OLD FASHIONED 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

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

OLD FASHIONED WEDDING RECEPTION

DINNER BUFFET RECEPTION

Marinated Grilled Chicken
Boneless Breast of Chicken Marinated in Fresh Herbs and Grilled to Perfection

Barbeque Pulled Pork
Slow Cooked Pork Shoulder, Pulled and tossed in our Famous BBQ Sauce

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

Macaroni and Cheese
Macaroni Pasta in a Velvety Cheese Sauce

Buffet Accompanied with
Baked Beans and Seasonal Vegetables
Classic Caesar Salad and Garden Salad
Assortment of Fresh Baked Dinner Rolls and Butter

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 Waters
(**one time license fee of $150.00)

MINIMUM OF 100 ADULT GUESTS, FIVE HOUR EVENT

INQUIRE ABOUT RENTALS

★ ★ ★ *Division of* THEDOVERGROUP ★ ★ ★