Once you’ve shared your vows, said “I do”, and sealed it with a kiss, it’s time to celebrate with a beautiful reception catered by Chef Phillip Dewayne of Park + Cherry at the Dixon Gallery & Gardens.

With just a stone’s throw away, Park + Cherry’s catering kitchen is located on-site in the Main Gallery of the Dixon Gallery & Gardens.

The talent and creativity of Chef Phillip Dewayne, and his culinary team, will create an amazing experience that is a feast for your eyes and tastebuds.
HORS D'OEUVRES PACKAGE

LIGHT
$15/Guest
Select from below:
2 - Bronze
2 - Silver

STANDARD
$25/Guest
Select from below:
3 - Bronze
2 - Silver
1 - Gold

DELUXE
$35/Guest
Select from below:
3 - Bronze
2 - Silver
3 - Gold

BRONZE
Seasonal Fresh Fruit Tray with Vanilla Yogurt Dip
Seasonal Fresh Vegetable Tray with Sour Cream Dip
Caprese Salad Skewers with Balsamic Glaze
Creamy BLT Crostini
Bruschetta with Pesto & Tomatoes
Hot Spinach Artichoke Dip with Crostini Cheese Straws
Cranberry Chipotle Meatballs
Chicken Salad in Savory Gougeres or Mini Croissants
Pear & Prosciutto with Brie on Garlic Crostini
Crispy Chicken Bites with Bourbon Root Beer Glaze

SILVER
Stuffed Baby Red Potatoes
Assorted Quiche Bites
Honey Fried Chicken & Waffles
Pesto Torte Spread with Pita Crisps
Deviled Eggs with Shrimp
Petite Roast Beef Spinach Pinwheels
Jamaican Jerk Chicken Skewers
Mini Beef Burger Sliders with Smoked Gouda Cheese
Stuffed Mushrooms
Macaroni & Cheese Hushpuppies
Dilled Shrimp Cucumber Canapés

GOLD
Grilled Shrimp Cocktail with Cocktail Sauce
Parmesan Crisps with Mascarpone, Caramelized Pears & Baby Arugula
Asparagus Rolls with Herb Butter
Beef & Havarti Cheese Quesadilla with Red Pepper Ketchup
Crostini with Hickory Smoked Ham & Red Chili Cherry Jam
Mini Tostadas with Pico De Gallo, Shrimp, & Lime Zest
Elegant Cheese Tray with Grapes & Breads
Petite Chicken Cordon Bleu
Lollipops Lamb Pops with Peach Chutney
## MONET PACKAGE
$25-$35/Guest

Two hors d’oeuvre options during pre-dinner reception for up to one hour.

Dinner entrées include choice of salad, starch, vegetable, and dessert.

Each dinner package also includes dinner rolls, iced tea, water, and coffee.

### SALADS

**Caesar salad**
Romaine Lettuce, Garlic Croutons and Asiago Cheese

**Mixed Greens Garden Salad**
Baby Greens with Heirloom Tomatoes, Fresh Herb Couscous, and Balsamic Vinaigrette

**Mediterranean Salad**
Romaine Lettuce, Red Onions, Chickpeas, Roasted Bell Peppers, English Cucumbers, Greek Olives, Feta Cheese, and Tzatziki Dressing

**Baby Lettuce Salad**
Sweet Pear, Cherry Tomatoes, Toasted Pecans, English Cucumbers, Dried Cranberries, and Raspberry Vinaigrette

### ENTREES

<table>
<thead>
<tr>
<th>Price</th>
<th>Item Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>25.00</td>
<td><strong>Classic Lasagna Bolognese</strong> with Ground Beef</td>
</tr>
<tr>
<td>26.00</td>
<td><strong>Apple Baked Pork Loin</strong> - Marinated Roast Pork Loin with Sweet Apple Glaze</td>
</tr>
<tr>
<td>28.00</td>
<td><strong>Chicken Milano</strong> - Baked Chicken Breasts Topped with Creamy Sun-dried Tomato &amp; Basil Sauce</td>
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<tr>
<td>28.00</td>
<td><strong>Chicken Marsala</strong> - Lightly Breaded &amp; Baked with Mushrooms in a Marsala Wine Sauce</td>
</tr>
<tr>
<td>29.00</td>
<td><strong>Pork Tenderloin Medallions</strong> (Gingered or Honey Mustard) - Thinly Sliced Pork Tenderloin Slow Cooked</td>
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<tr>
<td>35.00</td>
<td><strong>Wild Mushroom Ravioli</strong> in Sage &amp; Brown Butter Sauce &amp; topped with Sun Dried Tomato Pesto</td>
</tr>
<tr>
<td>35.00</td>
<td><strong>Balsamic Marinated Roasted Tomatoes &amp; Eggplant</strong> with Fresh Pesto &amp; Mozzarella</td>
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</tbody>
</table>

