



Cross Creek Ranch & Catered by Vesh Wedding Package

Appetizers

Spicy Seared Tuna Wonton

Served on a crispy Wonton with Spicy Aioli and Sprouts *DF*

+ additional fee applies \$

Vegetable Potstickers

Asian dumplings filled with Fresh Ginger, Garlic and Green Onion Glaze fried to perfection served with a Sweet Chili Dipping Sauce *Ve*

Key Largo Coconut Shrimp

Large Coconut Breaded Shrimp served with a sweet and spicy Mango Ginger Dipping Sauce

+ additional fee applies \$

Stuffed Mediterranean Mushrooms

Artichoke Hearts, Chickpeas, Hearts of Palm, Sweet Bell Peppers and finished with Provolone Cheese *Ve/GF*

Tomato Bruschetta

Vine Ripe Tomato Relish on a Baguette Crostini and Balsamic Glaze *Ve/Vg/DF*

Artichoke Dip with Crispy Flatbreads

Creamy artichoke dip with spinach, artichokes, fresh garlic and four cheeses *Ve/GF (w/o Flatbreads)

Mini Beef Wellington

Baked Puff Pastry Wrapped Beef Tenderloin, Duxelles & Horseradish Crème. + additional fee applies

Kentucky Bourbon Glazed Meatballs

Bite Sized Meatballs baked with a rich sweet Bourbon Molasses Whisky Sauce *DF*

Petite Pulled Pork Sliders

Slow cooked pork seasoned with a sweet barbeque sauce served on a small slider bun *GF w/o bun*

Cajun Shrimp and Crab Spread

Served with House Crackers *GF (w/o Crackers)

Grilled Pork Kabobs

Mini Pork Kabobs with Pineapple, Red Onion, Sweet Bell Pepper, Gingered Orange Wild Raspberry Glaze and finished with Green Onions *DF*

Grilled Pineapple Pork Bruschetta

Charred Pork Tenderloin sliced served on a house crostini with sea salt and grilled pineapple vegetable salsa *DF*

Roasted Stuffed Jalapenos

Jalapeno stuffed with cheddar cheese and cream cheese wrapped with our smoked brown sugar cured bacon *GF*

Roasted Crab Stuffed Mushrooms

Filled with a delicate crab meat stuffing with pepper jack and mozzarella cheese

Maryland Style Mini Crab Cakes

Served alongside a Key Lime Roasted Garlic Aioli + additional fee applies \$

Korean Beef Skewer

Fresh Ginger, Sriracha, Fresh garlic, sesame seeds, soy sauce and finished with honey
+ Contains Soy *DF*

Wild Cranberry Glazed Meatballs

Beef Meatballs tossed with our cranberry glaze has hints of ginger and mandarin orange *Other sauce options available* *DF*

Grilled Chicken Sate

Chicken breast skewer marinated and grilled with a Thai Coconut Peanut Sauce
+Contains Peanut *GF*

Crudité Display

Classic Crudité display of garden vegetables served with a Blue Cheese and Ranch Dip *Ve/GF Vg/DF (w/o Dressings)

Greek Mezze

Assorted Gourmet Mediterranean Pitted Olives marinated in extra virgin olive oil with fresh rosemary, roasted garlic cloves, Roasted Red Bell Peppers, Cherry Tomatoes, Mediterranean Flat Bread, Crispy Flatbreads, Feta Cheese, Roasted Red Pepper Hummus and a drizzled with EVOO.

+ Served on individual plates *Ve/GF(w/o Flatbreads)*



Entrees

Chicken Saltimbocca

*Crispy Prosciutto, Sautéed Spinach & Sage Infused Cream Sauce
+additional fee applies \$ *GF**

Chicken Piccata

Boneless Chicken dusted in flour sautéed and served with a lemon caper sauce

Grilled Chicken Marsala

Grilled marinated chicken breast brushed with olive oil, herbs and garlic, finished with a rich demi-glace mushroom marsala wine sauce.

