

GOODLIFECATERING

2020 Wedding Plated Dinner Menu



"I would highly recommend Good Life Catering and their team to anyone in need of catering. These guys are all around fantastic. Everything was set up beautifully, the food itself fantastic, and I could never say enough good things about the staff. These guys are the sweetest and most accommodating! They did an out right amazing job!"

- Nicki W. June 2018



goodlifecatering



goodlifecater



2020 Wedding Plated Dinner Menu

We are experts at quickly serving large groups in a plated dinner style. You can allow your guests to choose between entree choices, or a duet of pre-selected entrees usually a beef and seafood selection. With these entrees, you're able to pick different sauces and sides to accompany them.

Plated dinners are the more formal service style that we offer, and requires extra service staff to create a more personal dining experience.

Minimum of 25 guests are required for a plated dinner service. The menus start at \$30 per person for single entrees, and \$35 per person for a duet entree presentation.

Each plated dinner comes with choice of two Butler Passed selections from the menu below, a Pre-set Salad, fresh baked yeast rolls, Entrée (pick one or two for duet presentation), and two accompaniments.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

All pricing is subject to change.

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BUTLER PASSED SELECTIONS ***

House Smoked Pulled Pork with Mustard BBQ on a Garlic and Cheddar Biscuit

Thai Shrimp Cocktail with Sweet Chile Sauce and Wacame Salad

Mini Maryland Style Crab Cake with Caper Remoulade and Roasted Corn Salsa

Bruschetta with Boursin Cheese, Marinated Tomato, Red Onion, Fresh Basil, and Balsamic Reduction

Skewer of Assorted Melons, Prosciutto, Fresh Mozzarella, Fresh Basil, and Balsamic Reduction

Miniature Tomato Pie with Mozzarella Cheese and Fresh Basil

Makers Mark Bourbon Glazed Meatballs

Stuffed Mushrooms with Italian Sausage, Roasted Red Peppers, and Mozzarella Cheese

Caprese Skewer with Fresh Mozzarella, Grape Tomatoes, Pesto Aioli, and Balsamic Reduction

Mixed Ceviche with Avocado and Cilantro

Filet of Beef on Crostini with Caramelized Onions and Horseradish

Southern Fried Chicken on Crispy Waffle with Spicy Maple Glaze

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SALADS

HOUSE

Mixed Greens with Dried Cranberries, Mandarin Oranges, Bleu Cheese, Candied Pecans, and Balsamic Vinaigrette

GLC CAESAR

Crisp Romaine Hearts, Garlic-Herb Croutons, Grape Tomatoes, Parmesan Cheese, and Classic Caesar Dressing

SPINACH SALAD

Baby Spinach, Caramelized Onions, Grape Tomatoes, Bacon, Chopped Egg, and Herbed Vinaigrette

ENTRÉE SELECTIONS -COMES WITH CHOICE OF SAUCE

BEEF

*Grilled Bistro Tender
Grilled Top Sirloin*

*Grilled Sirloin Tips
Beef Tenderloin (+\$6.00/pp)*

BEEF - SAUCES

*Hollandaise
Bordelaise
Bearnaise*

*Bleu Cheese Fondue
Wild Mushroom Demi-Glace
Chimichurri*

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CHICKEN

Boneless Grilled Chicken Breast

CHICKEN - SAUCES

Tomato-Basil Salsa
Mushroom-Tarragon Cream
Hawaiian (Teriyaki Glaze – Pineapple Salsa)

Picatta (Lemon-Caper)
Mushroom-Marsala
Florentine (Spinach Cream)

PORK

Grilled Pork Medallions *Herb Crusted Pork Loin* *Grilled Pork Flat Iron*

PORK – SAUCES

Mustard Thyme Demi-Glace
Apple-Cranberry Chutney
Mushroom Maderia

Rosemary Cream
Bourbon Peach Glaze
Maple Beurre Blanc

FISH – PAN SEARED OR GRILLED

Salmon
Tilapia
Cod

Mahi-Mahi
Red Snapper

FISH - SAUCES

Teriyaki Glaze
Cucumber-Crab Relish
Lemon-Basil Beurre Blanc

Saffron Cream
Ginger-Hoisin Glaze

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GET STUFFED

Below are items that have been stuffed, rolled, and tied.

FLORENTINE CHICKEN

Goat Cheese – Sundried Tomatoes – Spinach Cream Sauce

GREEK CHICKEN

Feta Cheese – Spinach – Roasted Garlic – Lemon Thyme Cream

CHEESEY CHICKEN

Cheddar Cheese – Mozzarella Cheese – Boursin Cream

LOW COUNTRY PORK

Tasso Ham – Cornbread – Mustard Thyme Demi-Glace

PORK AUX POMME

Brie Cheese – Apples – Sage – Lemon Thyme Cream

BOURSIN PORK

Boursin Cheese – Spinach – Wild Mushrooms – Bordelaise Sauce

B&B STEAK

Applewood Smoked Bacon – Crumbled Bleu Cheese – Herbed Demi-Glace

SWISS STEAK

Swiss Cheese – Spinach – Wild Mushrooms – Port Wine Demi-Glace

CREOLE STEAK

Andouille Sausage – Fontina Cheese – Tasso Tomato Gravy

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ACCOMPANIMENTS



Garlic Smashed Red Potatoes
Buttermilk Mashed Yukon Gold Potatoes
Herb Roasted Red Skin Potatoes
Potato Gratin
Roasted Fingerling Potatoes
Brown Sugar Mashed Sweet Potatoes
Roasted Asparagus
Cinnamon Stewed Apples

Green Bean Almondine
Roasted Vegetable Medley
Italian Green Beans with Tomato and White Wine
Garlicky Baby Spinach
Julienne Vegetable Medley
Wild Rice Pilaf
Toasted Coconut and Almond Rice Pilaf
Herbed Rice Pilaf