



WEDGEWOOD
WEDDINGS & EVENTS

— MENU —
Options



INTRODUCTION

At Wedgewood Weddings, we understand the pivotal role food plays in your special day. With a menu shaped by couples' preferences and feedback from over a million guests, we offer an array of choices to cater to every palate. Whether you desire a hearty meal or have specific dietary needs like vegetarian, gluten-free, or vegan options, our artisanal chef team offers a menu that delights and satisfies. We take pride in our ability to serve large gatherings with ease, ensuring your wedding day is as tasteful as it is memorable.



NUTRITION KEY

-  Favorite
-  Gluten-Free
-  Vegetarian
-  Vegan



APPETIZERS

Appetizers, traditionally served during the cocktail hour, are a prelude to the culinary journey awaiting your guests. Our selection ranges from simple yet elegant to more filling options to make sure your guests are well-fed throughout the day. These choices are designed to whet the appetite and set the tone for the feast to come.



Chilled Appetizers

AHI TUNA SASHIMI WONTONS WITH WASABI CREAM

These delicious crispy fried wonton wrappers are topped with teriyaki-marinated ahi tuna and drizzled with homemade wasabi cream sauce, then garnished with green onions and black sesame seeds for a dish that delights sushi lovers.

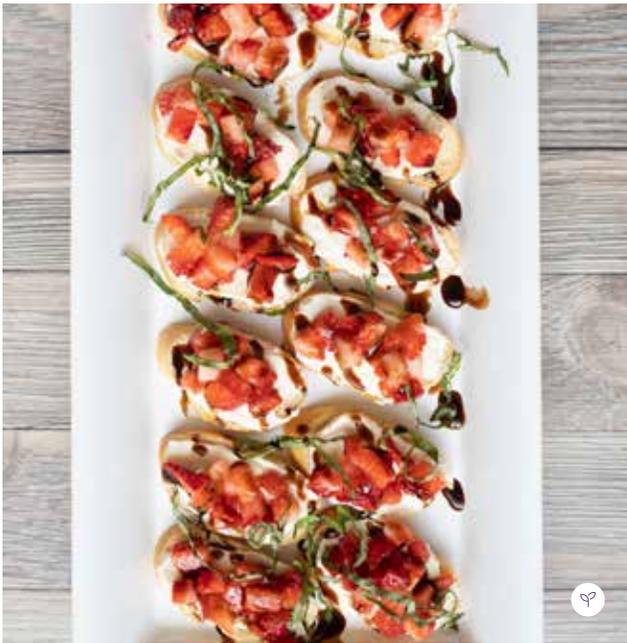
ARRAY OF FRESH SLICED FRUIT WITH HONEY YOGURT DIP

This fresh fruit platter featuring options such as juicy pineapple, melon, berries, and grapes, served with a decadent honey yogurt dipping sauce, offers a refreshing bite before your meal.



BACON-WRAPPED WILD SCALLOPS

Our bacon-wrapped scallops offer an indulgent bite of juicy seafood and savory pork, roasted until the bacon is crisp and the scallops are succulent and tender.

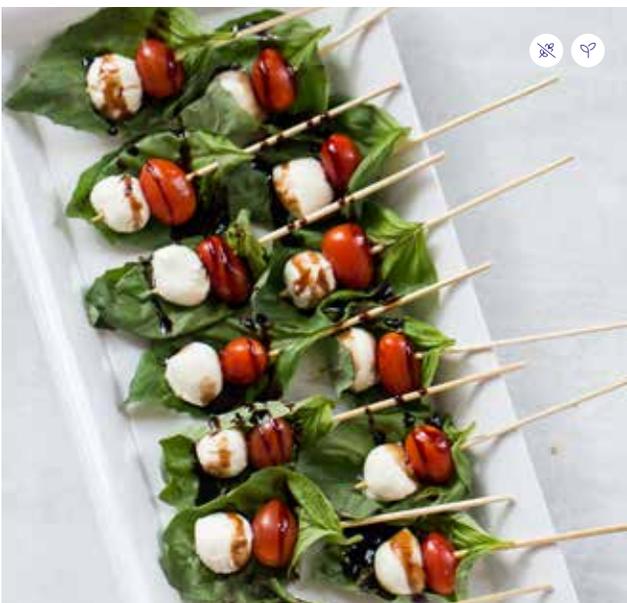


BALSAMIC & STRAWBERRY CROSTINI

These delightful balsamic strawberry crostini starts with baguette slices spread with a luscious honey-cream cheese mixture, then topped with juicy balsamic glaze and basil-marinated strawberry cubes for a delicious sweet and savory bite.

