

Catering a Wedding at Liberty Hall



Appetizers

5pm, Passed

Crostini

Basil Pesto with Goat Cheese and Kalamata Olive

Hot Roasted Smoked Salmon

Chilled, Sliced and Served with Red Onions, Horseradish Sauce Canapé

Dinner

7:45pm, Plated and Served

Country Mixed Greens Salad

Vine-ripe Tomatoes, Red Onions, Bell Peppers and Mandarin Oranges served on a bed of Mixed Greens with choice of dressing: Homemade Ranch, Raspberry Vinaigrette, Creamy Vinaigrette, Honey Dijon, Italian)

Cowboy Beans

Baked Beans, Steamboat Style

Roasted Red Potatoes

Oil and Herbs

Smoked Pulled Turkey

Savory Turkey, Slow Smoked in our Applewood Smoker, served with Guido's Famous House Crafted BBQ Sauce

Pig Roast

Juicy Roasted Pig, Slow Smoked in our Applewood Smoker, until Meat is so Tender it Falls from the Bone. Served with Vegetable and Fruit Garnish, Slider Buns, Guido's Famous House Crafted BBQ Sauce, Homemade Pineapple Salsa

Dessert

Crème Brule

Traditional French Custard with Caramelized Sugar Top and Fresh Berries