### STARCH

Roasted Potatoes
Fresh Parsley Buttered Potatoes
Roasted Potato Medley
Gingered Jasmine Rice
Blended Wild Rice
Spiced Sweet Potatoes
Au Gratin Potatoes
Rice Pilaf with Fresh Herbs

### VEGETABLES

Freshly Steamed Vegetables
Fresh Steamed Green Beans
Green Bean Amandine
Broccoli with Lemon Butter
Pan Roasted Green Beans
Fire-Grilled Asparagus
Steamed Carrots with Butter & Chives

### DESSERT

Banana Caramel Torte
Assorted Mousse Duo – Chocolate and Raspberry
Chocolate Hazelnut Torte
Chocolate Cheesecake
Fresh Fruit Cups
Housemade Tiramisu
New York Cheesecake with Fresh Berry Coulis
WEDDING PACKAGE - DEGAS

DEGAS PACKAGE
$36-$45/Guest

Two hors d’oeuvre options during pre-dinner reception for up to one hour

Dinner entrées include choice of salad, starch, vegetable, and dessert.

Each dinner package also includes dinner rolls, iced tea, water, and coffee.

ENTREES

37.00  Maple-glazed Roasted Turkey served with Cranberry-Orange Relish
39.00  Chicken Parmesan with Spaghetti Squash with Herbed Roma Tomatoes
39.00  Blackened Stuffed Chicken with Sun-dried Tomatoes, Spinach, and Feta Cheese
40.00  Roasted Pork Tenderloin served with an Orange-Balsamic-Thyme Reduction
42.00  Broiled Breast of Chicken with Artichokes and Tomatoes in a White Wine Garlic Sauce, served with Plum-Glazed Shrimp Brochette
44.00  Spinach & Feta Stuffed Salmon with Lemon Buerre Blanc
44.00  Char-grilled Salmon with Asiago Caper Sauce
45.00  Olive Oil Poached Wild Salmon with Roasted Swiss Chard

SALADS

Caesar salad
Mixed Greens Garden Salad
Mediterranean Salad
Baby Lettuce Salad
(Descriptions listed on the previous page.)

Caprese Salad
Tomato and Buffalo Mozzarella drizzled with Balsamic Vinegar and Olive Oil, sprinkled with Fresh Basil and Asiago Cheese

Blooming Endive Salad
Belgian Endive and Baby Greens with Herbed Goat Cheese, Caramelized Walnuts, Fresh Raspberries and Raspberry Vinaigrette

Cabbage Salad
Red and Napa Cabbage Salad with Pears, Walnuts, and Local Goat Cheese

DESSERT

Housemade Tiramisu
New York Cheesecake with Fresh Berry Coulis
Mini Lemon Tarts
Vanilla Bean Cookies
Champagne Truffles
Salted Caramel Truffles
Mini Traditional Cheesecakes
Mini Chocolate Truffle Cheesecakes
Chocolate Dipped Strawberries
Chocolate Nutella Brownies

STARCH

Roasted Potatoes
Fresh Parsley Buttered Potatoes
Roasted Potato Medley
Gingered Jasmine Rice
Blended Wild Rice
Spiced Sweet Potatoes
Au Gratin Potatoes
Rice Pilaf with Fresh Herbs
Chive Wild Mushroom Risotto
Applewood Smoked Bacon-Leek Mashed Potatoes

VEGETABLES

Freshly Steamed Vegetables
Fresh Steamed Green Beans
Green Bean Amandine
Broccoli With Lemon Butter
Pan Roasted Green Beans
Fire-Grilled Asparagus
Broccoli Rabe with Garlic & Peppers
MATISSE PACKAGE
$46-$79/Guest

Two hors d’oeuvre options during pre-dinner reception for up to one hour

Dinner entrées include choice of soup or salad, starch, vegetable, and dessert.

Each dinner package also includes dinner rolls, iced tea, water, and coffee.

SALADS
Caesar salad
Mixed Greens Garden Salad
Mediterranean Salad
Baby Lettuce Salad
Caprese Salad
Blooming Endive Salad
Cabbage Salad
(Descriptions listed on the previous page.)