BRIE & APPLE PHYLLO KISSES

Crisp phyllo cups filled with warm cinnamon apple compote and melted brie make for an elegant yet easy to eat appetizer.



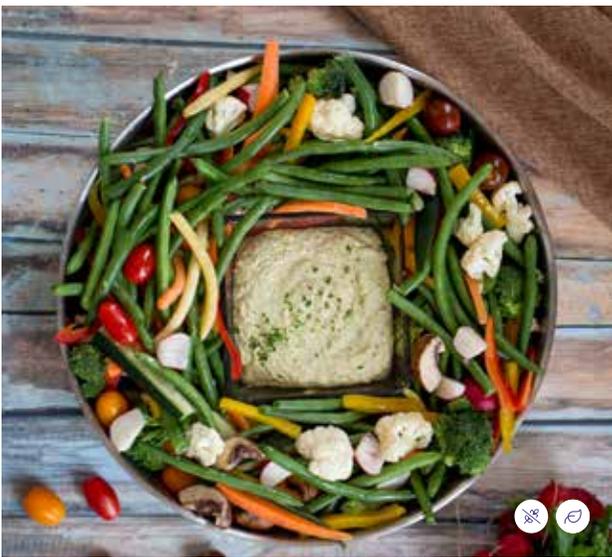
FRESH MOZZARELLA & GRAPE TOMATO CAPRESE SKEWER

Fresh mozzarella, sweet grape tomato and basil are skewered together and drizzled with balsamic glaze for a colorful, fresh caprese appetizer.



HUMMUS DUO - RED PEPPER & CILANTRO LIME WITH PITA CHIPS

Our duo of red pepper and cilantro lime hummus is served with homemade baked pita chips, offering a delightfully fresh and flavorful plant-based appetizer.



RAINBOW VEGETABLE PLATTER WITH PESTO HUMMUS

Our rainbow vegetable platter with pesto hummus offers a vibrant, plant-based appetizer packed with an assortment of fresh veggies like tomatoes, mushrooms, carrots and more.



ROMA TOMATO & FRESH BASIL BRUSCHETTA

Toasted baguette is topped with a freshly made basil and tomato bruschetta for a classic Italian appetizer.



SMOKED SALMON CANAPÉ

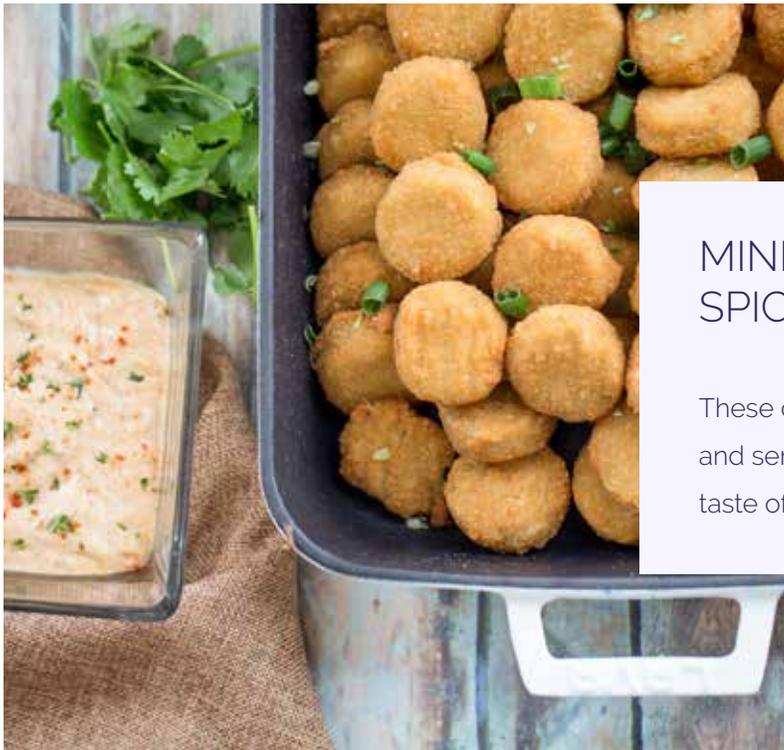
Creamy dill cream cheese tops crisp cucumber rounds, then gets layered with smoked salmon, briny capers and fresh dill for an elegant appetizer.

