



*by* Chef Phillip Dewayne





# CATERING AT THE DIXON



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

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**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

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## 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
- Lollipop Lamb Pops with Peach Chutney

# WEDDING PACKAGE - **MONET**

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## **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.

## **ENTREES**

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

## **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

## **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

## **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

## **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

# WEDDING PACKAGE - MATISSE

## 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.

## 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

## 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

## 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  
Fresh Steamed Pea Pods  
Fire-Grilled Asparagus  
Broccoli Rabe with Garlic & Peppers

## 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



~ 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







*by* **Chef Phillip Dewayne**

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!

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