



Wedding Menu for the 2019 season

All of the following buffet menus are available here at Earlyhouse for \$26.00 per person with a minimum of 50 guests. There is no charge for children 3 and under, and children ages 4-12 are ½ price.

All menus can be customized to your tastes, your theme, your heritage and dietary requirements. Let's plan together to make yours a one of a kind feast for your guests. Additional types of menus and service are available by request, including plated, heavy hors d'oeuvres and casual. *Vegetarian, vegan and gluten free options are also available.*

Food for Thought wedding menus include the following:

Hors D'oeuvres for the cocktail hour– **choose FOUR or Signature Charcuterie Board:**

Either passed, stationary or a combination of each. Our abundant antipasto and charcuterie table can be chosen in lieu of the 4 cocktail selections.

Buffet service to include your choices for the following courses:

One Salad
Two Entrees
Two Sides
Fresh baked Rolls and Butter

A self-service beverage station with iced tea and lemonade will be available from cocktails through the dinner service.

Also included will be a skirted dinner buffet with china plates, silverware and paper napkins, heated chafers and serving utensils. Servers are also included and they will set up and refill the buffet as well as clear tables and remove buffet items after dinner. We include cake cutting at no additional charge.

Hors D'oeuvres – CHOOSE FOUR:

Stationary Displays. *A traditional presentation to suit your guests throughout the cocktail hour.*

- Farmers Market. *Fresh vegetable crudité's and pita served with ranch dip and hummus.*
- Seasonal Fruit Display. *Including strawberries, grapes, berries and melons.*
- Cheese Display. *Artful assortment of imported and domestic cheeses, including fruit topped Brie, with crackers.*
- Crostini Bar – Sliced baguettes with your choice of 3 toppings for guests to mix and match their favorite flavors. *Choose from classic tomato bruschetta, grilled artichoke with white bean hummus, pimento cheese with bacon, creamy gorgonzola with toasted pecans, olive tapenade with crumbled feta, brie with fig jam.*
- Meatballs. *A simple classic in a variety of flavors– Hawaiian, Barbeque, Italian or cranberry chili.*
- Your choice of hot dip – artichoke, crab or spinach *with crackers and crispy bread chunks*

Passed Appetizers. *Butlered to your guests by our staff.*

- Shrimp and Grits. *Cheddar grits in a bite-sized bowl, topped with sautéed shrimp & creole gravy.*
- Caprese Pipettes. *Mozzarella, tomatoes & basil, skewered with a balsamic vinaigrette filled pipette.*

- Savory Tartlets. *Baked with your choice of filling: chicken and herbs, bruschetta chicken, chicken cordon bleu, BLT, broccoli cheddar, jalapeno popper, or suggest your own creation.*
- Stuffed Mushrooms. *Our own recipe with bacon, spinach and ricotta.*
- Quesadilla stuffed with Barbequed Chicken, Caramelized Onions and Cheddar.
- Shrimp Cocktail Shooters. *Steamed or spiced shrimp in mini tumblers with Cocktail sauce.*
- Korean Beef with Asian Slaw. *Served in bamboo cones with tongs.*

***In lieu of choosing four appetizers, we are pleased to recommend our **Signature Charcuterie Board**.

Our Signature Charcuterie and Antipasto Board:

A generous display of cured meats and domestic and international cheeses artfully presented with a variety of fresh fruits, fresh and marinated vegetables and crackers. *Examples include baked ham, salami and Cuban pork, fruit topped warm Brie, smoked Gouda, Swiss and Pepper Jack.*

A feast for the eyes as well as the appetite

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Salad - choose ONE:

House green salad. *Tomatoes, cucumbers, red onions served with Ranch and Creamy Italian.*

Asian salad. *Mixed greens, mandarin oranges, strawberries, almonds, cucumbers in an Asian vinaigrette.*

Greek Salad. *Mixed greens, olives, feta cheese, cucumbers in a Greek vinaigrette.*

Autumn Salad. *Mixed greens w. pears or apples, cranberries, & candied pecans served w. raspberry vinaigrette.*

Caesar Salad. *Romaine tossed with Parmesan, cracked pepper and croutons in a Caesar dressing.*

Entrees - Choose TWO:

Beef

Traditional Farmhouse Roast Beef. *Moist & flavorful in a rich, dark gravy – our #1 beef dish.*