SOUPS
French Onion
Roasted Butternut Squash
Cream of Asparagus with Fire Roasted Bell Peppers
Homemade Chicken Noodle
Smoked Tomato Bisque
Carrot Ginger
Chicken Tortilla
Miso Soup with Tofu & Green Onions
White Bean & Kale Soup

ENTREES
46.00 Mahi Mahi with Fresh Pineapple and Mango Salsa
46.00 Spiced Beef Tenderloin And Shrimp with Thyme, Garlic, and Oregano Seasoned Beef Paired with Marinated Grilled Shrimp
48.00 Organic Free-Reign Chicken Breast with Salsa Fresca
49.00 Herb-crusted Halibut with a Mango Puree
52.00 Seared New York Steak rubbed in Cracked Black Pepper and topped with a Cognac-Peppercorn Sauce
55.00 Grilled Filet Mignon Encrusted with Melted Feta & Goat Cheese & a Shiraz Demi-Glace
65.00 Filet Mignon with Herb Butter & Grilled Salmon
65.00 Aged Rib-eye Steak Topped with Herbed Butter Garlic Mashed Potatoes
69.00 Filet Mignon with Burgundy Demi-Glace & Shrimp Scampi
79.00 Filet Mignon with Applewood Smoked Bacon Wrapped Jumbo Sea Scallops with a Bourbon Tarragon Butter

STARCH
Roasted Potatoes
Fresh Parsley Buttered Potatoes
Roasted Potato Medley
Gingered Jasmine Rice
Blended Wild Rice
Spiced Sweet Potatoes
Au Gratin Potatoes
Rice Pilaf with Fresh Herbs
Chive Wild Mushroom Risotto
Applewood Smoked Bacon-Leek Mashed Potatoes

DESSERT
Chocolate Caramel Torte with Caramel Mousse
Housemade Tiramisu with Coffee Crème Anglaise
Lemon Mascarpone Cheesecake with Fresh Berry Coulis
Chocolate Nutella Torte with Vanilla Bean Creme Anglaise and Candied Hazelnuts
Chocolate Cream Pie
Lemon Berry Cake
New York Cheesecake
Warm Gingerbread Cake with Maple Glaze

VEGETABLES
Freshly Steamed Vegetables
Fresh Steamed Green Beans
Green Bean Amandine
Broccoli With Lemon Butter
Fresh Steamed Pea Pods
Fire-Grilled Asparagus
Broccoli Rabe with Garlic & Peppers
~ SAMPLE ~
WINTER WEDDING MENU
~ 150 GUESTS ~

PASSED HORS D’OEUVRES
Yukon Gold Potato Puree with Caviar and Crème Fraîche
Four Cheese, Tomato and Basil Pizza
Filipino Lumpia with Sweet and Sour Sauce
Smoked Salmon and Chavrie Cucumber Cups
Roasted Lamb Loin on Olive Bread Crostini with Oven Dried Tomatoes

SEATED DINNER
FIRST COURSE
Grilled Asparagus with Wild Greens, Baby Tomatoes and Asiago shavings with a Mustard Tarragon Vinaigrette
Buttermilk Biscuits with Sweet Cream Butter

SECOND COURSE
Pumpkin Ravioli with Hazelnut-Brown Butter Sauce and Crispy Sage

ENTRÉE
Roasted Stuffed Chicken
Herb Peppercorn Crusted Salmon with Tomato Lime Relish
Filet of Pepper Crusted Beef with Balsamic Shallots and Herb Jus Served with Au Gratin Potatoes and Charred Broccoli Rabe

DESSERT BUFFET
Miniature Maple Pecan Pies
Vanilla Bean Creme Brûlée Tarts
Fresh Fruit Skewers
Warm Molten Lava Chocolate Cakes with Whipped Cream
Tiramisu Cups with Edible Chocolate Spoons

ICE CREAM SUNDAE BAR
Vanilla, Chocolate and Mint Chip Ice Creams served with Assorted Toppings including: Hot Fudge Sauce, Caramel Sauce, Whipped Cream, Rainbow Sprinkles, Brownies, Crushed Snickers Bars, Maraschino Cherries, and Chopped Walnuts

BEVERAGES
Mango Peach Spritzers
Freshly Brewed Dark Roasted Coffee and Decaffeinated Assorted Hot Teas
A wedding is a tradition that never goes out of style and there are countless decisions to be made that lead up to the big day.

Our promise is to provide you with an exceptional fine dining experience. We can assure you that our food and services will meet your high standards and suit your personal tastes.

We will work with you to create a custom wedding menu inspired by your unique love story.

We look forward to working with you!

Park + Cherry by Chef Phillip Dewayne
Dixon Gallery & Gardens
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Memphis, TN 38117

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