CLASSIC WEDDING RECEPTION

COCKTAIL HOUR

MARKET PLACE TABLE

Cheese & Crackers
A Selection of Sharp, Creamy and Smoked Cheeses, served with an assortment of Crackers and Grapes

Vegetable Crudites
A Platter of Fresh Cut Seasonal Vegetables, accompanied by a Fresh Ranch Sauce for Dipping

Grilled Vegetables
A Display of Zucchini and Yellow Squash, Marinated and Grilled to Perfection, topped with Pickled Eggplant

Fresh Fruit
A Wonderful Selection of the Ripest Seasonal Fruits Surrounding a Beautifully Hand Carved Melon

Mozzarella Caprese
Fresh Mozzarella and Juicy Beefsteak Tomatoes Drizzled with a Balsamic Reduction

Antipasto
An Assortment of Cured Italian Meats, Cheeses and Marinated Vegetables
Also Includes an Array of Pasta Salads, Bruschetta and Eggplant Caponata with Crustini

PASSED BUTLER HORS D'OEUVRES

Fresh Tomato Bruschetta
With Bocconcini Mozzarella on Toasted Crostinis

Lobster Tacos
Crispy Miniature Taco Shells Filled with Fresh Lobster Salad and Crowned with Guacamole and Pico de Gallo

Mediterranean Skewers
Juicy Cherry Tomatoes, Creamy Baby Bocconcini Mozzarella,
Marinated Artichokes and Black Olives Drizzled with a Balsamic Reduction

Slow Roasted Eggplant Caponata
On Toasted Crostinis

Salmon Pineapple Skewers
A Skewer of Fresh Salmon, Grilled Pineapple, Roasted Red Peppers and Red Onions served alongside a Creamy Basil Aioli

Ceviche
A perfect combination of Shrimp, Scallops, and Fresh Fruits in a Tangy Citrus-Cilantro Marinade

Oriental Beef Satay
Tender Strips of Beef in a Ginger Soy Marinade

Smoked Salmon Pinwheels
Smoked Salmon Whipped Cream Cheese served on top of a Cucumber Slice

Chicken Satay
Grilled Skewer Strips of Chicken Served Buffalo or Oriental Style

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DINNER BUFFET RECEPTION

(Choice of 3)

Penne ala Vodka
Penne in a Creamy Pink Sauce, topped with Grated Parmesan

Rigatoni Filetto di Pomodoro
Rigatoni in a Fresh Hand Crushed Tomato Sauce

Farfalle Bolognese
Farfalle in a Rich Meat Sauce, topped with Fresh Ricotta

Fusilli Primavera
Fusilli in a Garlic and Oil Sauce tossed with Colorful Sautéed Vegetables

Filet of Sole
Delicate Sole, Stuffed with Crab and served in a White Wine and Lemon Herb Sauce

Blackened Flounder
Fresh Caught, Flaky Flounder, Dusted with Cajun Spices & Glazed with a Coconut Beurre Blanc over a Corn and Black Bean Salad

Loin of Pork
Dressed with an Apple Cider Gastrique

Eggplant Parmigiana
Thinly Sliced Eggplant, Breaded & Fried, layered with Marinara Sauce and Riccota Cheese, crowned with Melted Mozzarella

Skirt Steak
Marinated and Grilled to Perfection, topped with Crispy Fried Onions

Chicken Bruschetta
Boneless Chicken Breast, Marinated and Grilled, topped with Fresh Tomato and Mozzarella Bruschetta

Chicken Milanese
Fresh Breaded Chicken Breast topped with Arugula and Tomato Salad in a Lemon Herb Vinaigrette

Roasted Potatoes and Seasonal Vegetables

Classic Caesar Salad and Garden Salad

Assortment of Fresh Baked Dinner Rolls and Butter

CLASSIC WEDDING RECEPTION

DESSERT

Three-Tier Wedding Cake
Assorted Cookies and Pastries on Every Table
Hot Coffee and Tea

BAR AND BEVERAGES

Full Assortment of Top Shelf Liquor
Red, White and Blush Wines
Assorted Domestic and Imported Beers
Champagne and Cordials
Assorted Mixers, Juices, Bar Fruit and Ice
Assorted Soft Drinks and Bottled Water
(**one time license fee of $150)

MINIMUM OF 100 ADULT GUESTS, FIVE HOUR EVENT
INQUIRE ABOUT RENTALS

★ ★ ★ *Division of* THEDOVERGROUP ★ ★ ★