VARIETY OF DOMESTIC & IMPORTED CHEESE WITH CRACKERS

One of our most popular options - everyone loves a cheese board! Common varieties include gouda, swiss, colby jack, and pepperjack. It's served alongside a variety of crackers and garnished with fresh fruit.



Hot Appetizers



MINI CRAB CAKES WITH SPICY REMOULADE

These crab cakes are fried to a crispy golden finish and served with a zesty Cajun remoulade for a taste of New Orleans.

MINI SHRIMP TOSTADA

Freshly seasoned shrimp sit atop a crispy tortilla round piled high with cool, creamy guacamole for a bite-sized taste of Mexico's flavors.



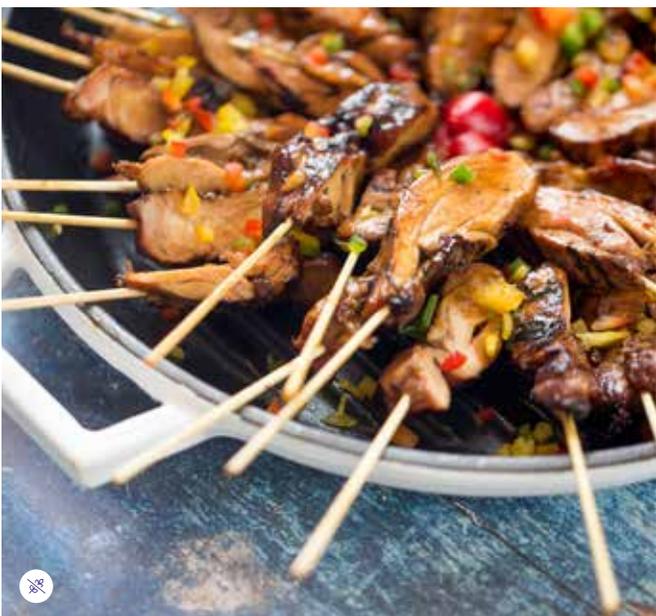
PORK BELLY BLT CROSTINI

Slow-roasted pork belly joins remoulade, lettuce, tomato and a crisp baguette crostini for a fresh twist on the classic BLT.



PULLED PORK CANAPÉS WITH PINEAPPLE SALSA

Crispy fried tortillas get loaded with tender pulled pork carnitas and fresh pineapple salsa for hand-held bites of Mexican flair.



SPICY JAMAICAN JERK CHICKEN SKEWERS

Marinated overnight in a flavorful, spicy Jamaican jerk sauce, then grilled and roasted, these chicken skewers are a delicious combo of juicy and sweet.



SWEET & TANGY BBQ MEATBALLS

Sweet and tangy barbecue sauce glazes our beef and sausage meatballs for a handheld crowd-pleaser.



CHICKEN & WAFFLES WITH BOURBON SYRUP

This option pairs crispy southern fried chicken tenders atop fluffy Belgian waffles, then drizzles on sweet bourbon maple syrup and powdered sugar for an extra touch of sweetness.



CRISP DUMPLINGS WITH PINEAPPLE TERIYAKI DIPPING SAUCE

Crispy fried chicken dumplings are served with a sweet and tangy pineapple teriyaki dipping sauce garnished with green onions.



CRISPY MINI VEGETABLE EGG ROLLS WITH SWEET CHILI DIPPING SAUCE

Crowd-pleasing crispy mini vegetable egg rolls filled with cabbage and carrots are served with a sweet chili dipping sauce for a pop of flavor.



MAC & CHEESE PANKO CROQUETTES

This team favorite starts with a cheesy mac and cheese that gets breaded in panko and fried until golden, for an indulgent, comfort food twist on the classic. Enjoy with a side of Frank's Red Hot.



ENTRÉES

Our entrées are a symphony of flavors, carefully selected to cater to a variety of tastes. Each dish is both visually appealing and gastronomically satisfying. Our carving station options deliver an interactive and upscale experience, featuring expertly prepared meats that are both tender and flavorful.

