



The Cordrey Center is proud to present the following selections. Our menu selections are only a suggestion to compliment your special occasion. Our chefs would be pleased to meet with you to design and tailor a menu specific to your needs. All prices are subject to change without notice.

## *Plated Wedding Packages*

***All wedding packages include a cocktail reception of butlered & displayed hors d'oeuvres, five hours of open premium bar, coffee, herbal teas, iced tea & complimentary cake cutting***

### **Displayed Hors d'oeuvres**

*Seasonal Fruit Display*

*Domestic Cheese Display with Pepperoni & Assorted Crackers*

*Vegetable Crudités Display with a Creamy Herb Dip*

### **Butlered Hors d'oeuvres**

#### **Choose Four:**

*Veal Meatball Sliders with Pecorino Cheese & Marinara*

*Curried Chicken Satay with Peanut Dipping Sauce*

*Grilled Steak Skewers with Tomato & Rosemary Chili Jam*

*Prosciutto Wrapped Melon (Spring/Summer Only)*

*Open Faced Carolina-Style Pulled Pork Sliders with Housemade Slaw*

*Chopped Red & Yellow Beets, Gorgonzola Cheese & Toasted Pecans Served on Spoons*

*Shrimp & Scallop Dumplings with Sesame, Soy & Ginger Dipping Oil*

*Prosciutto Wrapped Figs (Fall/Winter Only)*

*Mustard Crab Salad with Toasted Pecans Served on Spoons*

*Bacon Wrapped Scallops*

*Shrimp Lollipops with Chili Dipping Oil (Fall/Winter Only)*

*Shrimp Lollipops with Sweet Corn Mayo (Spring/Summer Only)*

*Mini Crabcakes with Cajun Remoulade*

*All food and beverage is subject to a 20% service charge*



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## *Plated Wedding Packages*

### **Entrée Selections**

**All Selections Served with Choice of Mixed Green Salad, Caesar Salad or Soup du Jour,  
Chef's Choice Vegetable & Starch & Freshly Baked Bread with Sweet Cream Butter**

#### **Choice of up to Three:**

##### *Chicken Marsala*

*Topped with Mushroom & Marsala Wine Sauce*

\$65+ per person (with five hour open bar)

\$29+ per person (without bar service)

##### *Prime Rib of Beef*

*Served with a Pan Jus & a Horseradish Cream Sauce*

\$70+ per person (with five hour open bar)

\$34+ per person (without bar service)

##### *Cedar Plank Roasted Salmon*

*Topped with a Fresh Herb Pesto*

\$70+ per person (with five hour open bar)

\$34+ per person (without bar service)

##### *Slow Roasted Pork Loin*

*Served with a Garlic & Herb Demi-Glace*

\$70+ per person (with five hour open bar)

\$34+ per person (without bar service)

##### *Blackened Mahi Mahi (Spring/ Summer Only)*

*With a Roasted Corn & Tomatillo Salsa*

\$70+ per person (with five hour open bar)

\$34+ per person (without bar service)

##### *8oz. Filet Mignon*

*Topped with a Béarnaise Sauce*

\$75+ per person (with five hour open bar)

\$39+ per person (without bar service)

##### *Steak & Cake*

*Petite Filet Mignon & a Jumbo Lump Crab Cake Duet Plate*

\$80+ per person (with five hour open bar)

\$44+ per person (without bar service)

##### *Surf & Turf*

*Petite Filet Mignon & 4oz. Lobster Tail Duet Plate*

\$95+ per person (with five hour open bar)

\$59+ per person (without bar service)

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## Buffet Wedding Packages

***All wedding packages include a cocktail reception of butlered & displayed hors d'oeuvres, five hours of open premium bar, coffee, herbal teas, iced tea & complimentary cake cutting***

### Displayed Hors d'oeuvres

*Seasonal Fruit Display*

*Domestic Cheese Display with Pepperoni & Assorted Crackers*

*Vegetable Crudités Display with a Creamy Herb Dip*

### Butlered Hors d'oeuvres

#### Choose Four:

*Veal Meatball Sliders with Pecorino Cheese & Marinara*

*Curried Chicken Satay with Peanut Dipping Sauce*

*Grilled Steak Skewers with Tomato & Rosemary Chili Jam*

*Prosciutto Wrapped Melon (Spring/ Summer Only)*

*Open Faced Carolina-Style Pulled Pork Sliders with Housemade Slaw*

*Chopped Red & Yellow Beets, Gorgonzola Cheese & Toasted Pecans Served on Spoons*

*Shrimp & Scallop Dumplings with Sesame, Soy & Ginger Dipping Oil*

*Prosciutto Wrapped Figs (Fall/ Winter Only)*

*Mustard Crab Salad with Toasted Pecans Served on Spoons*

*Bacon Wrapped Scallops*

*Shrimp Lollipops with Chili Dipping Oil (Fall/ Winter Only)*

*Shrimp Lollipops with Sweet Corn Mayo (Spring/ Summer Only)*

*Mini Crabcakes with Cajun Remoulade*

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## Buffet Wedding Packages

### Choice of Served First Course

*Mixed Green Salad*

*Caesar Salad*

*Soup du Jour*

### Choice of Vegetable & Starch

*Truffled Mashed Potatoes*

*Rosemary Roasted Fingerling Potatoes*

*Roasted Mushroom Stuffing*

*Wild Rice Pilaf*

*White Bean Tomato Stew*

*Seasonal Succotash*

*Green Beans with Bacon & Onions*

*Fire Roasted Asparagus*

### Entrée Selections

Choice of Two: \$75+ per person (with five hour open bar)

\$39+ per person (without bar service)

Choice of Three: \$85+ per person (with five hour open bar)

\$49+ per person (without bar service)

*Bone-In Chicken Breast with Marsala Sauce*

*Roasted Pork Loin with Herb Pan Jus*

*Braised Short Ribs with Red Wine Demi-Glace*

*Salmon with Dill Cream Sauce*

*Teriyaki Mahi Mahi (Spring/ Summer Only)*

*Cajun Penne Pasta with Crab*

*Spinach & Ricotta Stuffed Lasagna with Fire Roasted Tomato Sauce*

*Chef Carved Prime Rib of Beef (\$200 Chef Attendant Fee with 4 Hour Minimum)*

*Freshly Baked Bread*

*Coffee, Herbal Teas & Iced Tea*

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## Buffet Wedding Packages

### "The Formal BBO"

#### Choice of Served First Course

*Mixed Green Salad*

*Caesar Salad*

#### Choice of Three:

*Truffled Mashed Potatoes*

*Baked Macaroni & Cheese*

*German Red Skin Potato Salad*

*Sweet Potato Au Gratin*

*Cucumber & Tomato Salad (Spring/ Summer Only)*

*Seasonal Succotash*

*Green Beans with Bacon & Onions*

*Fire Roasted Asparagus*

*Hot Dogs*

*Hamburgers*

*Semi-Boneless Chicken Breast*

\$65+ per person (with five hour open bar)

\$29+ per person (without bar service)

#### Or Add Two:

*Baby Back Ribs*

*Baby Lobster Tails*

*Grilled Swordfish*

*NY Strip Steak*

*Soft Shell Crabs (Spring/ Summer Only)*

*Shrimp & Scallop Skewers*

\$85+ per person (with five hour open bar)

\$49+ per person (without bar service)

*Freshly Baked Bread*

*Coffee, Herbal Teas & Iced Tea*

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