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' @EUVRES

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 and 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

OLD FASHIONED WEDDING RECEPTION

DINNER BUFFET RECEPTION

Marinated Grilled Chicken

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

BBQ 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 & 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 \$125.00)

plus service fee & tax

***price does not include rentals

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