CENTER CUT SIRLOIN WITH DEMI-GLACE

Expertly seasoned and seared center-cut sirloin, finished with an oven roast and bathed in a rich demi-glacé



BRAISED BEEF SHORT RIB

Braised beef short ribs seasoned, seared, and brushed with tomato paste for enhanced flavor. Topped with sautéed veggies and a demi-glacé, slow cooked for a tender, melt-in-your-mouth finish.

CHARRED LEMON CHICKEN PICCATA

Tender, moist chicken breast in a fresh, tangy piccata sauce of lemon juice, capers, white wine, and olive oil, served with charred lemon slices. It's light yet satisfying.





CHICKEN CORDON BLEU WITH CHARDONNAY SAUCE

Golden, tenderized chicken breast rolled with ham and cheese for a traditional spiral look, topped with a crispy crumb and a creamy Chardonnay sauce. A classic Swiss favorite.



CREMINI MUSHROOM CHICKEN MARSALA

Chicken dusted in seasoned flour and seared for a crispy exterior, then baked for tenderness. Marsala wine and mushroom sauce provides rich flavor and a velvety texture. Light, yet indulgent.

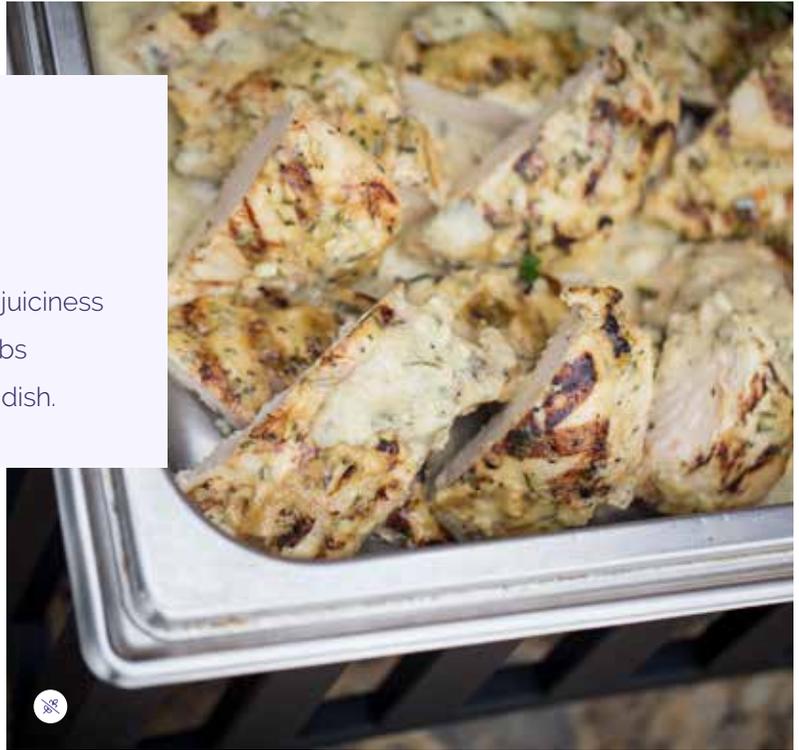


PANKO PARMESAN CRUSTED CHICKEN WITH SHERRY CREAM

A wedding favorite, known for its crispy, golden exterior and moist, flavorful inside. Chicken is coated in seasoned breadcrumbs, seared until golden, and baked for a crispy exterior. It's served with a rich, creamy sherry sauce.

ROSEMARY GARLIC HERB CHICKEN

Herb-roasted chicken is brined overnight for juiciness and seasoned with a medley of aromatic herbs before roasting, resulting in a moist, flavorful dish.



ALASKAN COD WITH GRAPE TOMATO VINAIGRETTE

This signature cod dish, ideal for weddings, stays moist on a buffet line. It's a light, fresh choice with a delicate sauce and cherry tomatoes, offering a vibrant white and red display.

OVEN ROASTED SALMON WITH TARRAGON BUTTER SAUCE

This recipe slow roasts seasoned salmon to a flaky texture, topped with a creamy tarragon-butter sauce. It pairs well with various dishes, salads or seasonal vegetables.





