

# 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

#### **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

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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 Ricotta 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 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 Waters  
(\*\*one time license fee of \$125.00)

\*\*price does not include rentals

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