seasoned pork tenderloin medallions marinated in a brandy sauce.	\$41
Honey Glazed Ham - Baked ham glazed with pineapple honey.	\$41

Seafood Entrées

Entrée includes: 1 side, 1 vegetable, garden salad, dinner roll, and sweetened iced tea

Asian Glazed Salmon - Fresh salmon seasoned with Asian Spices dressed with an Asian Soy Glaze presented as a filet.	\$46
Lemon Herbed Cod - Fresh Baked Cod Filet served with a lemon parmesan cream sauce.	\$44

Entrée Specifics:

- If you want to give your guests a choice of 2 entrees (same side & vegetable) split entrée place cards are required and will be provided from Pristine. Once you confirm your final headcount Pristine will give you the split entrée place cards so you can write each of your guests' name and table number on them. If you wish to give three entrée choices (same side & vegetable) an additional Chef will be required (\$300.)
- We offer a 1/2 price kid's plate for children under the age of 5 – (Kids plates are a 1/2 portion size of the adult entrée selected).
- Children over the age of 5 are included in the regular priced head count.
- Bride, groom, wedding party, and any outside vendors need to be included in your total headcount number.

Vegetarian Entrées

Entrée includes: garden salad, dinner roll, and sweetened iced tea

Three Cheese Rotini Marinara - Tricolor rotini pasta tossed in Tuscan marinara and black olives, topped with mozzarella cheese. \$41

Spring Vegetable Fettucine Alfredo - Roasted asparagus, red bell pepper, and zucchini blended in Alfredo sauce with our butter basil fettucine. \$43

Vegan Entrées

Entrée includes: garden salad, dinner roll, and sweetened iced tea

Tofu Broccoli & Cashew Stir-fry - Pan sautéed tofu with broccoli & cashews spiced with red chilies, ginger & soy sauce served over white rice. \$45

Tikka Masala with Chickpeas - Chunks of tomatoes with chickpeas combined with paprika and cayenne simmered in an orange crème sauce. Served with basmati coconut rice. \$45

Vegan Jambalaya - Blend of vegetables seasoned New Orleans style using chick peas and kidney beans, served with white rice. \$45

International Entrées

Entrée includes: 1 side, 1 vegetable, garden salad, dinner roll, and sweetened iced tea

Beef Oxtails - Succulent tender beef oxtails braised in a flavorful rich brown gravy. \$52

Jerk Chicken - Baked chicken thigh quarters (bone-in) basted in a fiery marinade of jerk seasonings. \$41

Curried Chicken - Tender chicken breasts sautéed and blended in a coconut milk soup, seasoned hot. \$43

Curried Goat Stew - Slow cooked until tender, then soaked in spicy curry sauce. \$52

Flautas de Pollo - Shredded chicken filled flour tortilla fried, served with avocado cream. \$44

Pollo en Mole Poblano - Chicken thigh quarters (bone-in) prepared with a Puebla style mole sauce. \$41

Red Snapper Fish Stew - Fish cooked with carrots, onions, and okra in a brown stew, spicy and flavorful. \$52

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Sides

Mashed Potatoes Le Crème - Yukon gold potatoes whipped and seasoned with crème, garlic and butter.

Herb Roasted Red Potatoes - Roasted red potatoes seasoned with a rosemary & black pepper blend.

Caramelized Sweet Potatoes - Sweet potatoes baked with praline sugar, cinnamon and pecans.

Butter Basil Fettuccine - Fettuccine pasta prepared with fresh basil and real butter.

Rice Pilaf – A combination of steamed rice, mushrooms and wild rice, simmered in a flavorful chicken broth.

Saffron Yellow Rice - A saffron seasoned yellow rice with vegetables and wild rice.

Confetti Rice - A flavorful blend of long grain white rice and colorful vegetables.

Cornbread Dressing - Crumbled cornbread dressing served with a homestyle sage gravy.

Jollof Rice - Spicy rice cooked with tomatoes, onions, and curry.

Jamaican Rice and Peas – White rice, kidney beans, carrots, and onions cooked in coconut milk seasoned with ginger.

Vegetables

Summer Vegetable Medley - A colorful blend of steamed squash, green beans, carrots and sweet red peppers.

California Vegetable Blend - A colorful blend of steamed cauliflower, broccoli.

Steamed Broccoli Florets – Fresh steamed broccoli florets.

Green Beans Southern Style – Whole green beans seasoned in a flavorful chicken broth.

Black Charro Beans - Black beans and tomatoes seasoned with cayenne pepper and cilantro.

Tomatoes Parmesan - Heirloom tomatoes layered with parmesan cheese and oregano, baked to perfection.

Butternut Squash - Butternut squash roasted until tender and lightly caramelized with warm spices.

Plantains with Cinnamon Butter – Thick-sliced plantains tossed in butter, honey and cinnamon, baked to perfection.

Pineapple Glazed Carrots - Fresh baby carrots sautéed with pineapple glaze.

Stewed Potatoes and Carrots - Russet potatoes and carrots stew seasoned with hot scotch bonnet peppers.

Steamed Cabbage - Sautéed cabbage in savory butter sauce, with fresh carrots.

Caribbean Black Beans - Black beans and chopped pineapple tossed together with added spices for flavor.

Reception Beverages

optional Beverages, calculated per item per person on your total guest count

Beverage Soda Station - Coca Cola, Diet Coke, Sprite	\$4.00
Caribbean Spritzer Punch - Refreshing citrus punch (refills no charge)	\$4.00
Coffee - Regular or Decaf	\$2.50
Juice - Orange Juice or Cranberry Juice	\$3.00