HARVEST GRAIN-STUFFED BELL PEPPER

This vegan entrée features a bell pepper generously filled with a medley of grains, herbs, and fresh vegetables like carrots, zucchini, and tomatoes. Providing plant-based eaters with a satisfying, wholesome, and delicious option.



FIVE CHEESE TORTELLINI PESTO PARMESAN

Tortellini served with a creamy pesto sauce, mushrooms, and a hint of garlic, garnished with diced Roma tomatoes and Parmesan. It's a favorite for its rich and comforting flavors.

Carving Stations



Enhance your celebration with the upscale elegance of a carving station. With an attendant present to cut the ideal portion for your guests, this succulent favorite rounds out entrée selections in style.

PIT HAM WITH PINEAPPLE GLAZE



Slow-roasted ham, wonderfully balanced with sweet and savory notes, enhanced by a delicious pineapple glaze. Served with extra glaze on the side.

OVEN ROASTED TURKEY WITH GRAVY

Deeply seasoned boneless turkey carefully roasted for a succulent, tender dish, served with homemade, flavor-packed traditional pan gravy.

ROAST BEEF AU JUS WITH CREAMED HORSERADISH



Classic thick-cut roast beef slow-roasted, oven-finished, and well-seasoned. Served with creamed horseradish and red wine au jus on the side.

HERB CRUSTED BEEF TENDERLOIN AU JUS



Beef tenderloin rubbed with herb-infused olive oil, seared, and slow-roasted. Paired with creamed horseradish and red wine au jus on the side.

SLOW-ROASTED PRIME RIB OF BEEF AU JUS WITH CREAMED HORSERADISH



This prime rib, seasoned with flavorful spices and slow-cooked for delectable taste, is paired with creamed horseradish and red wine au jus. It's a popular carving station dish.



SALADS

Salad - a fresh and vibrant start to your meal - our selection includes a range of flavors and ingredients and showcases our commitment to fresh, high-quality ingredients prepared with care and attention to detail.





ASSORTED BUFFET SALADS

Featuring eight assorted salads that never fail to impress, each uniquely mouth-watering and made with the freshest seasonal ingredients carefully selected by our chefs.



CLASSIC CAESAR PLATED SALAD

Our classic Caesar salad features crisp chopped romaine lettuce tossed with croutons and Parmesan cheese in a creamy, garlicky Caesar dressing.



SIGNATURE VINAIGRETTE PLATED SALAD

A crisp and flavorful salad combines romaine, spring mix, grape tomatoes, sliced red onions, cucumbers, and croutons, tossed in a delicious Italian dressing and drizzled with balsamic glaze for a classic first course.



RASPBERRY WALNUT PLATED SALAD

A crisp romaine lettuce salad is garnished with walnuts, crumbled feta, and fresh raspberries, then dressed with a sweet and tangy raspberry vinaigrette, creating a colorful, textured, and delightfully flavorful salad.

