

FOOD BY

DeLeo

W E D D I N G B U F F E T M E N U

All Packages Include Stationary Charcuterie Display, and Rolls + Housemade Butter

Family Style \$12 Per Person Up Charge

GATHER

\$52 Per Person

One Plated Salad

One Pasta

One Chicken

One Beef / Pork

One Side

Seasonal Vegetables

SAVOR

\$57 Per Person

One Plated Salad

One Pasta

One Chicken

One Beef OR Fish OR Pork

One Side

Seasonal Vegetables

FLOURISH

\$61 Per Person

One Plated Salad

One Pasta

One Chicken

One Carved Meat / Pork

One Fish

One Side

Seasonal Vegetables

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Salad Options:

*-Field Greens and Romaine with Apple Cider Vinaigrette,
Shaved Apples, Cucumbers, Radish*

*-Caesar Salad with Homemade Sourdough Croutons,
Shaved Parmesan, and Black Pepper*

*-Field Green Salad Topped with Housemade Balsamic Dressing,
Homemade Crostini and Fried Crispy Shallot*

Pasta Options:

-Penne Alla Vodka

-Farfalle with Basil Pesto Cream

-Creamy Truffle Sauce with Cavatelli (+\$3)

-Farfalle with Alfredo

Chicken Options:

-Chicken French

-Chicken Parmesan

-Chicken Fine Herbs

-Chicken Marsala

-Chicken Cutlet

*-Chicken Coq au Vin- Brandy Braised Chicken
with Funguys Mushrooms and Pearl Onion*

-Chicken Piccata

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Beef Options:

- Sliced Strip Steak with Burgundy Wine Demi Glaze
- Short Ribs (not an option for carving)
- Prime Rib
- Tenderloin Roast (+)
- NY strip steaks with Compound Butter 6oz Steaks (+)

Pork Options:

- Citrus and Herb Brined Pork Chops
- Porchetta (+)
- Pork Loin

Fish Options:

- Potato Flake Cod with Lemon Herb Compound Butter Garnished with Micro Greens
- 16/20 Scampi Shrimp with Micro Basil
- Salmon
- Halibut (MP)
- Sea-bass (MP)

Side Options:

- Black Garlic Crispy Potatoes
- Boursin Cheese Mashed Potatoes
- Potatoes Au Gratin

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\$65 Per Person

Includes: Stationary Charcuterie Display | *Cocktail Hour
Choice of One Salad, Rolls + Housemade Butter, and Three Entrees with Sides

Entree Options:

- Madeira Wine Braised Short Ribs with Mashed Potatoes
and Roasted Celery Onions and Carrots
- Filet Mignon (Upcharge) over Mashed Potatoes, Broccolini and
Red Wine Demi Glaze, topped with Fried Crispy Leeks
- Strip Steak over Potato Pave with Herb Puree and Red Wine Demi Glaze
- Beef Wellington over Celery Root Puree with Red Wine Demi Glaze | *up-charge
- Steak Frites with French Fries and Au Poivre Steak Sauce
- Lamb Lollipops with Roasted Root Vegetable Mashed with Lamb Jus and Fresh Sage
- Airline Chicken Marsala over Mushroom Risotto
- Airline Chicken Milanese over Arugula Salad and Mashed Potatoes
- Airline Smoked Chicken Breast Crispy Potatoes Marinated
Mixed Bean Salad with Chicken Jus
- Potato Flake Cod with Green Curry Lentils, Braised Cabbage and Fennel Herb Salad
- Crispy Skin on Salmon, Mashed Potatoes, Roasted Carrots
- Pan Seared Scallops over Cauliflower Puree, Caulini and Butter Beans
- Bone in Brined Pork Chop with Apple and Celery Root Puree, Pork Jus
and Sautéed Garlic Spinach

Substitutions May Be Made. Additional Fees May Apply

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WEDDING PLATED MENU

\$65 Per Person

Includes: Stationary Charcuterie Display | *Cocktail Hour
Choice of One Salad, Rolls + Housemade Butter, and Three Entrees with Sides

Salad Options:

