

LOFT COUNTRY

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Wedding Catering

01

Wedding Food Tasting

We want you to love your food on the day of your wedding. We want you to have a full preview before your wedding so that we know 100% that everything is to your liking.

02

Dietary Customizations

We understand that you have family members with specific dietary needs, which is why we customize and personalize every menu to your specific wedding.

03

100% Personalized Menus

We know every wedding is unique and special, which is why during the consultation phase we will work closely with you to prepare a menu that you and your friends and family will love on the day of your wedding.

Catering Upscale Buffet Menus

Thank you for reviewing the following menu packages. We have combined some different menu options to offer truly interesting buffet experiences. These Upscale Buffet Menus are perfect for higher-end corporate events and weddings.

Included In All Upscale Buffet Menus:

- On-site coordinator
- Cooking and serving staff (depending on event)
- Disposables biodegradable (plates, forks, knives)
- Serving utensils and serving dishes
- All appropriate condiments and sauces
- Food service canopy tents
- Buffet service tables
- “Total Event Commitment” ... “to deliver the best quality of food and excellence of service”

Option #1 The Authentic Southern 2

Smoked Texas Brisket with Memphis BBQ Sauce
Grilled Southern Spiced Chicken Breast with Red Pepper Mayo
(Your guests will be offered both of these items)

Grilled Vegetable Kabob
Grilled Portobello Mushroom with Feta and Sundried Tomato
(Your vegetarian guests will be offered both of these items)

Penne Pasta Salad with Vegetables and Fresh Herbs
Baby Spring Mix Salad with Raspberry Balsamic Dressing
Baked Potato with Sour Cream and Butter Assorted Rolls and Butter

Georgia Peach Cobbler with Whipped Cream

Price: Included in all inclusive package

Option #2 From the Land and Sea

BBQ Chicken Thighs and Drumsticks with a Sweet and Spicy Glaze Wild Sockeye Cedar

Planked Salmon finished with a Jack Daniels Glaze

(Your guests will be offered both of these items)

Grilled Vegetable Kabob

Grilled Portobello Mushroom with Feta and Sundried Tomato

(Your vegetarian guests will be offered both of these items)

Creamy Caesar Salad

Organic Quinoa Tabboleh Salad

Baked Potato with Sour Cream and Butter Assorted Rolls and Butter

Key Lime Tart

Price: Included in all inclusive package

Option #3 Chicken 'n Ribs

BBQ Chicken Thighs and Drumsticks with a Sweet and Spicy Glaze Smoked St. Louis Style Pork Ribs with Memphis Sauce
(Your guests will be offered both of these items)

Grilled Vegetable Kabob
Grilled Zucchini with Feta and Sundried Tomato
(Your vegetarian guests will be offered both of these items)

Three Bean Salad with Fresh Herbs
Tossed Organic Salad Greens with Balsamic Vinaigrette
Baked Potato with Sour Cream and Butter Assorted Rolls and Butter

Apple Tart with Whipped Cream

Price: Included in all inclusive package

Option #4 The Grand BBQ

Smoked Texas Brisket with Amarillo BBQ Sauce
Southern Spiced Chicken Breast with Red Pepper Mayo
Wild Sockeye Cedar Planked Salmon finished with a Jack Daniels Sauce
(Your guests will be offered all three of these items)

Grilled Vegetable Kabob
Grilled Peppers filled with quinoa, veggies, feta and fresh herbs
(Your vegetarian guests will be offered both of these items)

Baby Spinach Salad with Poppy seed Dressing Black Bean, Corn and Red Pepper Salad
Baked Potato with Sour Cream and Butter Assorted Rolls and Butter

Petit Fours
Fresh Fruit Platters

Price: All inclusive, plus additional \$2.75 / person

Option #5 Taste of Germany

Schweinshaxe (German pork knuckle)
Kohlwurst, Lungenwurst Sausage
(Your guests will be offered both of these items)

Grilled Vegetable Kabob
Grilled Portobello stuffed with Bruschetta
(Your vegetarian guests will be offered both of these items)

Tossed Organic Salad Greens with Balsamic Vinaigrette
Potato Dumplings
Red cabbage & Sauerkraut
Assorted Rolls and Butter

Fresh Berry Cheesecake Whipped Cream

Price: All inclusive, plus additional \$4.75 / person

Option #6 The Carvery

Hand Carved Smoked Prime Rib of Beef au Jus
Grilled Savoury Chicken Breast with Red Pepper Mayo Carved Organic Sausage with Spicy Mustard
(Your guests will be offered all three of these items)

Grilled Vegetable Kabob
Grilled Peppers filled with quinoa, veggies, feta and fresh herbs
(Your vegetarian guests will be offered both of these items)

Tossed Organic Salad Greens with Balsamic Vinaigrette Yorkshire pudding
Herb Roast Potatoes
Roasted Medley of Fresh Vegetables
Assorted Rolls and Butter

Apple Cherry Crisp with Whipped Cream

Price: All inclusive, plus additional \$5.75 / person

Option #7 The Ultimate 2

Whole Roast Beef Tenderloin with Thyme Reduction Whole Herb Roasted Chicken
(Your guests will be offered both of these items)

Grilled Vegetable Kabob
Grilled Portobello Mushroom with Feta and Sundried Tomato
(Your vegetarian guests will be offered both of these items)

Organic Salad Greens with Aged Sherry Vinaigrette Roasted Medley of Fresh Vegetables
Baked Potato with Sour Cream, Butter, and Chives Assorted Rolls and Butter

Key Lime Tart Fresh Fruit Platters

Price: All inclusive, plus additional \$16.50 / person