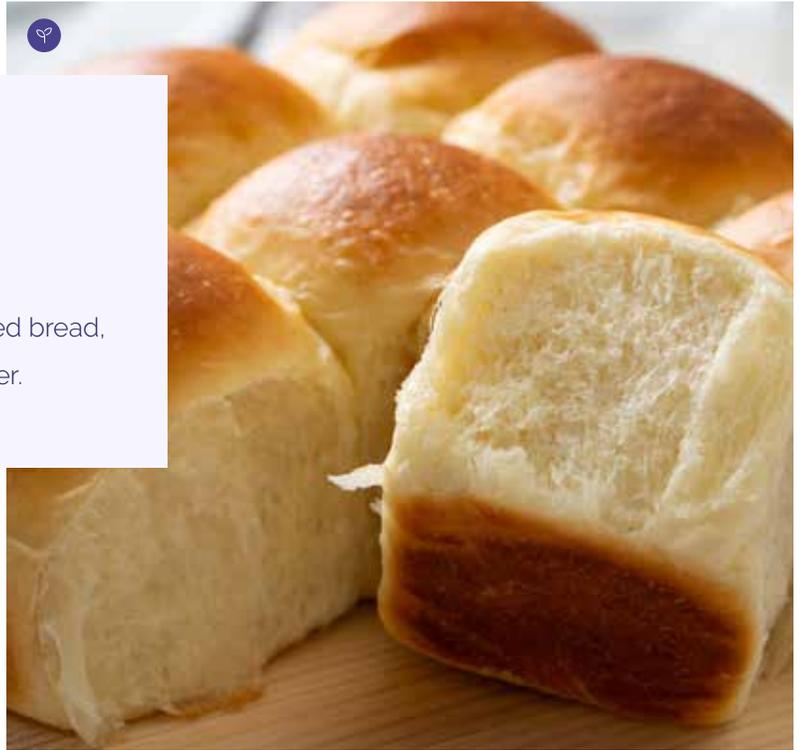


SIDE DISHES

Treat guests to delicious side dishes to pair with their entrée for a deliciously well-rounded meal. From seasonal vegetables to creamy mashed potatoes, there's something for everyone.

FRESH BREAD AND BUTTER

Savor the simple pleasure of our freshly baked bread, served warm with a generous spread of butter.



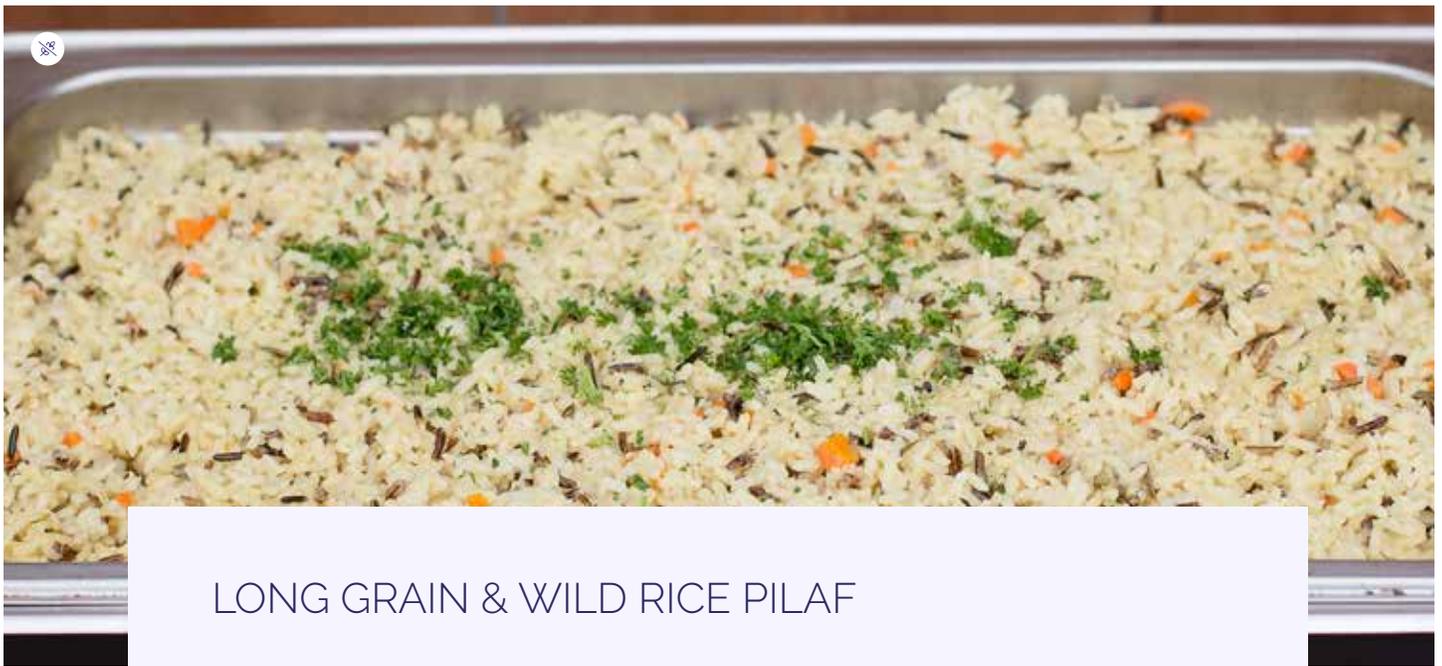
GARLIC MASHED POTATOES

Creamy Yukon gold potatoes are blended with roasted garlic, butter and heavy cream for the ultimate rich and savory garlic mashed potatoes.

HERB ROASTED RED POTATOES

Baby red potatoes are roasted with olive oil, garlic and herbs until crispy, golden brown for a flavorful potato side.