- Field Greens and Romaine with Apple Cider Vinaigrette,
Shaved Apples, Cucumbers, Radish
- Caesar Salad with Homemade Sourdough Croutons,
Shaved Parmesan, and Black Pepper
- Field Green Salad Topped with Housemade Balsamic Dressing,
Homemade Crostini and Fried Crispy Shallot

Vegetarian/ Vegan Options:

- Chickpea Panisse with Carrot Puree, Garbanzo Beans, Chimichurri | Vegan
- Confit Hasselback Eggplant with Caper Peperonata | Vegan
- Curried Cauliflower Steak with Fingerling Potatoes and Chimichurri | Vegan
- Grilled Vegetable Napoleon with Ricotta Cheese and Red Pepper Coulis | Vegetarian

Pasta Options:

Served Family Style

- Penne Alla Vodka
- Rigatoni with Red Sauce
- Farfalle with Alfredo
- Penne with Basil Pesto Cream Sauce

Substitutions May Be Made. Additional Fees May Apply

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WEDDING STATIONS MENU

Minimum of Two Stations

Includes: Stationary Charcuterie Display | **Cocktail Hour*
Choice of One Salad, Rolls + Housemade Butter, and Three Entrees with Sides

Salad Options:

- Field Greens and Romaine with Apple Cider Vinaigrette,
Shaved Apples, Cucumbers, Radish
- Caesar Salad with Homemade Sourdough Croutons,
Shaved Parmesan, and Black Pepper
- Field Green Salad Topped with Housemade Balsamic Dressing,
Homemade Crostini and Fried Crispy Shallot

Chef Manned Pasta Station | \$25 Per Person

Choose Two Pastas:

Penne, Rigatoni, Linguine, Bowties, Cheese
Tortellini

Choose Two Sauces:

Red Sauce, Vodka Sauce, Alfredo Sauce,
Pesto Cream Sauce (nut free), Bolognese

**Comes with Parmesan, crushed red pepper, and
homemade breadcrumbs*

Carving Station | \$37 Per Person

Choose Two Meats:

Roasted Eye Round with Red Wine Demi
Glaze
Pork Loin
Turkey Breast
Honey Ham
Prime Rib
Tenderloin \$5
Ribeye \$5
Mashed Potatoes and Buttered Broccoli

Add on Parmesan Regiano Cheese wheel served
with linguine or bucatini and your choice of sauce |

\$35

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W E D D I N G S T A T I O N S M E N U

Seafood Station | Market Price

Littleneck Clams
Blue Point Oysters
Jumbo Colossal Shrimp
Snow Crab Claws
Lemon Wedges, Mignonette, Cocktail Sauce

Chef Manned Hibachi Station | \$30 Per Person

Hibachi Chicken
Hibachi Shrimp
Fried Rice
Vegetables
Salad

Asian Station | \$27 Per Person

Sesame Chicken
Beef and Broccoli
Tempura Tofu
Fried Rice
Vegetable Lo Mein
Stir Fry Veggies
Spring Rolls
Pot Stickers

Taco Station | \$25 Per Person

Al Pastor Chicken
Wild Roasted Mushroom
Carne Asada Beef
Guacamole
Sour Cream
Mixed Cheese
Cilantro Lime Rice
Stew Beans
Tomatillo Salsa
Roasted Tomato Salsa

Wood Fired Pizza Station | \$25 Per Person

**Minimum \$2,000 (Not Available at Arbor Midtown)*

Choose Three Pizzas:

Margherita
Hot Honey Pepperoni
Pepperoni
Into the Woods Mushroom
Buffalo Chicken
Chicken French

Garbage Plate Station | \$24 Per Person

Hamburgers/Cheeseburgers
Hot Dogs
Mac Salad
Homefries
Meat Hot Sauce
Ketchup, Mustard, Relish
Diced Onions

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STATIONARY APPS

Raw Bar | *Market Price

*Alaskan King Crab, Shrimp, Raw Clams and Oysters
served on ice with assorted sauces and garnishes*