Grilled London Broil. *A summertime favorite, marinated tender steak, sliced.*

Roast Beef with Demi-glace. *Medium-rare tender beef slices with a dark red wine and beef reduction.*

Beef Kabobs. *Tender, marinated Beef, skewered and grilled with peppers, onions, & mushrooms on a bed of rice*

Poultry

Roasted Chicken Breast. *Boneless chicken breast with a rich demi pan sauce.*

Bruschetta Chicken. *Chicken breast topped with a tomato/basil bruschetta and mozzarella on Alfredo Pasta*

Chicken Marsala. *Classic specialty of sautéed chicken breasts & mushrooms in a butter and Marsala wine sauce.*

Grilled and Glazed Chicken Breasts. *Tender chicken breasts grilled with a sweet & spicy glaze.*

Chicken & Broccoli Alfredo. *Beautiful presentation of sautéed chicken breast, tender broccoli & creamy Alfredo.*

Grilled Chicken with Chipotle Butter Sauce. *Chicken breast served with flame-roasted white corn.*

Roast Turkey. *Moist turkey breast served with our home-style dressing and gravy.*

Pork

Pulled Pork Barbeque. *North Carolina style, served with our homemade coleslaw and two sauces.*

Prime, Bone-in Pork Chops. *Grilled, then brushed with a bold plum chutney.*

Herb Crusted Roast Pork Loin. *Served with a flavorful apple and herb dressing.*

Grilled and Glazed Pork Tenderloin. *Tender medallions sliced and served with cider pan sauce.*

Baked Ham. *The all-American favorite with brown sugar and pineapple glaze.*

Fish and Seafood

Baked Salmon. *A delightful fresh presentation, served with cucumber dill crème fraiche.*

Grilled Swordfish Steak. *Served with a chipotle lime corn and rice blend.*

Fish and Chips. *Tender, flaky cod, battered and served with crispy fried potatoes.*

Shrimp Scampi. *Tender shrimp sautéed in butter with garlic and white wine, served with angel hair pasta.*

Mussels in Garlic, Herbs, & White Wine. *The classic recipe displayed on a bed of linguine.*

Lobster Macaroni and Cheese. *Decadent and delicious.*

Pasta

Vegetarian Lasagna. *Mushrooms, zucchini, carrots, and onions with three cheeses and a rich marinara.*

EH Signature Lasagna. *Our decadent version: meaty, cheesy and delicious*

Baked Ziti. *Blend of cheeses, pasta, and marinara topped with mozzarella.*

Salad Entree

Create your own entrée by adding your choice of protein to any of our salads. When choosing this option, you may substitute the salad course with an additional side or starch.

*Chicken * Shrimp * Sliced Steak * Swordfish * Salmon*

Side Dishes - choose TWO:

Creamy REAL Mashed potatoes. *Our most popular option.*

Caprese Display. *Mozzarella, fresh tomatoes, and basil drizzled with balsamic vinegar.*

Country Style Green Beans. *Slow cooked with ham and our house blend of spices.*

Baby Potatoes. *Roasted tri-color baby potatoes.*

Cucumber Mélange. *Mixture of sliced cucumbers, tomatoes, red onion and fresh basil with a light vinaigrette.*

Greek Pasta Salad. *Corkscrew pasta with cucumbers, tiny tomatoes, feta and olives in Greek Dressing.*

Fresh Fruit Salad with a light citrus dressing

Asparagus. *Grilled or steamed (available seasonally).*

Southern Corn Pudding

Green Bean Casserole

Herb Roasted Potatoes

Macaroni and Cheese

Rice Pilaf

Baked Sweet Potatoes

Various steamed medleys – just let us know your favorites

*This same exceptional wedding experiences can be applied to specialty food services like
Dessert Bars, Appetizer Tables, a Chocolate Fountain and Candy Bars, just ask!!!*

We also offer:

Specialty Beverage Options – throughout the seasons we have created unique experiences for wedding guests with some of the following:

- **Coffee Shop** (self-service or created by our own barista)
Syrups, flavorings, whipped cream and garnishes to create all your favorite Lattes.
- **The Iced Tea Experience** (self-serve) Your choice of up to 6 flavored syrups for your guests to add to their iced tea to create their own fun, delightful creations.