



# Wedding Packages



## “Ever After”

- 3 Passed Hors D’oeuvres
- Choice of Salad
- 2 Entrees
- 2 Side Items
- Acrylic Plates
- Includes Stainless Steel Forks & Knives

**\$59 P/PERSON**

*Includes Tax & Staffing. Does not include service charge.*

## “You Had Me at Hello”

- 2 Passed Hors D’oeuvres
- Choice of Salad
- 2 Entrees
- 2 Side Items
- Acrylic Plates

**\$54 P/PERSON**

*Includes Tax & Staffing. Does not include service charge.*

## “She Said Yes”

- Charcuterie Station
- Dinner or Caesar Salad
- Choice of Entree
- Select 2 Side Items
- Assorted Breads & Butter

**\$49 P/PERSON**

*Includes Tax & Staffing. Does not include service charge.*

- \$5.00 Tea or Lemonade and Water Station. Coffee Station Includes: Coffee, Sweeteners, Flavored Cream, Disposable Cups.
- \$3.50 Tea or Lemonade and Water Station, Disposable Cups.
- \$3.00 Coffee Station
- \$6.00 Non-alcoholic beverage station- Sodas, Juices, Mixers, Disposable cups, Fruit Garnishes
- \$3.00 For Biodegradable Dinnerware products

*Packages Above Are For 70-125 Guests. Additional Staffing Fees Added For Over 125 Guests. Professional Full-Service Staff and Cake Cutting Service*



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**Complete Your Event  
With Our Full Bar Service.  
When You Bundle Catering  
and Bar, You'll Receive a  
Special Added Touch On Us!**

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**S & L EVENTS**

*Catering & Event Planning*

*Hong D'Queneres*

### *From the Sea*

Crab & Cream Cheese in a Phyllo Cup  
Mini Crab Cakes with Spicy Remoulade Dipping Sauce  
Mushroom Crowns stuffed with Crab & Cream Cheese  
Coconut Shrimp with Orange Marmalade Dipping Sauce  
Conch Fritters with a Sweet & Spicy Remoulade Dressing  
Sushi Grade Ahi Tuna Poke on a Fried Wonton (Add \$1 Per Person)  
Smoked Salmon Blini with Crème Fraiche & topped with Black Caviar (Add \$1.50 Per Person)

### *From the Land*

Hawaiian Meatballs  
Mini Beef Wellington  
Bacon & Two-Cheese Stuffed Mushrooms  
Antipasto Skewers with a Balsamic Reduction  
Shaved Roast Beef Crostini with Horseradish Cream & Caramelized Onions  
Charcuterie Platter with Assorted Cheese, Olives, Cured Meats, Fruit & Crackers (Add 3.00 a person)

### *From the Garden*

Vegetable Spring Rolls  
Spinach & Artichoke Stuffed Mushrooms  
Two-Cheese Stuffed Mushrooms  
Fried Zucchini Bites with a Garlic Aioli  
Roasted Garlic & Tomato Bruschetta topped with Feta Cheese  
Mozzarella, Tomato, and Basil Skewer served with a Balsamic Reduction  
Cucumber Wheels topped with Spicy Hummus and a Cherry Tomato  
Assorted Cheese, Hummus & Cracker Platter  
  
Crostini & Cracker Platter (Add \$2.50 Per Person)



**S & L EVENTS**

*Catering & Event Planning*

# Salad Options

## *Strawberry Spinach Salad*

with Roasted Pecans, Dried Cranberries, and Choice of Feta or Crumbled Blue Cheese, Fresh Sliced Strawberries and Tossed with a Raspberry Vinaigrette

## *Tropical Salad*

Mixed Greens topped with Toasted Almonds, Diced Pineapple, Blueberries, Seasonal Fruit with a Honey-Lime Dressing

## *Dinner Salad*

Organic Spring Mix, Shredded Mixed Cheese, Tomatoes, & Cucumbers

## *Caesar Salad*

a Traditional Caesar with Romaine Lettuce, Homemade Croutons, Parmesan Cheese and tossed in Caesar Dressing

## *Pear Salad With Balsamic Vinaigrette*

Spring Mix with Arugula, Sliced Pears, Red Onion, Dried Cranberries, Candied Pecans and Goat Cheese

