



Elegant Wedding Reception

Five Hour Open Bar Serving Premium Brand Liquors

Butler Passed Champagne as your Guests Enter their Cocktail Reception



Cocktail Reception

(White Glove Service)

Presentation of Imported and Domestic Artisanal Cheeses

on Silver Service, to include:

Aged Wisconsin Cheddar, Pecorino Romano,
Huntsman Layered Cheddar, Farmhouse Blue Cheese, Dutch Gouda, Jarlsberg
Wenslydale Cranberry Cheddar and Sage Derby

presented with:

Flat Breads and Assorted Crackers and Fresh Fruit Garnish

Garden Crudité

Display of Seasonal Vegetables

Served with Freshly Prepared Assorted Dips

Tuscany Table

Featuring Ciabatta Bread with Olive Tapenade and Focaccia Triangles,

Mozzarella Bocconcini and Marinated Mushroom Salad

Fresh Tomato and Feta Cucumber Salad

Artichoke Hearts, Roasted Red Peppers and Roasted Eggplant Salad

Butler Passed Hors D'oeuvre Selections

(Please Select Six)

- Spinach Stuffed Mushrooms
- Potato Pancakes with Chived Sour Cream and Apple Sauce
- Fresh Mozzarella and Tomato Bruschetta
- Tropical Fruit Skewers with Honey Yogurt Sauce
- Brie Cheese and Raspberry Filo Stars
- Vegetarian Spring Rolls with General Tso's Sauce
- Skewered Portobello Mushrooms with Balsamic Vinaigrette
- Lightly Breaded Artichoke Heart with Boursin Cheese
- Spinach and Feta Cheese in Delicate Pastry
- Thai Curry Samosa with Siracha Honey
- Yukon Gold Potato and Truffle Croquette
- Fig, Fontina and Lavendar in Filo
- Housemade Hummus on Pita Crisps
- Mini French Onion Soup in Bread Bowl
- Long Island Breast of Duck Pinwheel
- Sesame Chicken with Sweet Chili Sauce
- Beef or Chicken Satay with Peanut Sauce
- Assorted Miniature Quiche
- Cocktail Franks in Puff Pastry
- Mini Beef Wellington with Wild Mushrooms
- Chicken and Lemongrass Dumpling
- Spicy Chorizo Empanada
- Manchego Cheese, Serrano Ham and Quince in Filo Pastry
- Coconut Chicken with Sweet and Sour Sauce

Personalized Cooking Stations

(Please Select One Station)

Carving Station

(Please Select Two)

Roasted Herb Crusted Beef Tenderloin served with a Mushroom Demi-Glace and Garlic Bread
Roasted Fresh Boneless Breast of Turkey served with a Cranberry Sauce and Gravy
Smoked Honey Mustard Ham served with Buttermilk Biscuits
Chilled Poach Salmon with Cucumber “Scales” served with Three Mustard Sauce
Roast Pork Tenderloin with a Teriyaki Glaze

Crepe Station

(Please Select Two)

Three Cheese Mix with Fresh Garden Spinach
Sliced Boneless Breast of Chicken with Wild Mushrooms
Shrimp, Scallops and Crab Sautéed in a Light Champagne Cream Sauce
Roasted Breast of Duck with Asparagus and Brie

Stir Fry Station

(Please Select Beef, Chicken, or Shrimp)

Served with Oriental Vegetables in a Scallion-Ginger Sauce
Vegetable Fried Rice and Fortune Cookies

Pasta Station

(Please Select Two)

Penne Pasta served in a Traditional Pink Vodka Sauce
Tri Color Tortellini with Mushrooms, Peas, Onions, Pancetta with Parmesan Cream Sauce
Radiator with Grilled Chicken, Sundried Tomatoes, Broccoli, Black Olives and Roasted Garlic Broth
Fusilli with Julienne Vegetables in a Plum Tomato Basil Sauce
Porcini Mushroom Ravioli served with a Truffle Scented Chive Butter Broth
Cavatelli and Broccoli with Extra Virgin Oil and Garlic
Potato Gnocchi with a Pesto Cream Sauce

Additional Stations - \$5.00 per person

Silver Chafing Dishes

(Please Select Two)

Filet Tips with Roasted Vegetables in a Tarragon Cream Sauce

Korean BBQ Beef with Scallions, Carrots and Kim Chee Sauce

Sweet and Sour Chicken with Steamed Vegetables

Steamed Prince Edward Island Mussels with Red or White Sauce

Crispy Fried Calamari with Spicy Marinara

Italian Sausage with Roasted Peppers and Onions

Baked Eggplant Rollatini

Tempura Vegetables with a Ginger Scallion Sauce

Roasted Pork Loin with Apple Demi Glace

Baked Brie en Croute with Brown Sugar, Almonds and Sliced Granny Smith Apples

Steamed Dim Sum Chicken Dumplings with Miso Broth

Jambalaya: Featuring Grilled Chicken and Andouille Sausage with Bell Peppers,
Tomatoes, Scallions in Spicy Rice

Additional Chafing Dish - \$5.00 per person

Dinner Service

Champagne Toast



Appetizer

(Please Select One)

Classic Penne served in a Pink Vodka Sauce
Bouchée of Chicken and Spinach served in a Champagne Herb Cream Sauce
Fresh Mozzarella and Garden Tomato with Extra Virgin Olive Oil and Aged Balsamic
Fresh Sliced Seasonal Fruit with Honey Yogurt Sauce



French Service of the Salad

(Please Select One)

Mixed Field Greens with Julienne Vegetables with Balsamic Vinaigrette
Traditional Caesar Salad, Garlic Crostini



Entrees

(Please Select Two – Order Taken Tableside)

Chicken Breast, stuffed with Spinach, Mozzarella and
Prosciutto di Parma, served with a White Wine Cream Sauce
Chicken Breast served Piccata, Francaise or Marsala Style
Honey–Miso Glazed Salmon with Orange–Ginger Beurre Blanc
Herb Crusted Tilapia with Capers, Lemon and White Wine
Roasted Sliced Beef Tenderloin served with a Petite Syrah Glace
N.Y. Strip Steak with Wild Mushroom Sauce

Additional \$5.00 per person

All Entrees are Served with our Chef's
Fresh Seasonal Garden Vegetables
Roasted Potatoes with Rosemary & Garlic
Freshly Baked Dinner Rolls & Butter



Dessert



Custom Wedding Cake Served on a Painted Plate
with Raspberry Coulis

Service of Freshly Brewed Regular and Decaffeinated Coffee along with a choice of Black and Herbal Teas