Pan Seared Herb Garlic Chicken

*Pan Seared Herb Garlic Chicken Garlic Marinated Chicken Breast seared to perfection finished with a lemon cream sauce. *GF**

Chicken Franchise

Parmesan battered Chicken Breast, pan seared and finished with a creamy Roasted Garlic Tomato Sauce

Caribbean Seasoned Chicken Breast with a Tropical Fruit Salsa

*Jerk seared chicken breast finished with a fresh tropical fruit salsa*GF/DF**

Agave Nectar Glazed Grilled Salmon

*Salmon cooked on the grill brushed with agave nectar and house spices topped with a fresh citrus salsa verde
+ additional fee applies \$ *DF**

Blackened Caribbean Salmon Filet

*Blackened Salmon finished with a fresh tropical fruit salsa
+ additional fee applies \$ *GF/DF**

Bourbon Glazed Salmon

*Marinated with ginger and sesame grilled and finished with our house bourbon sauce
+ additional fee applies \$ *DF**

Panko Crusted Snapper

*Saffron Cream Sauce
+ additional fee applies \$*

Teriyaki Mahi -Mahi with Mango Sauce

*Mahi-Mahi Glazed with Teriyaki and served with a Pineapple-Mango Sauce *DF*
+ additional fee applies \$*

Roast Beef Au Jus

*Slow cooked roast beef garnished with Caramelized Onions and au jus and served with a Creamy Horseradish Sauce *DF (w/o Horseradish)**

Burgundy Beef Tenderloin Tips

*Tender beef tips braised with a burgundy wine demi-glace sauce layered with caramelized pearl onions, mushrooms and carrot *DF*
+ additional fee applies \$*

Cast Iron Seared New York Strip

*New York Strip Steak Filet with charred onions and pan juices *DF/GF*
+ additional fee applies \$*

Whole Roasted Aged Beef Tenderloin Carving Station

*Whole Prime Beef Tenderloin flash seared to perfection roasted over herbs and sweet onions. Carved to order served medium rare. Served with Horseradish. Accompanied with Chef Attended Carving Station *DF (w/O Horseradish) GF (w/o au jus)*
+ additional fee applies \$*

Roasted Pork Florentine

*Pork tenderloin topped with creamy spinach, garlic, onion, herbs and hint of bacon
*GF/DF**

Sage Encrusted Pork Tenderloin

*Pork Loin encrusted with rosemary, sage and shallots served with a light pan gravy *DF**

Shrimp Scampi Garden Vegetable Penne Pasta

*Penne Pasta sautéed with shrimp, garlic, baby spinach, sun dried tomato, asparagus, baby bells, broccoli finished with shaved parmesan cheese
+ additional fee applies \$*

Chicken Penne ala Vodka

Pan Seared Chicken served in a rich creamy roasted tomato vodka sauce tossed with penne pasta , garlic and EVOO



Side Items

French Style Au Gratin Potatoes

Rich au gratin potatoes finished with fresh cheeses and herbs *Ve/GF*

Yukon Gold Mashed Potatoes

Made with Yukon gold potatoes, cream and roasted fresh garlic *Ve/GF*

Grecian Roasted Potatoes

Herb Roasted Potatoes finished with Lemon, Parsley, Garlic and Parmesan Cheese *Ve/GF*

Classic Wild Rice Pilaf

Premium long grain wild rice seasoned with herbs and raisins *GF*

Green Bean Almandine

Green Beans sautéed with Garlic and seasonings finished with Sliced Almonds *Ve/Vg/GF*

Sautéed Garden Green Beans

Green Beans with slivers of Red Onion, Sweet Peppers and fresh Garlic sautéed in EVOO and finished with Salt and Pepper *Ve/Vg/GF/DF*

Honey Glazed Carrots

baby carrots tossed in a glaze of butter & honey. *Ve/Vg/GF/DF*

Sautéed Penne Pasta

Penne Pasta served with a creamy white wine sauce, EVOO, fresh basil, garlic an and finished with sundried tomatoes *Ve*

Penne Pomodoro

Penne Pasta tossed with fresh Tomatoes, EVOO, Basil, Garlic and Salt & Pepper
+ Available as an Entrée *Ve/DF*

Vegetarian Selections

Stuffed Portobello Mediterranean Mushroom

Artichoke Hearts, Chickpeas, Hearts of Palm, Sweet Bell Peppers and finished with Provolone Cheese *Ve*
+additional fee applies \$

Eggplant Parmesan

Breaded eggplant pan fried topped with Marinara sauce, mozzarella cheese *Ve*
+additional fee applies \$

Sautéed Penne Pasta

Penne Pasta served with a creamy white wine sauce, EVOO, fresh basil, garlic and finished with sun-dried tomatoes *Ve*

Penne Pasta Pomodoro

Penne Pasta with fresh Tomatoes and finished with Basil, Garlic and shaved Parmesan cheese *Ve*

Vegan = Vg

Vegetarian = Ve

Gluten Free = GF

Dairy Free =DF

Ask about making options
dairy free, gluten free, vegan or vegetarian

**ADD ONS & ENHANCEMENT
PRICING UPON REQUEST**