## *Mediterranean Salad*

Hearts of Romaine, Cucumber, Tomatoes, Feta Cheese, Green Peppers, Red Onion in an Herbal Vinaigrette

## *Gold Ginger Kale Salad*

Upcharge \$1.50

Roasted Chic Peas, Shredded Carrots, Cranberries, Sunflower Seeds, Sesame Seeds, Sliced Mandarin Oranges in a Ginger Sesame Dressing



# Entree Options

## *Creamy Tuscan Chicken*

Seasoned & Floured Chicken Breast with Fresh Spinach  
& Sundried Tomatoes in a Cream Sauce

## *Chicken Florentine*

Baked Chicken in a Creamy Spinach Sauce  
and served with Fresh Herbs

## *Creamy Lemon Chicken*

Seasoned & Floured Chicken Breast with a Fresh Lemon  
Light Cream Sauce

## *Chicken Marsala*

Seasoned & Floured Chicken Breast with an amazing  
Marsala Wine & Mushroom Sauce

## *Chicken Piccata*

Seasoned & Floured Chicken Breast topped with fresh  
Lemon Juice, Capers, and White Wine

## *Grilled Teriyaki Chicken*

Boneless Chicken Thighs marinated in Teriyaki Sauce & Grilled

## *Country BBQ Chicken*

Grilled BBQ Chicken Drumsticks and/or Thighs

## *Pulled BBQ Pork*

Seasoned Pork Butt with Horseradish BBQ Sauce

## *Grilled Pork Tenderloin*

with a Maple Bacon Glaze, Mojo, or Teriyaki Sauce

*Oven Roasted Breast Turkey served with Turkey Gravy*



# Entrée Options

## *\*Seasoned and Herb Roast Beef*

served with a Horse Radish Cream Sauce & Brown Gravy  
(additional \$4.00 per person)

## *Filet Medallions*

with a choice of Mushroom Gravy or a Red Wine Sauce  
(add \$5.00 per person)

## *\*Center Cut Beef Tenderloin*

with a choice of Burgundy Wine Mushroom or a Creamy Peppercorn Sauce  
(additional \$7.00 per person)

## *Beef Brisket*

Slow Cooked Succulent Beef Brisket (add \$4.00 per person)

## *\*Seasoned Prime Rib*

with Au Jus & Horseradish (add \$7.00 per person)

## *Mahi Mahi*

with choice of Sauces: Creamy Lemon, Teriyaki w/Pineapple  
Mango Salsa or Picatta Sauce

## *Baked Salmon*

with a choice of Creamy Lemon Dill Sauce, Sweet Thai Chili  
Sauce or a Balsamic Honey Glaze

## *Chef's Meat Lasagna*

Chef's Beef Lasagna with Ricotta, Mozzarella & Parmesan Cheese

## *Four Cheese Baked Ziti*

## *Vegetarian Pasta*

with Mushrooms, Bell Peppers, Zucchini Squash, Spinach, Kalamata  
Olives and Cherry Tomatoes (choice of Red or White Sauce)

\*Chef attended carving station - \$75 per carver



# Side Options

*Three Cheese Baked Macaroni & Cheese*

*Roasted Rosemary Potatoes*

*Garlic Mashed Potatoes*

*Green Beans Almondine*

*S&L Green Beans with Feta, Craisins,  
Candied Pecans and Balsamic Glaze*

*S&L Signature Veggies - Roasted Zucchini,  
Squash & Bell Peppers*

*Assorted Fresh & Seasonal Fruit Display*

*Brown Sugar Baked Beans*

*White, Pilaf, Brown or Yellow Spanish Rice*

*Red or Black Beans & Rice*

*Loaded Mashed Potatoes*

# Assorted Desserts



Individual Desserts (4-5 oz.)  
\$5.00 per person

*Tiramisu portioned at 2x3*  
*Cheese Cake*  
*Key Lime Pie*  
*Peanut Butter Explosion*



3 oz. Shooters  
\$5.00 per person  
\$12.00 for 3 flavors  
Minimum order of 40

*Key Lime Shooters*  
*Cookies & Cream Shooters*  
*Strawberry Shortcake Shooters*  
*Oreo Shooters*  
*Biscoff Cheese Cake Shooters*

