

Pat's 30 Acres Wedding Menu

Select One

Classic Caesar

Crisp hearts of romaine, aged Parmigiano-Reggiano, house-made croutons, and traditional Caesar dressing.

Garden Bouquet Salad

A refined blend of seasonal field greens, vine-ripened tomatoes, English cucumbers, and shaved carrots, served with a selection of house dressings.

Select Two

Roasted Garlic Whipped Potatoes

Yukon Gold potatoes puréed with roasted garlic and sweet cream butter.

Herb-Roasted Fingerling Potatoes

Oven-roasted with extra virgin olive oil, sea salt, and fresh garden herbs.

Classic Rice Pilaf

Long-grain rice gently simmered in savory stock with aromatic herbs.

Wild Rice Medley

A hearty blend of wild and long-grain rice with delicate seasoning.

Seasonal Market Vegetables

Chef's selection of locally sourced vegetables, lightly steamed to preserve freshness and color.

Haricots Verts Amandine

Tender French green beans finished with brown butter and toasted almonds.

Broccoli & Baby Carrots

Garden-fresh vegetables are delicately steamed and seasoned.

Oven-Roasted Garden Vegetables

Seasonal vegetables caramelized with olive oil, garlic, and fresh herbs.

Select One

Penne alla Vodka

Penne pasta in a silky tomato cream sauce infused with vodka and finished with Parmesan.

Ricotta-Stuffed Rigatoni

Rigatoni is filled with a blend of fine Italian cheeses, pink vodka sauce

Traditional Baked Ziti

Ziti is layered with ricotta, mozzarella, and robust tomato sauce.

Tortellini Alfredo

Cheese-filled tortellini enveloped in a rich Parmesan cream sauce.

Stuffed Shells Florentine

Jumbo shells filled with seasoned ricotta and spinach, baked in marinara and topped with melted mozzarella.

Artisan Macaroni & Cheese

Elbow pasta in a velvety aged cheddar sauce.

Cavatelli with Sweet Italian Sausage & Broccoli Rabe

Cavatelli tossed with sautéed sausage, broccoli rabe, garlic, and olive oil.

Select Three

Chicken Française

Lightly egg-battered chicken breast finished in a delicate lemon, white wine, and butter sauce.

Broiled Atlantic Salmon

Fresh salmon fillet broiled and finished with lemon herb butter.

Chicken Marsala with Wild Mushrooms

Sautéed chicken breast in a rich Marsala wine reduction with wild mushrooms.

Slow-Roasted BBQ Brisket

Tender brisket carved and glazed with a smoky barbecue reduction.

Herb-Roasted Pork Loin

Center-cut pork loin seasoned with fresh herbs and served with natural jus.

Stuffed Flounder

Flounder filled with savory seafood stuffing, baked in a light butter sauce.

Roasted Turkey Breast

Served with traditional herb stuffing and cranberry compote.

Eggplant Rollatini

Thin eggplant slices rolled with seasoned ricotta, baked in marinara and topped with mozzarella.

Italian Meatballs in Marinara

Hand-rolled meatballs simmered in house tomato sauce.

Sausage & Peppers

Sweet Italian sausage sautéed with bell peppers and onions.

Chef's Premier Selections *(May be offered as an enhancement or upgrade)*

Slow-Roasted Prime Rib \$3.99pp

Hand-carved prime rib seasoned with fresh herbs and served with au jus

Filet Mignon \$6.99pp

Center-cut tenderloin grilled to perfection, finished with maître d' butter

Broiled Lobster Tails MP

Cold-water lobster tails brushed with drawn butter and lemon

Dinner Included

Rolls and Butter

Fountain Pepsi

Coffee Service

*All Chinet Paper Products and Plasticware Provided

Dessert Provided by Client-Pats 30 Acres will Serve

China has a \$250 Cleaning Charge