



AGT
CATERING

Wedding Menu

PRICE BASED ON SELECTIONS

APPETIZERS

- Spicy Crab Cake Sliders (\$2+ a person)*
- Spinach Artichoke Puff Pastries*
- Italian Marinara Meatballs*
- Macaroni + Cheese Bites*
- Chefs Choice Charcuterie Board*
- Hennessy Chicken + Waffle Bites*
- Vegan Chix Parmesan Bite (v)*
- Veggie Crudités + Creole Hummus (v)*
- Shrimp + Avacado Cocktail*
- Lox + Local Goat Cheese Crostinis*

SALADS

- CIBO Garden Salad*
- Creole Caesar Salad (v)*
- Fruit + Pecan Spinach Salad*
- Panzanella Salad*
- Italian Chopped Salad*

MAIN COURSE

- Honey Garlic Roasted Chicken*
- Chainti Braised Short Rib (\$5+ a person)*
- Panko Crusted Parmesan Salmon*
- Italian Wedding Baked Pasta*
- Roasted Veggie + Tomato Risotto (v)*

SIDES

- Sautéed Green Beans*
- Garlic Mashed Potatoes*
- Sweet Potato Soufflé*
- Roasted Brussel Sprouts*
- Seasonal Roasted Vegetable*

DESSERTS

- Almond Raspberry Wedding Cake*
- Lemon Velvet Wedding Cake*
- Chocolate + Seasonal Fruit + Edible Gold*
- Caramel Apple Puff Pastries*
- Assorted Dessert Bar (\$5+ a person)*

DRINKS

- Lavender Lemonade*
- CIBO Fruit Punch*
- Rosemary Arnold Palmer*
- Cranberry Limeade*
- Rose Lemonade*