



Our Passion is Hospitality

CG Classic

*Stuffed Chicken Breast
Stuffed with roasted red peppers, fresh basil, & mozzarella cheese, finished with a red pepper cream sauce.*

Bowtie Pasta

Tossed in a creamy house made alfredo

Fresh seasonal vegetables

Tossed Caesar Salad

Seasonal Fresh Fruit Display

Homemade Rolls & Butter

The Favorite

Prime Rib

Chicken cordon bleu

Garlic Mashed Potatoes

Seasonal Grilled Vegetables

Pasta Salad

Green Salad

Seasonal Fresh Fruit Tray

Rolls & Butter

Taste of Italy

Parmesan Chicken

Creamy baked Ziti

Fresh Green Beans

Tuscan Caesar Salad

(Sun dried tomatoes, artichoke hearts, Roma tomatoes, black olives, Parmesan cheese, red onions, & croutons)

Seasonal Fresh Fruit

Garlic Bread

Treat the Wedding Party to a
Pre-Wedding Snacks

*Assorted Mini Sandwiches, Cheese & Crackers Tray,
Homemade Chips, Pretzels, Vegetable & Fruit Tray,
Dessert Bars, Assorted Juices & Bottled Water*
Serves up to 10 people

or

*Italian Sub Sandwiches, Homemade Chips,
Pretzels, Chip & Dip bar, Cookies and Brownies,
Energy Drinks*

Serves up to 10 people

Kids Buffet

*Mini Sliders, mac and cheese,
seasonal fresh fruit, and house made chips*

CG Signature Dinner

Marinated Tri-Tip

Served with demi glaze

Herb Crusted Chicken

Yukon Gold Scalloped Potatoes

Seasonal Grilled Vegetables

Green Salad

Seasonal Fresh Fruit Display

Homemade Rolls & butter

I Do BBQ

House Smoked Pulled Pork

House Smoked Sliced Tri-Tip

Buns and condiments

House made Mac & Cheese

Red Potato Salad

Green Salad

Fresh Fruit display

House Made Chips

All China plates are included.

Prices are per person

Prices do not include tax & service charge

Delivery fees & minimums may apply.

Vegetarian, Vegan & Gluten free options are available

Revised 01/2017

Wedding



Canapés

Créole Shrimp Canapé
Goat Cheese Tarts
Pesto Cheese Tarts
Salmon Mousse Canapé
Spiced Pork Tenderloin Crostini
Beef Tenderloin Canapes

Cold Hors d'oeuvres

Antipasto Flower Pick
Cubed Cheese Tray
Cubed Meat & Cheese Tray
Assorted Tortilla Pinwheels
Cubed Meat & Cheese Tray
Smoked Salmon Display (serves 40-50)
Prosciutto Wrapped Asparagus
Tomato Basil Bruschetta
Turkey Wrapped Asparagus
Vegetable Tray

Hot Hors D'oeuvres

Bacon Wrapped Stuffed Dates
Bacon Wrapped Scallops
Bacon Wrapped Water Chestnuts
Brie & Berry Puffs
Brie & Walnut Pockets
Crab & Shrimp Puffs
Crab Cake Lollipops
Meatballs BBQ
Meatballs Signature
Sausage Stuffed Shrimp
Spinach & Artichoke Dip
Spinach Crab Dip
Bacon Stuffed Mushrooms
Crab Stuffed Mushrooms
Herb Stuffed Mushrooms
Beef Satay
Chicken Teriyaki Skewers

We have additional appetizes to choose from including seasonal options.

Food Stations

Food stations are a great way to impress your guests on your special day. All food stations are designed to be accompanied with other hors d'oeuvres. Not to be a meal alone Unless 3 are chosen together ***

Fried Mac & Cheese Station

BYO Mac and cheese. Cooked to order with a wide array of toppings.

Street Taco Station

Marinated flank steak, warm corn tortillas, minced onions, cilantro, sliced radishes and limes

Shaken Salad Station

Choose from 3 different salads, all shaken in the dressing and served to your guests

Pasta Station

Cheese tortellini and penne with your choice of vodka sauce, basil pesto and marinara. Accompaniments include seasonal vegetables, meatballs, and Italian sausage. Served with shaved Italian cheeses and breads

Carving Stations

**Tri-Tip
Prime Rib
Pork Loin
Turkey**

Cake Service

Standard cake service includes the cutting and serving of the wedding cake or left on a cake table for guest to help them selves

All weddings include china service!

**Prices are per person.*

**Prices do not include tax & service charge.*

**Delivery fees & minimums may apply.*

**Prices do not include labor for event staff.*

*** Seasonal" items may change after original quotation.*

Please discuss "Seasonal" items closer to the wedding.

**** Some food stations must be attended by a chef. Hourly rates do apply. A custom menu that includes one or more food stations needs to be accompanied with 3 or more hors d'oeuvres.*

See an event specialist for more details

Vegetarian, vegan and gluten free options are available

We add a 19% operations charge to each catering bill. While no portion of this operations charge is paid directly to the staff serving our catered guests, it allows us to pay better wages to our employees including, for example, those who served your guests and those who prepared the food for your event.