



CULINARY SERVICES

Appetizers: All selected appetizers are tray-passed during cocktail hour. Trademark catering staff circulate with all appetizer selections for the full hour, ensuring your guests have ample time to sample each offering.

Salads: Each guest is served an individual plated salad at their reception seat. This is done before guests are seated in the tent, after they are seated and before the grand entrance, or after the grand entrance at the beginning of dinner service. Bread service accompanies salads at the tables.

DINNER SERVICE STYLE OPTIONS

Buffet Option: This traditional style of service offers a relaxed and versatile dining experience. Your DJ dismisses one table at a time to walk to the buffet line, where they are served the selected entrees and accompaniments by trained staff.

Family Style Option: This is a dining experience in which dishes are served on large platters or bowls and passed around the table, allowing guests to serve themselves whatever they would like to try from the selected entrees and accompaniments. This type of service encourages a communal and interactive dining atmosphere. Note: Family Style is not recommended with large floral arrangements or table décor.

Plated Duet Option (+\$3 per guest): This is an elegant and sophisticated dining option at which two distinct main courses are artfully combined on a single plate, providing your guests with a delightful variety of flavors and textures. Each guest will receive a duet plate that showcases two entrees and two accompaniments. This plating option offers guests the best of both worlds in one meal, catering to diverse tastes and providing a memorable dining experience. Note: Salmon & Shrimp Farfalle and Potato & Pea Curry entrees are not available with Plated Duet.

Plated Choice Option (+\$10 per guest): The most formal of the dinner service styles, Plated Choice is a seamless and attentive dining experience. You select a minimum of two entrée options for your guests, and each guest will select their entrée during your RSVP process. Each entrée selection is paired with two selected accompaniments and artfully presented on an individual plate. Note: this dinner service style requires that you provide individual name cards for each guest with a color or picture indicator of their meal selection.