



## Wedding Menu for the 2017 season

All of the following buffet menus are available here at Earlyhouse for \$25.00 per person with a minimum of 85 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.

\*Denotes new for 2017

---

### 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.*

Trio of Bruschetta. *Choose from options including classic tomato, rare roast beef with horseradish cream, 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– Asian, Barbeque, Italian, or Swedish.*

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

Shrimp and Grits. *Creamy cheddar grits in a bite-sized bowl, topped with sautéed shrimp and a creole gravy.*

Caprese Pipettes. *Mozzarella balls, tomatoes, and basil, skewered with a balsamic vinaigrette filled pipette.*

Savory Tarts. *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.*

Paninis & Sliders. *Cuban, Italian, Meatball, Bahn Mi, Vegetarian, Beef with Bleu Cheese, Rubeen, Buffalo Chicken.*

\*\*\*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

---

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

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

Caesar. *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 steak, sliced tender.*

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, and mushrooms.*

##### **Poultry**

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

\*Moroccan Chicken. *Tender breast dusted with our 14-spice blend atop a roasted vegetable & grain medley.*

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

Grilled and Glazed Chicken Breasts. *Tender, moist chicken breasts 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 homestyle 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