

WEDDING PACKAGE



- SALADS -

BIBB SALAD

Bibb lettuce, radish, apple, and gorgonzola dressing

CAPRESE SALAD

Heirloom tomato, fresh mozzarella, fresh basil, balsamic reduction, olive oil

CAESAR SALAD

Petite romaine, fresh parmesan, garlic croutons, anchovy

GREENS

Mesclun greens, shaved carrot, appple, nut medley, and sherry vinaigrette

- HORS D'OUVRES -

CHEESE PLATE

Assorted artisan cheeses, fig jam, fresh breads

FRESH FRUIT DISPLAY

Seasonal Fresh Fruit such as Melons, Berries, and Grapes artfully displayed for easy picking

BACON WRAPPED CHICKEN

Served with Mango BBQ glaze

BEEF & BLEU SKEWERS

Tender chunks of Beef wrapped in Bacon and topped with Bleu Cheese Dressing

STUFFED MUSHROOMS

Roasted Garlic, Shallots, Artichoke Bottoms, Mushrooms, Sun-Dried Tomatoes, & Cream Cheese

PULLED PORK SLIDERS

BBQ Pulled Pork served on a bite-sized bun

MINIATURE MARYLAND CRABCAKES

Crabmeat lightly mixed with Celery, Onions, and Peppers seasoned to perfection. Pan-fried and served with a Caper Remoulade









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- ENTRÉES -

BEEF TENDERLOIN

Roasted with a spicy chili infusion, served medium rare and topped with chimichurri salsa

DELMONICO

Hand-cut 20 oz bone-in top loin steak topped with a pink peppercorn, cognac and leek reduction

PRIME RIB

Aged 8 oz prime rib slow roasted in rock salt and served with au jus and fresh grated horseradish

PARMESAN CRUSTED CHICKEN

Served with Lemon-Caper Butter Sauce

GRILLED HERBED CHICKEN

Breast of Chicken smothered with fresh garden Herbs, Splashed with Wine infused Butter Sauce

JACK DANIELS CHICKEN

Grilled to perfection, sliced and topped with Roasted Peaches And Jack Daniels Glaze

ROASTED PORK LOIN

Brown Sugar Rub accompanied by Sautéed Granny Smith Apples and Amaretto Glaze

ISLAND MAHI MAHI

Citrus Mango Salsa

PAN SEARED WHITEFISH

Pan Seared Fresh Whitefish topped with Creamy Mango Butter Sauce

- DESSERT -

There's a plethora of desserts to choose from, we can also provide a Viennese table

Vital Caterers - tel: 954-204-1873 - email: vitalcaterers@gmail.com