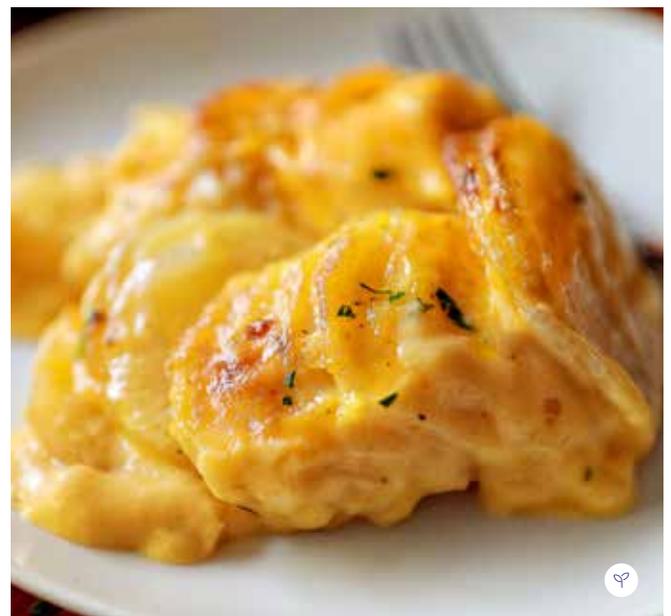
LONG GRAIN & WILD RICE PILAF

Our long grain and wild rice pilaf is infused with flavor from sautéed onions, garlic, celery and carrots, simmered in chicken stock for a savory rice side.



SEASONAL VEGETABLES

Fresh seasonal vegetables like zucchini, squash, onions and peppers are grilled until tender for a colorful medley.



THREE CHEESE SCALLOPED POTATOES

Thinly sliced potatoes are baked in a creamy three cheese sauce until warm and bubbly for rich, savory scalloped potatoes.



COCKTAIL SUGGESTIONS

Whether you favor the classics or wish to explore something new and adventurous, our expert team is here to bring your vision to life. While we have curated a selection of popular signature cocktail ideas - such as the timeless Old Fashioned, the vibrant Mai Tai, and the ever popular margarita - choose a drink that resonates with your story, and let it add another layer of personal charm to your celebration.



MARGARITA

Zesty and invigorating mix of tequila, lime juice, and orange liqueur evoking glorious sunshine.



OLD FASHIONED

Rich and robust whiskey-based drink, sweetened with sugar and muddled with bitters, embodying the essence of classic cocktail culture.



WHISKEY SOUR

Harmonious mix of whiskey and lemon juice, balanced with a hint of sugar, offering a smooth yet lively sip.



TEQUILA SUNRISE

Visually stunning cocktail with layers of tequila, orange juice, and grenadine, mirroring the vibrant hues of a sunrise.

MAI TAI

Tropical fusion of rum, lime juice, orgeat or almond liqueur, and orange liqueur, transporting you to a breezy island paradise.



MANHATTAN

Sophisticated and bold combination of whiskey and sweet vermouth, accented with bitters



MIMOSA

Cheerful and effervescent mix of champagne and citrus juice, encapsulating the joy of loving celebrations.



PALOMA

Refreshing, indulgent, and slightly tart concoction of tequila and grapefruit.



SEX ON THE BEACH

Playful blend of vodka, peach schnapps, orange juice, and cranberry juice, evoking carefree summer days.



DAIQUIRI

Crisp rum cocktail, sweetened with simple syrup and enlivened with lime juice.



SNACK UPGRADES

Adding late-night snacks to your wedding is a great idea. These snacks, like tasty finger foods and sweet treats, keep the fun going after dinner. They help keep everyone happy and full, which is great for dancing and chatting. Plus, it's a fun way to show off your favorite foods and keep the party lively. It's a simple, yet special way to make sure everyone has a great time at your wedding.



NACHO BAR

Your guests can enjoy a customizable nacho experience with house-made tortilla chips, melty queso, flavorful meats, and toppings like onions, cilantro, sour cream, and jalapeños to craft their scrumptious plate.



STREET TACO BAR

Build your own street tacos with options like roasted meats, onions, cilantro, cheese, salsa, sour cream, jalapeños and lime on soft corn tortillas.