-Slider Display | \$15

Cheeseburger, Hot Honey Chicken, Tenderloin Sliders

-Seasonal Fresh Fruit Display | \$8

-Shrimp Cocktail Display | \$15

-Seasonal Crudite Display | \$7

-Chef Manned Pasta Station w/ Cheese Wheel | \$12

-Chef Manned Sliced Tenderloin Slider Station | \$15

-Sushi Display | \$20

-Mangia Bar | \$10

Meatballs, Arancini's, Mini Pasta Cups

-Bao Bun Station | \$8

Pork Belly and Shrimp

-Crostini Stations | \$8

*bruschetta, whipped ricotta with smoked tomatoes,
prosciutto burrata and arugula*

-Seasonal Risotto Station | \$10

-Fiesta Bites | \$10

Tortilla Chips, Salsa, Guacamole, Taquitos, Quesadilla Bites

-Catch of the Day Display | \$15

*Lobster Rolls, Crab Cakes, Shrimp Toasts, Cucumber with Whipped Dill
Creme Fraiche and Smoked Salmon*

-Chinese Takeout Display | \$15:

*Fried Rice or Lomein, Sesame Chicken or Orange Shrimp,
Egg Rolls or Dumplings, Served in Mini Chinese Take Out Containers with
Chopsticks, Soy Sauce and Chili Oil Crunch*

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P A S S E D A P P S

- Ahi Tuna over Crispy Sushi Rice | \$5
 - Arancini with Red Sauce | \$4
 - Mini Beef Wellingtons | \$11
 - Traditional Italian Meatballs with Ricotta and Red Sauce | \$4
 - Tenderloin Sliders | \$6
- Prosciutto Wrapped Asparagus | \$4
 - Sesame Chicken Bites | \$5
 - Artichoke French Bites | \$4
 - Chicken French Bites | \$5
- Grilled Citrus Chicken Skewers | \$5
 - Seared Risotto Cakes | \$5
 - Hot Honey Chicken Sliders | \$8
- Mini Fried Chicken and Waffles | \$7
 - Whipped Ricotta Crostini with Smoked Cherry Tomato | \$4
 - Beef Tenderloin Crostini with Garlic Horseradish Aioli | \$5
 - Mini Pork Carnitas Taco with Pineapple Mojo Cilantro Crema | \$5
 - Cheeseburger Sliders | \$7
- Cold Prosciutto and Burrata Sandwiches | \$7
 - Mini Lobster Rolls | \$9
- Shrimp Toasts | \$7
- Pork Belly Lollipops | \$6
- Deviled Eggs with Pickled Mustard Seeds and Crispy Bacon | \$4
- Cucumber with Whipped Dill, Creme Fraiche and Smoked Salmon | \$4
- Bruschetta and Olive Tapenade Crostini | \$4
 - Shrimp Cocktail | \$7
 - Truffle Arancini with Truffle Mornay | \$6
- Shrimp Gambas Ajillo on Focaccia Bread | \$6
- East Coast Oyster with Mignonette | \$9
- Potato Pave with Caviar | \$10
- Mac and Cheese Bites | \$5
- Grilled Cheese and Tomato Soup Shooters | \$4
- Crispy Prosciutto Wrapped Boursin Cheese | \$4
 - Tuna Tartare Cone | \$5
 - Heirloom Gazpacho Shooter | \$4
 - Avocado Toasts | \$5
 - Seasonal Risotto Spoon | \$5
- Potato Rosti with Beef Tartare | \$6
- Fire Cracker Shrimp | \$6

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*L A T E N I G H T &
D E S S E R T M E N U*

Late Night Snacks | Priced Per Person

-Pizza Truck | \$20 Per Person

**\$2,000 Minimum (Not Available at Arbor Midtown)*

-Taco Bar | \$10

-Plate in a Cup | \$8

-Mac & Cheese Bar | \$10

-Breakfast Sandwiches | \$8

-Pretzel Bar | \$8

-Slider Bar | \$12

-Milk & Cookies | \$8

-Late Night Hibachi | \$15

Dessert | Priced Per Person

-Mini Tart Bar | \$8

S'mores, Banana Cream, and Apple Pie

-Homemade Chocolate Chip Cookies | \$4

-Cheesecake in a Mason Jar | \$7

-Mini Cannolis | \$4

-Mini Cream Puffs | \$4

-Strollin' with Cannoli | \$10

-S'mores Station | \$8

-Chocolate Fountain | \$15

with Seasonal Fruit, Marshmallows, Cookies, Graham Crackers, and Pretzels