

plate

catering

Plate Catering is proud to present the following selections. Our menu selections are a suggestion to compliment your special occasion. Our chefs are 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 Package

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

Displayed Hors d'oeuvres

*Seasonal Fresh Fruit Display
Served with Triple Cream or Honey-Citrus Glaze*

*Antipasto Display with Roasted Vegetables,
Marinated Olives, Fresh Mozzarella, Artisanal Cheeses,
House Infused Oils & Balsamic Vinegar, Assorted
Freshly Baked Breads & Housemade Crostini*

Butlered Hors d'oeuvres

Your Choice of Four:
*Veal Meatball Sliders with Pecorino Cheese & Marinara
Chicken Satay with Peanut Dipping Sauce
Grilled Steak Skewers with Tomato & Rosemary Chili Jam
Prosciutto Wrapped Melon
Open Faced Carolina-Style Pulled Pork Sliders
Chopped Red & Yellow Beets, Gorgonzola Cheese & Toasted Walnuts Served on Spoons
Shrimp & Scallop Dumplings with Sesame, Soy & Ginger Dipping Oil
Belgian Endive Stuffed with Smoked Salmon Mousse
Prosciutto Wrapped Figs (Seasonal Availability)
Mustard Crab Salad with Toasted Pecans Served on Spoons
Bacon Wrapped Scallops
Shrimp Lollipops with Chili Dipping Oil
Mini Crabcakes with Cajun Remoulade
Grilled Lobster Tails with Barbeque Sauce*

20% Service Charge on Food & Beverage

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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

Your Choice of up to Three:
(Offerings must be pre-selected by your guests, and submitted no later than 7 days prior to the event)

Vegetarian Pasta Primavera
With Toasted Pine Nuts & Freshly Grated Parmesan Cheese
\$100+ per person

Forrest Chicken
Topped with Mushroom Ragout & Cognac Demi Glace
\$100+ per person

Prime Rib of Beef
Served with Pan Jus & Horseradish Cream Sauce
\$110+ per person

Cedar Plank Roasted Salmon
Topped with Lemon Butter Sauce
\$110+ per person

Slow Roasted Pork Loin
Served with Garlic & Herb Demi Glace
\$110+ per person

Blackened Mahi Mahi
With Roasted Corn & Tomatillo Salsa
\$110+ per person

Jumbo Lump Crab Cakes
Served Over Corn & Mustard Vinaigrette Slaw
\$125+ per person

8oz. Filet Mignon
Topped with Béarnaise Sauce
\$125+ per person

Steak & Cake
Filet Mignon & Jumbo Lump Crab Cake Duet Plate
\$135+ per person

Surf & Turf
Filet Mignon & 4oz. Lobster Tail Duet Plate
\$150+ per person

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Buffet Wedding Package

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Displayed Hors d'oeuvres

*Seasonal Fresh Fruit Display
Served with Triple Cream or Honey-Citrus Glaze*

*Antipasto Display with Roasted Vegetables,
Marinated Olives, Fresh Mozzarella, Artisanal Cheeses,
House Infused Oils & Balsamic Vinegar, Assorted
Freshly Baked Breads & Housemade Crostini*

Butlered Hors d'oeuvres

Your Choice of Four:

*Veal Meatball Sliders with Pecorino Cheese & Marinara
Chicken Satay with Peanut Dipping Sauce
Grilled Steak Skewers with Tomato & a Rosemary Chili Jam
Prosciutto Wrapped Melon
Open Faced Carolina-Style Pulled Pork Sliders
Chopped Red & Yellow Beets, Gorgonzola Cheese & Toasted Walnuts Served on Spoons
Shrimp & Scallop Dumplings with Sesame, Soy & Ginger Dipping Oil
Belgian Endive Stuffed with Smoked Salmon Mousse
Prosciutto Wrapped Figs (Seasonal Availability)
Mustard Crab Salad with Toasted Pecans Served on Spoons
Bacon Wrapped Scallops
Shrimp Lollipops with Chili Dipping Oil
Mini Crabcakes with Cajun Remoulade
Grilled Lobster Tails with Barbeque Sauce*

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Buffet Wedding Package

Your Choice of Served First Course:

Mixed Green Salad
Caesar Salad
Soup du Jour

Your Choice of Vegetable & Starch:

Truffled Mashed Potatoes
Rosemary Roasted Fingerling Potatoes
Forrest Mushroom Stuffing
Wild Rice Pilaf
Marinated Greens & White Beans
Sweet Corn & Soy Bean Succotash
Green Beans with Bacon & Onions
Fire Roasted Asparagus

Entrée Selections

Choice of Two: \$125+ per person
Choice of Three: \$135+ per person

Bone-In Chicken Breast with Thyme Jus
Roasted Pork Loin with Garlic Herb Demi Glace
Braised Short Ribs with Red Wine Demi Glace
Salmon with Lemon Butter Sauce
Teriyaki Mahi Mahi
Spicy Seafood Stew with White Rice
Spinach & Ricotta Stuffed Lasagna with Fire Roasted Tomato Sauce
Chef Carved Prime Rib of Beef (\$50 Chef Attendant Fee with 4 Hour Minimum)

Freshly Baked Bread
Coffee, Herbal Teas & Iced Tea

20% Service Charge on Food & Beverage