

A September Wedding In Point Pleasant

**mony**

Passing Fresh Squeezed Orange Margaritas  
Jalapeño Stuffed Olives @ the Bar

**A Cheese Tasting**

Tellegio with Fig & Olive Tapenade  
Humboldt Fog with Grilled Peaches  
Great Crackers & Fresh Breads

**Hors D'Oeuvres**

Country Fried Steak Skewers with Sausage Gravy Dip  
Seared Scallops with Bacon Horseradish Butter to Dip In  
Summer Tomato Sandwiches  
Sweet Onion Filo Cups

**A Dinner Buffet**

Our Signature Cuban Slow Roasted Pork with Roasted Red Onion &  
Blackberry Chipotle Honey

Whole Fruit Wood Grilled Seasonal Fish Marinated with Lime & Cilantro  
Served with Pineapple Mango Salsa

Mediterranean Salad with Asparagus, Crumbled Goats Cheese \* Fresh  
Orange Segments

Saffron Basmati Rice with A Hint of Citrus Zest & Sweet Summer Peas

Grilled Carrots, Summer Squash, Zucchini & Peppers

Sweets

The Big Fat Chocolate Cake  
Full Coffee & Tea Service

Approximately \$85 -\$90 Per Person  
Food & Service

Price varies with guest count and labor needs for location.

Rentals are separate

Feel Free to mix and match any items from our Menus.

Visit our Web Site to see them all

[www.gottahavedish.com](http://www.gottahavedish.com)



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**Michele Pulaski**  
*Event Coordinator*