SOFT PRETZEL BAR

Warm, chewy, hand-sized salted pretzel knots are served along with mustards and cheese dipping sauce at the soft pretzel bar so guests can enjoy a classic, indulgent pretzel experience.



MAC 'N CHEESE BAR

House-made mac 'n cheese with decadent cheese sauces can be customized by guests with tasty toppings like bacon bits, scallions, jalapeños, Parmesan, and hot sauce to craft their ideal cheesy, indulgent bowl full of nostalgic comfort.



DONUT STATION

Enjoy a delightful donut station where a variety of piled, hung, and plated donuts, from classic glazed to chocolate frosted, await your guests to mix, match, and indulge in a sweet array of choices.



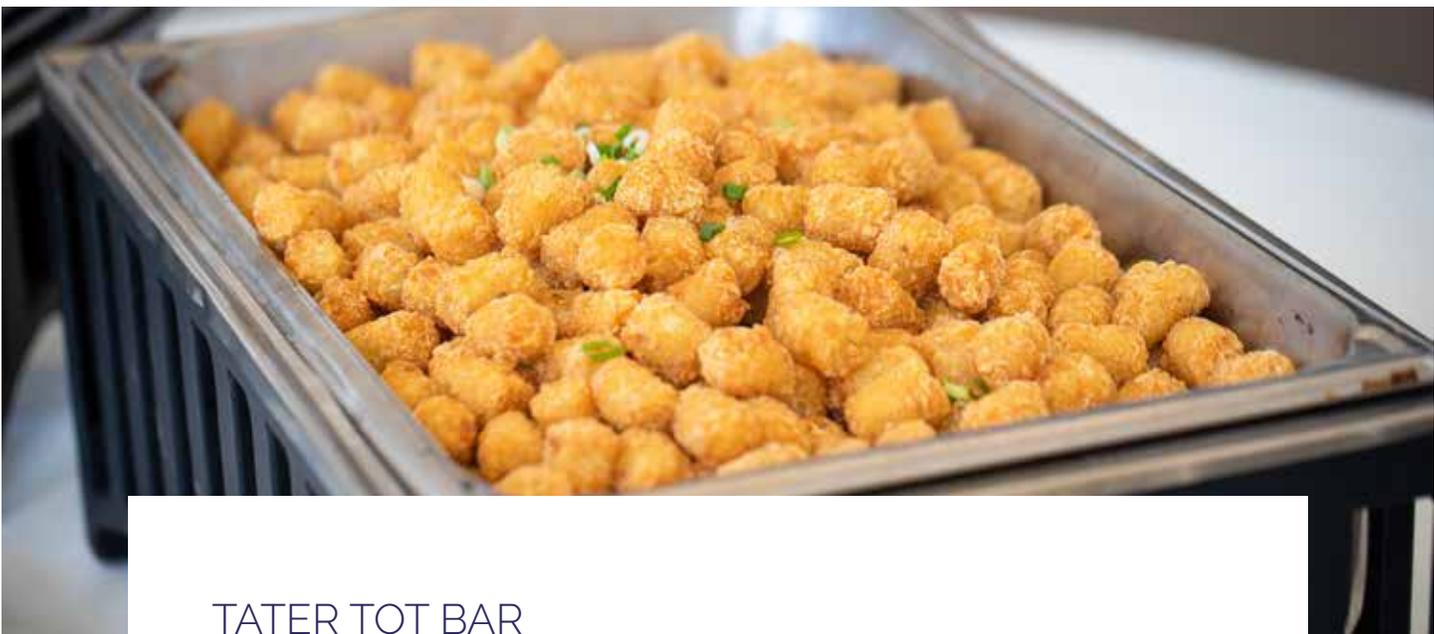
BELGIAN WAFFLE BAR

Indulge in fresh, hot Belgian waffles with a delightful assortment of dips and toppings like maple syrup, chocolate drizzle, luxury preserves, fresh fruits, and cinnamon sugar.



S'MORES BAR

Enjoy the classic campfire treat where guests can craft personalized combinations of marshmallows, chocolate, and graham crackers and keep coming back for s'more of these sweet, nostalgic, fireside snacks.



TATER TOT BAR

Hot, nostalgic, bite-sized tater tots that can be customized with fun toppings like jalapeños, green onions, bacon bits, and dips like ketchup, sour cream, cheese, and salsa to keep guests satisfied and energized.



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