

EXQUISITE 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

Stuffed Mushrooms

Delicate Button Mushrooms Stuffed with a Blend of Spinach, Feta and Parmesan Cheese

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

Arancini

Spheres of Creamy Risotto, Breaded & Deep Fried to Crispy Perfection, served with Marinara Sauce for Dipping

Salmon Pineapple Skewers

A Skewer of Fresh Salmon, Grilled Pineapple, Roasted 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

Mini Chicken Quesadillas

Spicy Chicken, Bell Peppers and Cheese Wrapped in a Golden Brown Pastry

Chicken Satay

Grilled Skewer Strips of Chicken Served Buffalo or Oriental Style

EXQUISITE WEDDING RECEPTION

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

Mango Glazed Salmon

Pan Seared Salmon with Fresh Mango Salsa Finished with Mango Beurre Blanc

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 Ricotta Cheese, crowned with Melted Mozzarella

Chateau Briand

Sliced Filet Mignon with a Merlot Demi Glace

Skirt Steak

Marinated and Grilled to Perfection, topped with Crispy Fried Onions

French Cut Chicken Breast

Bone-in Chicken Breast with a Sundried Tomato Artichoke Demi Glace

Chicken Bruschetta

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

Chicken Milanese

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

EXQUISITE WEDDING RECEPTION

Buffet Accompanied with

Roasted Potatoes 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
Passed Desserts
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 \$125.00)

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