

# Backyard Weddings 2021



## 3 Course Reception Starting at \$ 34.95 pp

### GRAZING BUFFET

Artisan Cheeses and Crudite  
Asparagus Wrapped Prosciutto  
Hummus with Grilled Pita Triangles  
Caprese Skewers

### BUFFET DINNER

Harvest Salad with Champagne Vinaigrette  
Choice of 2 Entrees  
Teriyaki String Beans  
Jasmine Rice  
Rolls and Butter

### DESSERT STATION

Assorted Individual Finger Sweets

### CHOICE OF ENTREES

Chicken Pomodoro  
Apricot Glazed Atlantic Salmon  
Lemon Chicken Breast  
Herb Roasted Chicken  
Vegetable Penne in Light Cream Sauce  
Apricot Grilled Atlantic Salmon

### Upgrade Options

- Chef manned Beef Carving
- Chef Manned Fajita Station
- Chef Manned Sushi Station
- Chef Manned Grilled Entrees

### Event Services Available

- Tents, Table and Chairs
- Flatware, Linens, China
- Balloons Displays
- Chef, Bartenders and Servers
- Grilling on-site

**TASTY TABLE Market and Catering**  
**Reserve your order Today 610-251-02651**